



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: @ BITES

Facility ID: FA0014466

Site Address: 195 N SANTA ROSA, SAN LUIS OBISPO

Record ID: PR0019947

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/02/2025

Type of Service Description: REINSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: The purpose of this visit was to perform a reinspection after the violations noted on the report dated 3/13/25 and 3/26/25.

On this date, all violations checked were observed corrected.

Inspection Date: 03/26/2025

Type of Service Description: CHARGEABLE REINSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge The person in charge was not able to demonstrate knowledge of proper cooling requirements. Education and direction regarding proper cooling was given at the time of the inspection.	5.0	04/02/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used The exhaust hood was not in use at the time of the inspection. An accumulation of heat was observed in near the charbroiler. Education and direction regarding proper ventilation were given at the time of the inspection.	0.5	03/26/2025	Uncorrected as of 5/2/2025

Inspection Date: 03/13/2025

Type of Service Description: REINSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 79.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge Observed improper cooling methods being used for a second time. No one in the facility at the time of the inspection could demonstrate knowledge of proper cooling expectations. Refer to violation 009 for more details.	5.0	03/20/2025	Uncorrected as of 5/2/2025
K007: Proper Hot and Cold Holding Temperatures 1) Observed cooked ground beef without temperature control on a table at the hot line. Measured the ground beef at 71F. This violation was corrected by moving the food to a cooler. 2) Observed cooked cabbage at the hot line without temperature control. Measured the cooked cabbage at 115F. This violation was corrected by moving the food to a cooler.	5.0	03/14/2025	03/13/2025

Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F.

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Facility ID: FA0014466

Site Address: 195 N SANTA ROSA, SAN LUIS OBISPO

Record ID: PR0019947

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/13/2025

Type of Service Description: REINSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 79.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K009: Proper Cooling Methods	4.0	03/20/2025	03/13/2025
Measured broth in 5 gallon buckets stored without temperature control between 105F and 112 F. The person in charge stated that the broth had been passively cooling for 2 hours. This violation was corrected by rapidly cooling the broth to 41 or lower within 2 hours in the walk in cooler. Discontinue cooling PHF using unapproved methods. All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours.			
K015: Food Obtained From Approved Source	5.0	03/20/2025	03/13/2025
Observed pork in reduced oxygen packaging in the walk in cooler. The person in charge stated that they were purchased at a grocery store in Garden Grove. A phone call to the Environmental Health Specialist who previously inspected the facility in Orange County reveals that they do not have an approved HACCP plan. Discontinue the sale, display and use of all foods obtained from an unapproved source at once. All food shall be obtained from an approved source.			
K026: Approved Thawing Methods Used, Frozen Food	0.5	03/20/2025	03/26/2025
Observed several beef roasts thawing on a rack near the walk in freezer. Discontinue thawing potentially hazardous foods at room temperature immediately. Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	03/20/2025	03/26/2025
Observed an inoperable cooler holding non potentially hazardous food. Ensure equipment is maintained clean, functional, and in good repair.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	03/20/2025	03/26/2025
Did not observe the exhaust hood to be operating at the beginning of the inspection. Observed an accumulation of grease on walls and ceilings. Observed an accumulation of heat near the hot line. Operate the exhaust hood as designed heat producing units are in use.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	03/20/2025	03/26/2025
Observed an accumulation of grease on the walls and ceiling. Clean the walls and ceiling.			

Inspection Date: 02/20/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 89.5

Overall Inspection Comments: Observed prepared meat products in reduced oxygen packaging that had been purchased from a supplier. The operator is directed to provide this agency with invoices for the meat in reduced oxygen packaging within 7 days.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0		Uncorrected as of 5/2/2025
No paper towels were available from the wall mounted dispenser at the hot line hand sink, or the restroom hand sink. Provide approved handwashing cleanser and towels or drying device in dispensers at or adjacent to each hand washing facility.			

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Facility Name: @ BITES

Facility ID: FA0014466

Site Address: 195 N SANTA ROSA, SAN LUIS OBISPO

Record ID: PR0019947

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/20/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 89.5

Overall Inspection Comments: Observed prepared meat products in reduced oxygen packaging that had been purchased from a supplier. The operator is directed to provide this agency with invoices for the meat in reduced oxygen packaging within 7 days.

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	5.0		02/20/2025
1) Measured garlic in oil mixture at the hot line at ambient temperature of 80F. This violation was corrected by moving the mixture to the cooler.			
2) Measured raw beef in the cold drawers below the charbroiler at 45F. Repair the cooler. Operate the exhaust hood as designed to remove heat.			
3) Egg rolls on a prep surface without temperature control at 67F. This violation was corrected by rapidly cooling the food to 41F or below.			
4) Meat balls in the cold top prep cooler at 52 F. This Violation was corrected by moving all the food to the walk in cooler until the operation of the cooler could be verified. Repair the cooler. Operated the exhaust hood as designed to remove heat.			
5) A large plastic container of beef broth on the floor near the range burners at 117F. This violation was corrected by reheating the broth to 165F.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5		Uncorrected as of 5/2/2025
Observed an ice scoop stored in the ice in a manner that allowed the handle to contaminate the ice. Store the ice scoop in a manner that does not allow the contamination of the ice.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5		Uncorrected as of 5/2/2025
The exhaust system was not being operated at the time of the inspection. Observed an accumulation of grease on the ceiling. The area near the charbroilers was observed to be uncomfortably hot. Operate the exhaust hoods as designed to remove heat, smoke, odors, and grease laden vapors. Ensure the exhaust hood is fully operational and in good condition.			
K043: Approved Toilets: Maintained, Accessible, Clean	0.5		Uncorrected as of 5/2/2025
No door closer was installed on the employee restroom door. Ensure the toilet room has a self-closing door mechanism in working order.			
K044: Premises: Personal/Cleaning Items; Vermin-Proofing	0.5		Uncorrected as of 5/2/2025
Observed the front doors propped open. Maintain all exterior doors closed except when in use.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5		Uncorrected as of 5/2/2025
Observed an accumulation of grease on the ceiling. This is a repeat violation. Refer to violation 38 for more details. Clean the ceiling.			

Inspection Date: 05/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K000: STORMWATER POLLUTION	0.0		Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	05/01/2024	02/21/2025
Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.			

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Facility ID: FA0014466

Site Address: 195 N SANTA ROSA, SAN LUIS OBISPO

Record ID: PR0019947

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 05/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

05/31/2024

03/26/2025

Observed significant grease build up on walls (FRP) adjacent to the hood near the register. Clean and maintain easily cleanable.



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Facility Name: 15 DEGREES C

Facility ID: FA0016300

Site Address: 3590 BROAD ST, SAN LUIS OBISPO

Record ID: PR0021869

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 10/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	10/11/2024	Corrected On Site
Observed cleaning supplies in the handwashing sink. Discontinue blocking access to the handwashing sink at all times. Corrected on site.			

Inspection Date: 09/19/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



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Facility Name: 1621 Vons A Safeway Company

Facility ID: FA0005243

Site Address: 520 W Tefft St, Nipomo

Record ID: PR0007869

Program Description: HR14 - RETAIL MKT (ABOVE 10,000 SF) - FULL PREP

Inspection Date: 12/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	12/30/2024	Corrected On Site
Observed no sanitizer solution set up during active food preparation in bakery and Starbucks. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Facility prefers to use sanitizer spray bottles and single use wiping cloths, this is approved but EVERY prep station needs to have access to a spray bottle at all times. Corrected on site.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5	12/31/2024	Uncorrected as of 5/2/2025
Observed unlabeled spray bottles. Ensure all toxic spray bottles are labeled as to the contents of the container.			
K033: Nonfood-Contact Surfaces Clean	0.5	01/01/2025	Uncorrected as of 5/2/2025
Observed dust in vents of multiple refrigeration display cases. Ensure all non food contact surfaces are maintained clean.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	12/31/2024	Uncorrected as of 5/2/2025
- Observed raw wood shelf in produce prep area. Raw wood is not approved in food facilities. Ensure all equipment is smooth, nonabsorbent, easily cleanable and commercial grade. Facility can seal the raw wood. - Observed hand wash sink soap dispenser not properly affixed to wall. Repair/replace. Ensure all equipment is maintained in good repair. - Observed bricks being used to raise prep tables in produce prep station. Discontinue this practice. Ensure all equipment is smooth, nonabsorbent, easily cleanable and commercial grade.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	12/31/2024	Uncorrected as of 5/2/2025
- Observed debris on fan vents in meat and produce prep areas. Ensure all equipment is maintained clean. - Observed food debris/grime in multiple refrigeration units. Ensure all equipment and non food contact surfaces are maintained clean.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	12/30/2024	Corrected On Site
Observed mop propped against wall in mop sink. Ensure mops are hung up to air dry without soiling walls or equipment. Manager placed mop in mop rack.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	01/03/2025	Uncorrected as of 5/2/2025
- Observed particle board ceiling tile in bakery. Ensure all ceiling tiles are smooth, nonabsorbent and easily cleanable. - Observed food debris and grime underneath equipment. Ensure all floors/walls/ceilings are maintained clean. Facility can implement a deep cleaning schedule for whole facility.			

Inspection Date: 02/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: Food facility presented clean and well maintained during time of inspection.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	02/16/2024	12/30/2024
Observed two hand wash sinks that need to be repaired (one in meat department, one in bakery department). Each facility (meat and bakery) has a secondary hand wash sink available. Ensure all hand wash sinks are maintained in good repair. Manager has contacted company to repair the sinks.			

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** 1621 Vons A Safeway Company**Facility ID:** FA0005243**Site Address:** 520 W Tefft St, Nipomo**Record ID:** PR0007869**Program Description:** HR14 - RETAIL MKT (ABOVE 10,000 SF) - FULL PREP**Inspection Date:** 02/16/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 96.0**Overall Inspection Comments:** Food facility presented clean and well maintained during time of inspection.

Violation Item	Points Lost	Comply By Date	Complied On Date

K034: Warewashing Facility/Test Strips: Adequate, Used**0.5****02/20/2024****12/30/2024**

Bakery: Observed no heat test strips for mechanical warewasher. Ensure facility obtains heat test strips in order to properly measure mechanical warewasher water temperature for sanitization.

K045: Floors/Walls/Ceilings: Built, Maintained, Clean**0.5****02/23/2024****12/30/2024**

Bakery:

- Observed loose/bulging ceiling tiles near three compartment sink. Ensure all floors/walls/ceilings are smooth, nonabsorbent, easily cleanable and maintained in good repair.

-Note (not a violation): Some grout in the flooring near dishwasher may need to be redone in the future.



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Facility Name: 1865 CRAFT HOUSE & KITCHEN

Facility ID: FA0013945

Site Address: 1865 MONTEREY ST, SAN LUIS OBISPO

Record ID: PR0019428

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to locate food manager certificate at the time of inspection. Please provide copy to you inspector via email and keep a copy on-site.	<u>1.0</u>	<u>04/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed peeling floors in the walk in refrigerator. Repair or replace.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION; -Unable to locate food manager certificate at the time of inspection. Please provide copy to you inspector via email and keep a copy on-site.	<u>2.0</u>	<u>04/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 10/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification -Ensure a food facility employee has a valid/current food safety protection manager certificate. Make sure all food employees have food handler cards, adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Keep copies on site.	<u>1.0</u>		<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing -Maintain all exterior doors closed except when in use. To prevent rodent and vermin entry. -Ensure all CO2 tanks are secured.	<u>0.5</u>	<u>10/10/2024</u>	<u>04/02/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed peeling floors in the walk in refrigerator. Repair or replace.	<u>0.5</u>	<u>10/10/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification -Ensure a food facility employee has a valid/current food safety protection manager certificate. Make sure all food employees have food handler cards, adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Keep copies on site.	<u>1.0</u>	<u>05/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Door of one of the large ice machines is broken and detached when it was opened. Ensure all equipment is maintained clean, functional, and in good repair.	<u>0.5</u>	<u>06/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** 1865 CRAFT HOUSE & KITCHEN**Facility ID:** FA0013945**Site Address:** 1865 MONTEREY ST, SAN LUIS OBISPO**Record ID:** PR0019428**Program Description:** HR25 - RESTAURANT (SEATING 51 +) - FULL PREP**Inspection Date:** 04/11/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 95.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	04/12/2024	04/02/2025
Maintain all exterior doors closed except when in use. To prevent rodent and vermin entry.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	06/01/2024	04/02/2025
Ensure all floors and walls are smooth, durable, of approved materials, and in good repair.			
-Repair/replace broken floor tiles in the kitchen near the plastic container/pot storage area.			
-Repair/replace the ceiling panel, that is hanging in the dish/storage room. It can pose a head injury to employees.			
-Repair/replace and or re-install the ceiling panels near the entry to the kitchen and back hallway. Electrical wiring is expose and may become a fire hazard.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	04/12/2024	04/02/2025



County of San Luis Obispo
Environmental Health Services Division
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FA0017750

PR0022915

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Facility Name: 1889 RESTAURANT

Facility ID: FA0017750

Site Address: 22412 EL CAMINO REAL, SANTA MARGARITA

Record ID: PR0022915

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/24/2025

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 100.0

Overall Inspection Comments: The kitchen has preexisting, flooring with several areas in which cracks and damages have occurred. A timeline for the flooring replacement has been made with the health inspector. If the flooring becomes problematic or a tripping hazard, it must be replaced immediately due to the order of this division.



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Facility Name: 201 KITCHEN SLO

Facility ID: FA0015310

Site Address: 857 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0020721

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	04/17/2025	04/10/2025
Observed dishwasher machine not dispensing any sanitizer. Ensure machine is working properly and dispensing the proper amount of sanitizer before using it. Wash everything in the three compartment sink to properly sanitize until dish washer has been repaired.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	04/10/2025	Uncorrected as of 5/2/2025
Observed a chest freezer being used as a food preparation table. Ensure all equipment is commercial grade and being used for its intended purpose.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	04/10/2025	Uncorrected as of 5/2/2025
-Observed unsecured CO2 tank. Ensure CO2 tanks are always secured to a fixed structure to prevent accidents. -Observed refrigeration unit not in use. Ensure all unused equipment is removed and properly disposed of.			

Inspection Date: 10/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	10/25/2024	Uncorrected as of 5/2/2025
Observed grime buildup on floors, walls, and ceiling. Ensure floors walls and ceiling are routinely cleaned and maintained.			

Inspection Date: 04/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: Observed hand soap dispenser above the prep sink. Move dispenser to be in closer proximity to the hand washing sink. Consider replacing non functioning refrigerator with approved shelving.

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean	0.5	04/30/2024	10/25/2024
Observed mold like substance on the top edge of the ice chute in the ice machine. Clean and sanitize.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5		Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored	0.5	04/24/2024	10/25/2024
Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.			



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Facility Name: 220 HINDS AVE CAFE & BOBA TEA

Facility ID: FA0016930

Site Address: 580 CYPRESS ST STE N-1A, PISMO BEACH

Record ID: PR0022558

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/08/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations found during time of inspection. Facility is clean and well maintained.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 07/18/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is conditionally approved to operate. Ensure the following is corrected:

- Ensure the dish machine is dispensing 50ppm chlorine sanitizer
- Obtain chlorine sanitizer test strips
- Clean the ceiling tiles and vents
- Maintain the front windows closed or install screens
- Maintain the front door closed, install a screen, or install and air curtain to prevent entrance of flies and other vermin



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: 2306 Vons A Safeway Company

Facility ID: FA0001028

Site Address: 3900 Broad St, San Luis Obispo

Record ID: PR0001028

Program Description: MR14 - RETAIL MKT (ABOVE 10,000 SF) - MODERATE PREP

Inspection Date: 12/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K033: Nonfood-Contact Surfaces Clean	0.5	06/20/2025	Uncorrected as of 5/2/2025

Observed dust accumulation on ventilation fans, specifically the dairy walk-in refrigerator. Ensure that all fans are maintained clean.

Inspection Date: 02/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: Remodel completed. Please address structural inconsistencies requiring maintenance in house ASAP to avoid deterioration.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K026: Approved Thawing Methods Used, Frozen Food	0.5		02/08/2024

Please observe three approved methods of thawing foods:

Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.

Inspection Date: 10/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: Post remodel inspection

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	11/10/2023	02/11/2024

There were severe structural inconsistencies noted in the meat cutting room as well as the meat display/counter area. The FRP on the wall in the cutting room is separating from the wall and needs to be reattached. The whole pony wall in the display/counter area presents not structurally sound and needs to be re-evaluated PRIOR to attaching any FRP, or like material.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: 2306 Vons A Safeway Company

Facility ID: FA0001028

Site Address: 3900 Broad St, San Luis Obispo

Record ID: PR0001028

Program Description: MR14 - RETAIL MKT (ABOVE 10,000 SF) - MODERATE PREP

Inspection Date: 08/17/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: Starbucks kiosk construction finished and inspected. No food service yet.

Discussion regarding existing damage in the floors. walls and ceilings category for the facility to be addressed as part of the ongoing remodel.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Address flooring/ cove base inconsistencies as part of the ongoing remodel			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: 2314 Vons A Safeway Company

Facility ID: FA0000344

Site Address: 7135 El Camino Real, Atascadero

Record ID: PR0000344

Program Description: HR14 - RETAIL MKT (ABOVE 10,000 SF) - FULL PREP

Inspection Date: 10/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K034: Warewashing Facility/Test Strips: Adequate, Used Observed soap bubbles accumulating in a large amount above the floor sink (under deli, 3-compartment sink). Ensure that the food scraps are removed from the floor sink so build up of bubbles or scraps doesn't occur. Corrected on site.	<u>0.5</u>	<u>10/23/2024</u>	<u>Corrected On Site</u>
K043: Approved Toilets: Maintained, Accessible, Clean Repair or replace the soap dispenser at the men's restroom.	<u>0.5</u>	<u>11/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 02/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use Observed multiple walk-in refrigeration units with dust accumulated on fans. Ensure that fans are cleaned and maintained.	<u>0.5</u>	<u>03/08/2024</u>	<u>10/23/2024</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed a missing light bulb under the exhaust hood. Repair/replace. Asked per discussion.	<u>0.5</u>	<u>03/08/2024</u>	<u>10/23/2024</u>
K041: Plumbing: Proper Backflow Devices 1. Observed a drain pipe inside the floor sink under the 3-comp sink in the baking area. Ensure that an air gap is maintained to prevent back flow. 2. Observed multiple hoses in the mop sink. Ensure an air gap is maintained. Corrected on Site.	<u>0.5</u>	<u>03/01/2024</u>	<u>10/23/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: 2560 Vons A Safeway Company

Facility ID: FA0000852

Site Address: 1758 W Grand Ave, Grover Beach

Record ID: PR0000852

Program Description: HR14 - RETAIL MKT (ABOVE 10,000 SF) - FULL PREP

Inspection Date: 03/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>03/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>
- Repair or replace the broken soap dispenser in the women's restroom at the front of store. - Observed pair of tongs inside the hand washing sink at the deli department. Ensure hand sinks are used for hand washing purposes only.			
K027: Food Separated and Protected	<u>1.0</u>	<u>03/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Bakery department is not utilizing the food preparation sink for it's intended purpose and is washing produce in the 3-compartment sink. Immediately discontinue this practice. Wash produce in the food preparation sink only.			
K039: Thermometers Provided and Accurate	<u>0.5</u>	<u>03/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Thermometers inside the meat/seafood case are not accurate (off by 20F). Repair or replace thermometers.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>03/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed leak below the hand washing sink in the deli area. Repair.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>03/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>
- Continue to work on replacing missing/broken cove tiles as needed. Some walk-ins still have missing cove tiles. - Flooring of Starbucks is very textured and not easily cleanable. Plan for future repairs. - Epoxy floors in the bakery department need to be cleaned more frequently. - Repair/replace the broken ceiling tile in the floral supply room.			

Inspection Date: 12/27/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 86.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge	<u>5.0</u>	<u>12/27/2023</u>	<u>03/05/2025</u>
Observed several employees in multiple departments continue to prepare food, serve food, sanitize equipment, and wash dishes while the facility had no hot water available. Ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Employees should be knowledgeable in the importance of hot water for food safety and need to be trained to discontinue food prep, food service, and warewashing if hot water is not available. The Certified Food Safety Manager is responsible for training employees on food safety practices and ensuring protocols are being followed.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>12/27/2023</u>	<u>03/05/2025</u>
The designated produce washing sink needs to be kept clean and sanitary. Observed dust and debris in and around the sink. Ensure it is being cleaned and sanitized daily to prevent contamination of produce.			
K021: Hot and Cold Water Available	<u>2.0</u>	<u>12/27/2023</u>	<u>03/05/2025</u>
Facility did not have hot water in any department (except Starbucks) at the start of the inspection. Ensure that hot water of 120F is available at food prep sinks, warewashing sinks, janitorial sinks, and dishmachines at all times. Warm water of 100F is required at hand washing sinks at all times. Discontinue food preparation, food service, warewashing, etc until hot water is available. Corrective action: Facility had a plumber on site who was able to get the hot water turned back on within 30 minutes. Corrected on site.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: 2560 Vons A Safeway Company

Facility ID: FA0000852

Site Address: 1758 W Grand Ave, Grover Beach

Record ID: PR0000852

Program Description: MR14 - RETAIL MKT (ABOVE 10,000 SF) - MODERATE PREP

Inspection Date: 12/27/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 86.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>12/27/2023</u>	<u>03/05/2025</u>
Observed a leak under the 3-compartment sink in the meat department. Repair.			
K043: Approved Toilets: Maintained, Accessible, Clean	<u>0.5</u>	<u>12/27/2023</u>	<u>03/05/2025</u>
Maintain the employee restrooms clean and sanitary. Observed grime on the floors of the women's employee restroom. Discontinue storing toilet paper outside of the dispenser.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>12/27/2023</u>	<u>03/05/2025</u>
1) Observed deteriorated grout on the tile floors in all departments. Repair and re-grout as needed so that floors are smooth, durable, and easily cleanable.			
2) Need to repair the base coving tile throughout the facility where broken/missing. Maintain the tile at floor-wall junction with an integral base cove. The seafood and meat room needs the most attention to cove base repairs. *Ongoing repeat violation since 2018*			
3) Walk-in refrigeration units need floors cleaned, especially the walk-ins at the bakery department.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>12/27/2023</u>	<u>03/05/2025</u>
REPEAT VIOLATIONS:			
- Deteriorating grout and coving tiles throughout facility			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: 7 ELEVEN 25473E

Facility ID: FA0016989

Site Address: 8000 EL CAMINO REAL, ATASCADERO

Record ID: PR0022617

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 11/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K043: Approved Toilets: Maintained, Accessible, Clean - Ensure the toilet room has a self-closing door mechanism in working order. - Ensure that the faucet in the toilet room is repaired and/or replaced.	0.5	12/04/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure personal drinks are covered with a lid and employees store personal items away from food preparation areas or food/utensil/equipment storage rooms. Designate a specific area for employee items.	0.5	11/11/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean There are floor inconsistencies in the toilet room. Ensure floors are smooth, durable, of approved materials, in good repair. Refer to the approved flooring materials document, provided by health inspector, to meet the CA Retail Food Code standards.	0.5	05/01/2025	Uncorrected as of 5/2/2025

Inspection Date: 08/28/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility has a preexisting, non-compliant toilet room in which the flooring is extremely deteriorated and installed with inconsistent materials. The hand washing sink in the toilet room also has broken faucet handles. The new owner plans to make improvements to the facility, with partnership from the 7 Eleven corporation.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: 7 ELEVEN 26949C

Facility ID: FA0016404

Site Address: 830 E GRAND AVE, ARROYO GRANDE

Record ID: PR0021975

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 12/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed napkins being used at hand wash sink. Ensure paper towels are stocked at hand wash sink. Corrected on site.	3.0	12/03/2024	Corrected On Site
K036: Equipment, Utensils and Linens: Storage and Use REPEAT VIOLATION: Observed CO2 tanks standing freely in the back storage area. Ensure all pressurized cylinders (CO2 tanks) are affixed to a rigid structure.	0.5	12/04/2024	Uncorrected as of 5/2/2025
K041: Plumbing; Proper Backflow Devices - Observed grime in floor sinks throughout facility. Ensure all floor sinks are maintained clean. - Observed leaking pipe under hand wash sink at self service counter. Repair/replace. - Observed pipe from mop sink going to floor instead of floor sink. Ensure pipe is redirected into floor sink.	0.5	12/06/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing REPEAT VIOLATION: Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or other equipment. Manager can install a mop rack.	0.5	12/06/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grime/food debris under counters/equipment. Ensure all floors are maintained clean.	0.5	12/04/2024	Uncorrected as of 5/2/2025

Inspection Date: 09/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Observed expired food manager safety certification. Ensure an employee/owner obtains a valid/current food manager safety certification. Manager stated that Harmail was taking his test tomorrow and will send certificate to inspector.	1.0	09/20/2023	12/03/2024
K035: Adequate/Approved Equipment/Utensils, Maintained Observed sticky build up on handles of refrigeration units in back area. Ensure equipment is maintained clean and in good repair.	0.5	09/18/2023	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed CO2 tanks standing freely in the back storage area. Ensure all pressurized cylinders (CO2 tanks) are affixed to a rigid structure.	0.5	09/18/2023	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or other equipment. Manager can install mop rack.	0.5	09/22/2023	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: 7-ELEVEN INC. #17658

Facility ID: FA0002871

Site Address: 99 S DOLLIVER, Pismo Beach

Record ID: PR0000336

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 07/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 **Award of Excellence Issued**

Overall Inspection Comments: Facility is approved for self-service of hot foods after installation of new equipment.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K036: Equipment, Utensils and Linens: Storage and Use	0.5	07/24/2024	Uncorrected as of 5/2/2025
Discontinue storing trays for the hot food right next to the hand washing sink. Store where there is no potential for cross contamination.			

Inspection Date: 10/04/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	10/04/2023	Uncorrected as of 5/2/2025
Unable to locate or verify the Food Manager Certificate. Ensure at least one employee has a valid Food Manager Certificate and keep copies of certificates on site for review during inspections. REPEAT VIOLATION.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	10/04/2023	Uncorrected as of 5/2/2025
Observed raw wood/plywood shelving in the employee restroom. Raw wood is not approved in food facilities as it is extremely absorbent and cannot be cleaned. Either fully seal the wood or replace with shelving that is smooth, non-absorbent, and easily cleanable.			
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	10/04/2023	Uncorrected as of 5/2/2025
Ensure paper towels are kept inside the approved dispenser in the employee restroom.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	10/04/2023	Uncorrected as of 5/2/2025
Mop sink is in need of cleaning. Clean regularly.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	10/04/2023	Uncorrected as of 5/2/2025
REPEAT VIOLATIONS: - No food manager card			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: 7-ELEVEN INC. #35067

Facility ID: FA0002798

Site Address: 2331 Spring St, Paso Robles

Record ID: PR0000172

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 02/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>02/14/2025</u>	<u>02/10/2025</u>
Observed empty paper towel and pump soap dispenser in the front. Ensure hand wash station is stocked and available to use at all times.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>02/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.			
K043: Approved Toilets: Maintained, Accessible, Clean	<u>0.5</u>	<u>02/12/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed toilet paper on top of dispenser in toilet room. Provide toilet paper in permanently installed dispensers.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>02/14/2025</u>	<u>Uncorrected as of 5/2/2025</u>
1. REPEAT VIOLATION: Maintain a copy of the most recent routine inspection report at the facility. 2. Observed no hand wash sign in both toilet rooms. Ensure all required signs are posted. Hand wash signs provided.			
K049: Permits Available	<u>0.5</u>	<u>02/14/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Maintain the 2025 Public Health Permit (yellow) in a conspicuous place.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
See comments in sections 24, 43 & 47.			

Inspection Date: 03/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>03/28/2024</u>	<u>Corrected On Site</u>
Observed front refrigeration unit at 57.6F. Maintain all potentially hazardous foods (PHF) at 41°F below or at or above 135°F. Discontinue use until unit is repaired. Monitor unit to ensure that it maintains 41F or less at all times. Staff voluntarily discard 1 hot dog. Other items were moved to another unit.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>04/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>04/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed sponges at hand wash sink in front of business. Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.			
K043: Approved Toilets: Maintained, Accessible, Clean	<u>0.5</u>	<u>03/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed toilet paper on top of dispenser in employee toilet room. Provide toilet paper in permanently installed dispensers.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>04/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
1. REPEAT VIOLATION: Maintain a copy of the most recent routine inspection report at the facility. 2. Observed no hand wash sign in employee bathroom. Ensure all required signs (hand washing, no smoking, no public restroom available) are posted.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: 7-ELEVEN INC. #35067

Facility ID: FA0002798

Site Address: 2331 Spring St, Paso Robles

Record ID: PR0000172

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 03/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 06/26/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 85.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed pizza refrigeration unit at 42.5 F. Unit was readjusted to ensure temperatures remain 41 F or below.	<u>3.0</u>	<u>06/26/2023</u>	<u>Corrected On Site</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Repeat Violation: Ensure Food Manager Certification and Food Handler cards are obtained, up to date, and copies of certificates are stored on site and available for Inspector review.	<u>1.0</u>	<u>07/10/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified Properly elevate food items/packages/container at least 6 inches above the floor. Observed boxes of prepackaged food on storage room floor and bagged ice and frozen pizza in walk in freezer.	<u>0.5</u>	<u>06/28/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Replace broken gasket on pizza refrigeration unit.	<u>0.5</u>	<u>07/10/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.	<u>0.5</u>	<u>06/26/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Provide toilet paper in permanently installed dispensers. Observed toilet paper on dispenser.	<u>0.5</u>	<u>06/27/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Repeat Violation: 1. Observed personal items in food storage locations. Discontinue this action. Ensure personal items are stored in lockers or away from food storage location. 2. Ensure mop hanger is installed. Observed mop sitting in mop sink.	<u>0.5</u>	<u>06/27/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Repeat Violation: Observed grime and food debris throughout front service counter and middle self service and rear of facility. Clean and sanitize throughout on a routine basis.	<u>0.5</u>	<u>07/10/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Repeat violation: Ensure the most recent Health Inspection report is stored on site and available for customer and Inspector review.	<u>0.5</u>	<u>06/27/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>		<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: 7-ELEVEN INC. STORE #16777

Facility ID: FA0012138

Site Address: 701 S Elm St, Arroyo Grande

Record ID: PR0017559

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 04/08/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed napkins being used for paper towels at hand wash sink. Discontinue this practice. Ensure paper towels are restocked/ordered for hand washing facilities.	3.0	04/10/2025	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Observed build up of grime underneath equipment. Ensure all non-food contact surfaces are maintained clean.	0.5	04/10/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained REPEAT VIOLATION: Observed raw wood shelves in back storage area. Ensure all equipment is commercial grade, smooth, nonabsorbent and easily cleanable. Facility can seal the raw wood.	0.5	04/10/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing REPEAT VIOLATION: Observed mop being stored in mop bucket. Ensure all mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.	0.5	04/10/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean REPEAT VIOLATION: Observed grime/build-up throughout facility on the walls/doors/floors/ceilings. Ensure food facility is cleaned and sanitized on a regular basis.	0.5	04/10/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available REPEAT VIOLATION: Ensure a copy of the last health inspection report is stored on site and available upon request.	0.5	04/11/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 35, 44, 45 and 47.	2.0	04/08/2025	Uncorrected as of 5/2/2025

Inspection Date: 06/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 88.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies REPEAT VIOLATION: Observed hand wash sink being blocked by personal cups. Ensure hand wash sink is easily accessible at all times.	3.0	06/07/2024	04/08/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed raw wood shelves in back storage area. Ensure all equipment is commercial grade, smooth, nonabsorbent and easily cleanable. Facility can seal the raw wood.	0.5	06/07/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops hanging on soda lines. Ensure all mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.	0.5	06/10/2024	04/08/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean REPEAT VIOLATION: Observed grime/build-up throughout facility on the walls/doors/floors/ceilings. Ensure food facility is cleaned and sanitized on a regular basis.	0.5	06/07/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>
Facility Name: 7-ELEVEN INC. STORE #16777
Facility ID: FA0012138

Site Address: 701 S Elm St, Arroyo Grande

Record ID: PR0017559

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 06/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 88.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K047: Signs Posted; Last Inspection Report Available Ensure a copy of the last health inspection report is stored on site and available upon request.	0.5	06/06/2024	Uncorrected as of 5/2/2025
K053: Repeat Violations - Critical (1 - 23) See comments in section 6.	5.0	06/06/2024	04/08/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 45.	2.0	06/06/2024	04/08/2025

Inspection Date: 08/22/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed hand wash sink being blocked by personal cup. Ensure hand wash sink is easily accessible at all times.	3.0		Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed dust accumulation throughout walk-in. Ensure walk-in unit is cleaned and sanitized on a regular basis.	0.5		Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean Ensure all toilet facilities are clean, and in good repair.	0.5	08/23/2023	06/06/2024
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed CO2 tanks standing freely next to soda boxes. Ensure CO2 tanks are affixed to a rigid structure.	0.5	08/23/2023	06/06/2024
K045: Floors/Walls/Ceilings: Built, Maintained, Clean REPEAT VIOLATION: Observed grime/build-up throughout facility on the walls/doors/floors/ceilings. Ensure food facility is cleaned and sanitized on a regular basis.	0.5	08/23/2023	04/08/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in 45.	2.0	08/22/2023	06/06/2024



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Facility Name: 7-ELEVEN INC. STORE #16780E

Facility ID: FA0014450

Site Address: 390 W GRAND, GROVER BEACH

Record ID: PR0019931

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 12/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Food Manager Certificate on file is expired. Ensure at least one employee has a valid Food Manager Certificate and keep a copy on site at all times. REPEAT VIOLATION.	1.0	12/04/2024	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: - #24	2.0	12/04/2024	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 10/09/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 85.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed no paper towels at main hand wash sink. Need to provide single use paper towels in a wall mounted dispenser. Do not use cloth towel for drying hand. ONGOING REPEAT VIOLATION.	3.0	10/09/2023	<u>Uncorrected as of 5/2/2025</u>
K014: Food Contact Surfaces: Clean and Sanitized Observed mold-like buildup in the ice chute of the soda machine. Need to clean and sanitize. Implement a more frequent cleaning schedule to prevent the accumulation from occurring. ONGOING REPEAT VIOLATION.	3.0	10/09/2023	<u>Uncorrected as of 5/2/2025</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to locate or verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate. Keep copies on site and available for review during inspections. ONGOING REPEAT VIOLATION.	1.0	10/09/2023	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Observed employee restroom door propped open. Ensure restroom doors are kept closed and equipped with a self closing device.	0.5	10/09/2023	<u>Uncorrected as of 5/2/2025</u>
K053: Repeat Violations - Critical (1 - 23) REPEAT VIOLATIONS: - #6 - #14	5.0	10/09/2023	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: - #24	2.0	10/09/2023	<u>Uncorrected as of 5/2/2025</u>



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as of 5/2/2025

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Facility Name: 7-ELEVEN INC. STORE #21006

Facility ID: FA0012379

Site Address: 1301 MONTEREY ST, SAN LUIS OBISPO

Record ID: PR0017812

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 10/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mop sitting in mop water. Ensure mop has a place to hang dry to reduce build up of bacteria.	0.5	10/25/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed build up of grime in floor sink under the three compartment sink. Ensure all floor sinks are clean and sanitized.	0.5	10/25/2024	Uncorrected as of 5/2/2025

Inspection Date: 01/31/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: Overall the facility was observed to be performing adequately. The manager appeared to be actively involved in facility operations. Please promptly and permanently correct noted violations.

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Hand towels were available but there was no dispenser. Install a wall mounted dispenser for single use towels.	0.5	02/09/2024	10/25/2024
K036: Equipment, Utensils and Linens: Storage and Use Observed a soiled mop head stored in a dirty water in the mop bucket. Store the mops on an approved rack where they can completely dry and avoid mildew growth. Empty dirty mop water into your janitorial sink when finished cleaning. Discard and replace mop water when it becomes dirty. Any waste water from the drying mops must drain into the mop sink or a floor drain to the sanitary sewer.	0.5	01/31/2024	Corrected On Site
K041: Plumbing; Proper Backflow Devices Observed inadequate air gaps for food equipment lines at the three compartment sink. Restore the required air gaps at that location and any others in the facility.	0.5	02/09/2024	10/25/2024
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed multiple areas of damage to floors throughout the facility. Floors are in need of replacement. Contact this department before replacing or making modifications to the floor to ensure compliance with current code requirements.	0.5	08/01/2024	10/25/2024
K054: Repeat Violations - Good Retail Practices (24 -51) #45 Repeat violations will be marked in this category until floor repairs/replacement are observed.	2.0	02/01/2024	10/25/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: 7-ELEVEN INC. STORE #2133-35066

Facility ID: FA0008834

Site Address: 2000 EL CAMINO REAL, ATASCADERO

Record ID: PR0000894

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 11/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies - Discontinue blocking access to the hand washing sink (in the back room) at all times. - Observed no soap at the hand washing station, near the coffee station. Ensure that all hand washing station are fully stocked with soap and paper towels.	3.0	12/09/2024	Uncorrected as of 5/2/2025
K021: Hot and Cold Water Available Ensure that the water is always turned on, at ALL hand washing stations, and can supply both hot and cold water. If a repair needs to occur at hand washing stations (in back room and near coffee station), make sure to contact a licensed plumber. **In the meantime, designate the hand washing station near the food prep area as the primary sink.	2.0	12/09/2024	Uncorrected as of 5/2/2025
K041: Plumbing; Proper Backflow Devices Observed grime/build up in floor drain near coffee station. Ensure all floor sinks are maintained clean.	0.5	12/09/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed syrup accumulation along the wall and flooring, in the area where supply of syrups is stored. Thoroughly clean and maintain all floors/walls/ceilings to prevent vermin harboring.	0.5	11/29/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat violation: K041	2.0		Uncorrected as of 5/2/2025

Inspection Date: 01/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies - Observed no soap at hand wash sink near coffee bar. Ensure all hand wash sinks are fully stocked with pump soap and paper towels. - Observed broken faucet on back room hand wash sink. Ensure all hand wash sinks are maintained in good repair.	3.0	01/25/2024	Uncorrected as of 5/2/2025
K021: Hot and Cold Water Available Observed no hot water at toilet hand wash sink and coffee bar hand wash sink. Ensure all hand wash sinks have warm water (100-104F). Facility has sent in a work order. ALL EMPLOYEES NEED TO REWASH THEIR HANDS AT THE HAND WASH SINK IN THE FRONT PREP AREA.	2.0	01/25/2024	01/24/2024
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Observed no food manager safety certification. Ensure at least one employee obtains a food manger safety certification.	1.0	02/14/2024	11/25/2024
K041: Plumbing; Proper Backflow Devices Observed grime/build up in floor drain near coffee station. Ensure all floor sinks are maintained clean.	0.5	01/26/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** 7-ELEVEN INC. STORE #2133-35066**Facility ID:** FA0008834**Site Address:** 2000 EL CAMINO REAL, ATASCADERO**Record ID:** PR0000894**Program Description:** MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP**Inspection Date:** 01/24/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 91.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K049: Permits Available	<u>0.5</u>	<u>01/31/2024</u>	<u>11/25/2024</u>
Cannot verify valid health permit to operate. No food facility shall operate without a valid permit from the health department. If the health permit has not been received due to non-payment of health permit fees, immediately pay all applicable fees within 5 business days or closure of the facility may result. Contact (805) 781-5544 to pay by phone, visit www.slopublichealth.org/eh to pay online, or mail payments to/pay in person at 2156 Sierra way, San Luis Obispo, CA, 93401. Please note that mailed payments may not be received by the compliance deadline and it is the responsibility of the permit holder to ensure that payment is received prior to the compliance deadline in order to prevent facility closure.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>01/24/2024</u>	<u>Uncorrected as of 5/2/2025</u>
See comments in section 24.			



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Facility Name: 7-ELEVEN INC. STORE #25115

Facility ID: FA0000537

Site Address: 552 CALIFORNIA BLVD, SAN LUIS OBISPO

Record ID: PR0000537

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 12/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies No paper towels were available in the wall mounted dispenser at the restroom hand sink. Provide approved handwashing cleanser and towels or drying device in dispensers at or adjacent to each hand washing facility.	3.0	Uncorrected as of 5/2/2025	
K007: Proper Hot and Cold Holding Temperatures Measured various types of chicken on 2 shelves in the hot holding unit between 118F and 125F. This violation was corrected by an employee voluntarily discarding 5 buffalo wings and 5 spicy wings. The chicken skewers were reheated to 165 in the oven then placed in a section of the holding unit that was keeping temperature. Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F.	3.0	12/23/2024	
K033: Nonfood-Contact Surfaces Clean Observed dried soda syrup on the rack and pumps of the bag-in-a-box rack. Clean the syrup. Observed an accumulation of grime from a spill behind the slurpee machine.	0.5	Uncorrected as of 5/2/2025	
K043: Approved Toilets: Maintained, Accessible, Clean No toilet paper was in the mounted dispenser at the time of the inspection.	0.5	Uncorrected as of 5/2/2025	
K050: Impoundment/Voluntary Condemnation and Destruction	0.0	Uncorrected as of 5/2/2025	



Two Years of Retail Food Facility Inspection Results

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For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: 7-ELEVEN INC. STORE #27835

Facility ID: FA0012965

Site Address: 692 MARSH ST, SAN LUIS OBISPO

Record ID: PR0018500

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 05/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K039: Thermometers Provided and Accurate No thermometer observed in the main grab and go refrigerator. All refrigerators are required to have a thermometer in order to verify proper temperatures.	0.5	05/02/2025	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION; -No thermometer observed in the main grab and go refrigerator. All refrigerators are required to have a thermometer in order to verify proper temperatures.	2.0	05/02/2025	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 05/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used Observed missing light bulb cover in walk in refrigerator. Repair or replace.	0.5	05/24/2024	05/02/2025
K039: Thermometers Provided and Accurate No thermometer observed in the main grab and go refrigerator. All refrigerators are required to have a thermometer in order to verify proper temperatures.	0.5	05/17/2024	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing: Proper Backflow Devices Observed loose faucet handle in hand wash sink behind the front counter. Repair or replace to maintain all equipment functioning properly.	0.5	05/31/2024	05/02/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: 7-ELEVEN INC. STORE #35287

Facility ID: FA0008873

Site Address: 1800 E Grand Ave, Grover Beach

Record ID: PR0014889

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 08/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies - Observed no paper towels at prep line hand wash sinks. Manager is still having issues with stocking paper towels and they are using napkins. Ensure hand wash sinks are fully stocked with pump soap and paper towels. - Observed cans/waters surrounding hand wash sink. Discontinue this practice. Ensure hand wash sink is easily accessible at all times and used exclusively for hand washing.	3.0	08/16/2024	Uncorrected as of 5/2/2025
K007: Proper Hot and Cold Holding Temperatures Observed small refrigeration unit at 58F. Food was probed and measured at 58F. Manager voluntarily discarded all food items in refrigeration unit. Ensure all refrigeration units are maintained at 41F or below.	3.0	08/16/2024	Corrected On Site
K036: Equipment, Utensils and Linens: Storage and Use - Observed free standing CO2 tanks near soda boxes. Ensure all CO2 tanks are affixed to a rigid structure. - Observed clean linens being stored on the floor. Ensure clean linens are stored in a manner to prevent any cross contamination. Manager relocated linens. - Observed utensils being stored on side of hand wash sink metal barrier. Observed pizza slicer and spatula being stored on a greasy pan. Discontinue this practice. Ensure utensils are stored in a manner that protects them from contamination.	0.5	08/16/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Observed no secondary thermometers in some refrigeration units. Ensure all refrigeration units have a secondary thermometer.	0.5	08/17/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed build up of grime/debris underneath equipment. Ensure all floors/walls/ceilings are maintained clean. Ensure facility is deep cleaned on a regular basis.	0.5	08/18/2024	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure a copy of the last health inspection report is stored on site and available during time of inspection.	0.5	08/16/2024	Uncorrected as of 5/2/2025

Inspection Date: 08/29/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: A J SPURS

Facility ID: FA0000816

Site Address: 777 OAK PARK BLVD, GROVER BEACH

Record ID: PR0000816

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/15/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 93.5

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>04/15/2025</u>	<u>Corrected On Site</u>
Facility had no sanitizer solution set up in the kitchen but was actively handling foods. Ensure a sanitizer solution of 100ppm chlorine or 200ppm quaternary ammonium is prepared BEFORE beginning any type of food preparation. Sanitizer solution shall be changed every 4 hours or more often if needed. Check using the appropriate test strips. Corrected on site.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>06/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Facility does not have a Certified Food Manager. Ensure at least one employee has a valid Food Manager Certificate and all others have a valid Food Handlers Card. Keep copies on site at all times.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>06/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
- Obtain chlorine sanitizer test strips for the dish machine to ensure 50ppm sanitizer concentration - Obtain quat sanitizer test strips for the 3-compartment sink to ensure 200ppm sanitizer concentration			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>06/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
- Both of the prep top refrigeration units at the cook line area are in poor condition. The drawers do not properly close and the lids are falling apart. Repair or replace both units. All equipment shall be in good functioning condition. - The doors to the walk-in units are rusting and deteriorating. Doors need to be repaired or replaced so that they are smooth, non-absorbent, and easily cleanable.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>06/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed heavy dust accumulation on the ventilation hood above the sous vide machines. Clean more regularly. - Observed grease accumulation on the ventilation hood above the cook line. Clean more regularly.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>06/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed several pieces of old equipment at back of facility. Remove all unused equipment to prevent harborage of vermin. - Ensure mops are hung to dry after each use.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>06/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Walls throughout kitchen and food prep areas are in need of cleaning, especially near the salad prep/coffee area and near the mop sink. Ensure walls are being cleaned regularly.			

Inspection Date: 02/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: Facility has a strong managerial presence and is overall well kept and organized.

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: A J SPURS

Facility ID: FA0000816

Site Address: 777 OAK PARK BLVD, GROVER BEACH

Record ID: PR0000816

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: Facility has a strong managerial presence and is overall well kept and organized.

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K038: Approved Lighting/Ventilation: Adequate, Used

0.5

04/01/2024

04/16/2025

Clean the vents on the ceiling near the cook line.

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

08/21/2024

04/16/2025

1) Several areas of the tile flooring throughout facility has deteriorating grout and cracks in the tiles. Re-grout and repair tile floor as needed.

2) Clean floors underneath the cook line more regularly.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: A.J. CAFE

Facility ID: FA0016654

Site Address: 7600 EL CAMINO REAL, ATASCADERO

Record ID: PR0022263

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	06/09/2025	Uncorrected as of 5/2/2025
- Observed accumulation of food debris and fluid spills, at the bottom of the refrigerators. Ensure equipment is maintained clean. - Heard a buzzing noise when opening one of the reach-in refrigerators. Ensure that it is serviced and/or monitor it closely to make sure it doesn't get out of the approved temperature range.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	06/09/2025	Uncorrected as of 5/2/2025
Mop sink in facility is not approved. Ensure replaced mop sink meets requirements listed below. Article 3. Janitorial Facilities 114279. Curbed cleaning facility (a) At least one curbed cleaning facility or janitorial sink equipped with HOT and COLD WATER and a drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.			
K047: Signs Posted; Last Inspection Report Available	0.5	06/09/2025	Uncorrected as of 5/2/2025
Maintain a copy of the most recent routine inspection report at the facility.			
K049: Permits Available	0.5	01/01/2025	Uncorrected as of 5/2/2025
Maintain the Public Health Permit in a conspicuous place.			
K054: Repeat Violations - Good Retail Practices (24 - 51)	2.0		Uncorrected as of 5/2/2025
Repeat Violations: K038 and K049			

Inspection Date: 05/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	05/30/2024	Corrected On Site
0 PPM chlorine measured in sanitizer buckets. Employee created 100 PPM chlorine solution.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	06/07/2024	Uncorrected as of 5/2/2025
Ensure Food Handler cards are stored on site, available for inspector review upon request.			
K032: Food Properly Labeled & Honestly Presented	0.5	05/31/2024	Uncorrected as of 5/2/2025
Ensure bulk food bins are labeled as to the contents of the containers.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	06/07/2024	Uncorrected as of 5/2/2025
1. Mop sink in facility is not approved. Ensure replaced mop sink meets requirements listed below. Article 3. Janitorial Facilities 114279. Curbed cleaning facility (a) At least one curbed cleaning facility or janitorial sink equipped with HOT and COLD WATER and a drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.			
2. Ensure CO2 tanks are secured to a fixed location.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: A.J. CAFE****Facility ID:** FA0016654**Site Address:** 7600 EL CAMINO REAL, ATASCADERO**Record ID:** PR0022263**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date: 05/30/2024****Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 93.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used Discontinue cooking foods that release grease laden vapors out from under hood system.	<u>0.5</u>	<u>05/31/2024</u>	<u>12/09/2024</u>
K041: Plumbing; Proper Backflow Devices Observed leaky faucet at food preparation sink. Repair or replace.	<u>0.5</u>	<u>06/07/2024</u>	<u>12/09/2024</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Discontinue storing employee personal items in food prep/storage locations.	<u>0.5</u>	<u>05/31/2024</u>	Uncorrected as of 5/2/2025
K049: Permits Available Post 2024 Health Permit in a conspicuous location.	<u>0.5</u>	<u>05/30/2024</u>	<u>Corrected On Site</u>

Inspection Date: 03/08/2024**Type of Service Description:** OPENING INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 100.0**Overall Inspection Comments:** The new owner has evidently made repairs due to preexisting, non-conforming finishes from previous ownership. Owner is working with the Health Department to make facility improvements.**Inspection Date: 03/01/2024****Type of Service Description:** CHANGE OF OWNERSHIP INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NOT APPLICABLE**Score:** 100.0**Overall Inspection Comments:** Inspector and owner will determine a time line to complete and repair finishes. Contact health inspector for opening inspection.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: A-1 LIQUOR

Facility ID: FA0015799

Site Address: 105 S MAIN ST STE 10, TEMPLETON

Record ID: PR0021310

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 11/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K041: Plumbing; Proper Backflow Devices Observed leak from ceiling near toilet room. Repair or replace.	0.5	12/06/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Repair hole in wall at hand wash sink.	0.5	12/06/2024	Uncorrected as of 5/2/2025

Inspection Date: 11/09/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use Ensure mop is hung to dry after each use. Discard mop water after each use.	0.5	11/10/2023	11/26/2024
K043: Approved Toilets: Maintained, Accessible, Clean Ensure toilet tissue remains on dispenser to prevent cross contamination.	0.5	11/10/2023	11/26/2024
K047: Signs Posted; Last Inspection Report Available Store Health Inspection report on site, available for Inspector and customer review upon request.	0.5		Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	11/09/2023	11/26/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ABC CAFE-SUNROOM COFFEE

Facility ID: FA0007515

Site Address: 6225 ATASCADERO AVE, ATASCADERO

Record ID: PR0011532

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 02/18/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations were observed at the time of inspection. Overall, facility is kept clean.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 08/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: Overall, facility is well-maintained and kept organized. The Sunroom has existing, non-conforming sinks that were approved by a health inspector in the past. If the sinks become problematic, the correction must occur immediately and will need to become compliant with the CA Retail Food Code.

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K041: Plumbing; Proper Backflow Devices

0.5

08/13/2025

02/18/2025

Sinks at "Sunroom" are existing, non-conforming. Sinks were approved by prior EHS staff.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ABC PREP KITCHEN

Facility ID: FA0007932

Site Address: 6225 ATASCADERO MALL, ATASCADERO

Record ID: PR0012029

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 02/18/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 08/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: Overall, facility is well-maintained and kept clean. Operation doesn't occur daily but management ensures that every one, who helps in the kitchen, holds a food handler certification.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ACE SUSHI @ ALB6345

Facility ID: FA0012710

Site Address: 730 QUINTANA RD, MORRO BAY

Record ID: PR0018195

Program Description: HR15 - RETAIL MKT (UNDER 150 SF) - FULL PREP

Inspection Date: 12/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 06/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 11/06/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ACE SUSHI @ ALB66314

Facility ID: FA0012679

Site Address: 189 NIBLICK RD, PASO ROBLES

Record ID: PR0018147

Program Description: HR15 - RETAIL MKT (UNDER 150 SF) - FULL PREP

Inspection Date: 11/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

11/12/2024

Inspection Date: 02/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

02/08/2024

11/12/2024

K047: Signs Posted; Last Inspection Report Available

0.5

02/09/2024

11/12/2024

Ensure recent health inspection report is stored on site, available for inspector and customer review upon request.

Inspection Date: 07/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

07/12/2023

02/08/2024

K049: Permits Available

0.5

07/12/2023

Corrected On Site

Post current Health Permit in a conspicuous location.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ACE SUSHI @ VONS2314

Facility ID: FA0012908

Site Address: 7135 EL CAMINO REAL, ATASCADERO

Record ID: PR0018431

Program Description: HR15 - RETAIL MKT (UNDER 150 SF) - FULL PREP

Inspection Date: 10/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations were noted at the time of inspection. Overall, operation is well maintained.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 02/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility maintains and operates in sanitary conditions. Continue these practices.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ACE SUSHI @VONS2306

Facility ID: FA0011961

Site Address: 3900 BROAD ST, SAN LUIS OBISPO

Record ID: PR0017338

Program Description: HR15 - RETAIL MKT (UNDER 150 SF) - FULL PREP

Inspection Date: 12/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations were observed at the time of inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 10/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K024: Person In Charge Present and Performs Duties; Valid Certification

1.0

10/18/2023

12/20/2024

Please update



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: ADA'S FISH HOUSE

Facility ID: FA0014040

Site Address: 558 PRICE ST, PISMO BEACH

Record ID: PR0019514

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/12/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K016: Shell Stock: Quality, Storage, Tags	2.0	03/12/2025	Corrected On Site
Observed multiple types of shellfish without tags. Maintain shellfish certification tags with the original container until empty, and then maintain tags in chronological order on the premises for a period of not less than 90 days from the date of harvest. Corrected on site. REPEAT VIOLATION.			
114039.4. Shellstock, maintaining identification			
(a) Except as specified by subdivision (b), SHELLSTOCK tags shall remain attached to the container in which the SHELLSTOCK are received until the container is empty.			
(b) The identity of the source of SHELLSTOCK that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an APPROVED recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the SHELLSTOCK are sold or served.			
(c) Notwithstanding subdivision (b), if SHELLSTOCK are removed from their tagged or labeled container, the identity of the source of SHELLSTOCK that are sold or served shall be maintained by doing the following:			
(1) Using a recordkeeping system as required under subdivision (b).			
(2) Ensuring that SHELLSTOCK from one tagged or labeled container are not COMMINGLED with SHELLSTOCK from another container with different certification numbers, harvest dates, or growing areas as identified on the tag or label before being ordered by the CONSUMER.			
(3) If SHELLSTOCK are portioned and prepackaged, including a copy of the corresponding SHELLSTOCK tag or properly labeling the package with the required shellfish information.			
K053: Repeat Violations - Critical (1 - 23)	5.0	03/12/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATIONS:			
- #16			

Inspection Date: 03/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K016: Shell Stock: Quality, Storage, Tags	2.0	03/12/2024	Corrected On Site
Shellfish tags must be kept with the shell stock, preferably in their original containers, and shell stock from different containers may not be combined together. Keep shellfish tags for a minimum of 90 calendar days, in chronological order, after the lot is empty. Corrected on site.			
K027: Food Separated and Protected	1.0	03/12/2024	Corrected On Site
Observed plastic containers of garnishes in ice bin at the bar. Ensure all food products are stored so as to be protected from contamination at all times. Corrected on site.			
K032: Food Properly Labeled & Honestly Presented	0.5	03/15/2024	Uncorrected as of 5/2/2025
Observed unlabeled bulk food containers. Ensure all bulk foods containers are labeled as to the contents of the container.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ADA'S FISH HOUSE

Facility ID: FA0014040

Site Address: 558 PRICE ST, PISMO BEACH

Record ID: PR0019514

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K036: Equipment, Utensils and Linens: Storage and Use

0.5

03/15/2024

Uncorrected as of 5/2/2025

1. Observed free standing CO2 tanks at bar area. Ensure CO2 tanks are secured to a fixed location.
2. Observed utensils being stored in stagnant water. Ensure utensils are maintained in running water of sufficient velocity OR in a container of water that is maintained at a temperature of 135F and the container is cleaned at least every 24 hours.



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0016174

PR0021740

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: ADELAIDA BOTANICALS

Facility ID: FA0016174

Site Address: 5625 VINEYARD DR, PASO ROBLES

Record ID: PR0021740

Program Description: 1631 - PRODUCE STAND/FARM STAND

Inspection Date: 08/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered

Inspection Date: 07/28/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



County of San Luis Obispo
Environmental Health Services Division
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FA0006094

PR0017631

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: ADELAIDA CELLARS

Facility ID: FA0006094

Site Address: 5805 ADELAIDA RD, PASO ROBLES

Record ID: PR0017631

Program Description: LR25 - RESTAURANT (SEATING 51 +) - MINIMAL PREP

Inspection Date: 11/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: AFC SUSHI @ RALPHS #271

Facility ID: FA0015497

Site Address: 1240 LOS OSOS VALLEY RD, LOS OSOS

Record ID: PR0020958

Program Description: HR15 - RETAIL MKT (UNDER 150 SF) - FULL PREP

Inspection Date: 12/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 06/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Observed no valid/current food manager safety certification. Ensure there is at least one employee/owner with a food manager safety certification. Ensure copies are stored on site and able to be presented during inspection.	1.0	06/26/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed unlabeled bulk food. Ensure all bulk food is labeled as to its contents.	0.5	06/25/2024	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure hand wash sink has a hand wash sign posted. Sign provided to manager.	0.5	06/24/2024	Uncorrected as of 5/2/2025



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as of 5/2/2025

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Facility Name: AFC SUSHI @ RALPHS #656

Facility ID: FA0016060

Site Address: 201 MADONNA RD, SAN LUIS OBISPO

Record ID: PR0021594

Program Description: HR15 - RETAIL MKT (UNDER 150 SF) - FULL PREP

Inspection Date: 11/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Please send current food managers card.	<u>1.0</u>	<u>11/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grime accumulation under shelving. Clean and maintain free of debris.	<u>0.5</u>	<u>11/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 01/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: Overall, the facility appears to be performing adequately. Promptly and permanently correct noted violations.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Food Safety Manager certification could not be verified, as it was not on site. Maintain the original certificate on site at the facility.	<u>1.0</u>	<u>02/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottles. Maintain accurate labels on all cleaning products, and any other liquids stored in spray bottles.	<u>0.5</u>	<u>01/23/2024</u>	<u>11/13/2024</u>
K030: Food Storage; Food Storage Containers Identified Observed unlabeled bulk food containers. Maintain accurate labels on all food removed from the original labeled packaging.	<u>0.5</u>	<u>01/23/2024</u>	<u>11/13/2024</u>
K040: Wiping Cloths: Properly Used and Stored Using sanitizer solution from a spray bottle is allowed only if wiping cloths are single use. Discontinue re-using wiping cloths with spray sanitizer. Maintain a sufficient supply of single use cloths and train staff to use them only once before discarding or laundering.	<u>0.5</u>	<u>01/23/2024</u>	<u>Corrected On Site</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Personal belongings were observed in food storage and prep areas. Maintain an area separate from food activities for staff to store personal items.	<u>0.5</u>	<u>01/29/2024</u>	<u>11/13/2024</u>



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as of 5/2/2025

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Facility Name: AFC SUSHI @ VONS #1621

Facility ID: FA0010997

Site Address: 520 W TEFFT ST, NIPOMO

Record ID: PR0016601

Program Description: HR15 - RETAIL MKT (UNDER 150 SF) - FULL PREP

Inspection Date: 12/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>12/30/2024</u>	
K035: Adequate/Approved Equipment/Utensils, Maintained Observed some food debris/grime on equipment handles/doors. Ensure all equipment is maintained clean.	<u>0.5</u>	<u>12/31/2024</u>	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use - Observed knives being stored in a sanitizer bucket - Observed utensil being stored in rice. Discontinue these practices. Ensure utensils are maintained in running water of sufficient velocity OR in a container of water that is maintained at a temperature of 135F and the container is cleaned at least every 24 hours OR utensils are only in use for 4 hours then washed/rinsed/sanitized. If facility plans to use the 4 hour method, then utensils need to have stickers or logs to keep track of time.	<u>0.5</u>	<u>12/31/2024</u>	Uncorrected as of 5/2/2025

Inspection Date: 02/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>02/16/2024</u>	<u>12/30/2024</u>



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as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: AFC SUSHI @ VONS #2560

Facility ID: FA0011284

Site Address: 1758 W GRAND AVE, GROVER BEACH

Record ID: PR0016650

Program Description: HR15 - RETAIL MKT (UNDER 150 SF) - FULL PREP

Inspection Date: 03/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 12/27/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge	5.0	12/27/2023	Uncorrected as of 5/2/2025
Observed employee continue to prepare food while the facility had no hot water available. Ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Employees should be knowledgeable in the importance of hot water for food safety and need to be trained to discontinue food prep, food service, and warewashing if hot water is not available. The Certified Food Safety Manager is responsible for training employees on food safety practices and ensuring protocols are being followed.			
K021: Hot and Cold Water Available	2.0	12/27/2023	Corrected On Site
Facility did not have hot water at the start of the inspection but was actively preparing food. Ensure that hot water of 120F is available at food prep sinks, warewashing sinks, janitorial sinks, and dishmachines at all times. Warm water of 100F is required at hand washing sinks at all times. Discontinue food preparation, food service, warewashing, etc until hot water is available. Corrective action: Facility had a plumber on site who was able to get the hot water turned back on within 30 minutes. Corrected on site.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: AGAPE COFFEE HOUSE 8:39

Facility ID: FA0016524

Site Address: 1111 RIVERSIDE AVE STE 101, PASO ROBLES

Record ID: PR0022118

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 10/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>10/28/2024</u>	
K027: Food Separated and Protected	<u>1.0</u>	<u>11/01/2024</u>	Uncorrected as of 5/2/2025
Observed a temporary metal splash guard separating three compartment sink from hot holding unit. Ensure hot holding unit is separated from potential food contamination at ware wash sink.			

Inspection Date: 02/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>02/23/2024</u>	<u>10/28/2024</u>
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>03/01/2024</u>	<u>10/28/2024</u>
Observed raw wood plank under hot holding unit. Discontinue use of equipment that is not approved for use in food facilities. Ensure raw wood is sealed or replaced with smooth, non absorbent and easily cleanable material.			

Inspection Date: 12/20/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Agape Coffee House 8:39 is approved to open.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: AGAVE GRILL

Facility ID: FA0014663

Site Address: 671 W TEFFT ST #10, NIPOMO

Record ID: PR0020121

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 75.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use	<u>5.0</u>	<u>11/26/2024</u>	<u>Corrected On Site</u>
Observed cook touching hair and changing tasks without switching gloves or washing hands. Ensure gloves are changed between tasks or when cross contaminated. Ensure hands are washed every time gloves are changed. Upon observation, cook was instructed to immediately wash his hands and change gloves.			
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>11/26/2024</u>	<u>Corrected On Site</u>
- Observed bags of produce in hand wash sink. DISCONTINUE THIS PRACTICE. Ensure hand wash sink is ONLY USED FOR HAND WASHING PURPOSES. Corrected on site. - REPEAT VIOLATION: Observed no paper towels stocked at hand wash sink near prep line. Ensure hand wash sinks are stocked with pump soap and paper towels at all times. Corrected on site.			
K009: Proper Cooling Methods	<u>2.0</u>	<u>11/26/2024</u>	<u>Corrected On Site</u>
Observed cooked beans placed into large bucket for cooling. Discontinue cooling PHF using unapproved methods. All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours. Manager instructed to place beans into shallow pan for cooling. Ensure time/temperature requirements are met during cooling process.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>11/26/2024</u>	<u>Corrected On Site</u>
Observed no sanitizer solution set up during active food preparation in back kitchen (sanitizer was set up in the front prep station). Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.			
K027: Food Separated and Protected	<u>1.0</u>	<u>11/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed cups being used to scoop bulk food. Ensure scoops with handles are used with bulk food and handles are maintained out of contact with food to prevent cross contamination.			
K030: Food Storage: Food Storage Containers Identified	<u>0.5</u>	<u>11/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed bulk food storage without lids. Ensure bulk food is stored in a container with a lid to prevent any cross contamination. - Observed bucket of beans on the floor of kitchen. DISCONTINUE THIS PRACTICE. Ensure all food is elevated at least six inches above the ground. Corrected on site.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>11/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed raw wood being used for mop rack. Raw wood is not approved in food facilities. Ensure all equipment is smooth, nonabsorbent, easily cleanable and commercial grade. Facility can replace the wood or seal it.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>11/28/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS: - Observed food debris inside refrigeration units. Ensure all equipment is maintained clean. - Observed soiled dishware being stored in food prep sink. Discontinue this practice. Ensure food prep sink is sanitized and dishes are placed in the warewash sink.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed light out in hood system. Repair or replace.			
K041: Plumbing: Proper Backflow Devices	<u>0.5</u>	<u>11/28/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed build up of food debris in floor sinks on prep line. Ensure all floor sinks are maintained clean.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: AGAVE GRILL

Facility ID: FA0014663

Site Address: 671 W TEFFT ST #10, NIPOMO

Record ID: PR0020121

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 75.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>11/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed mop being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or other equipment. Facility has a mop rack installed.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>12/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS: - Observed degrading floor throughout food facility. Manager needs to start to make a plan on replacing the floor so that it is smooth, nonabsorbent and easily cleanable. - Observed build up of food debris/grime on floors and walls throughout facility. Ensure floors/walls/ceilings of food facility are cleaned and sanitized on a regular basis.			
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>	<u>11/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
See comments in section 006.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>11/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
See comments in sections 36, 38, 44 and 45.			

Inspection Date: 02/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 86.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>02/06/2024</u>	<u>11/26/2024</u>
REPEAT VIOLATION: Observed no paper towels stocked at hand wash sink near prep line. Ensure hand wash sinks are stocked with pump soap and paper towels at all times.			
K026: Approved Thawing Methods Used, Frozen Food	<u>0.5</u>	<u>02/06/2024</u>	<u>Corrected On Site</u>
Observed meat being placed in a bucket of water to thaw. Discontinue this practice. Ensure only approved thawing methods are utilized. Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave. Corrected on site by manager.			
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>02/09/2024</u>	<u>11/26/2024</u>
REPEAT VIOLATION: Nonfood-contact surfaces of equipment must be kept free of any accumulation of dust, dirt, food residue and other debris. Clean and sanitize all equipment on a regular basis.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>02/08/2024</u>	<u>11/26/2024</u>
REPEAT VIOLATION: Observed no sanitizer test strips in food facility. Provide approved and correct testing equipment to test for sanitizer concentration.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>02/06/2024</u>	<u>11/26/2024</u>
- Observed food debris inside refrigeration units. Ensure all equipment is maintained clean. - Observed clean dishware being stored on food prep sink integral drainboard. Discontinue this practice.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>02/09/2024</u>	<u>11/26/2024</u>
REPEAT VIOLATION: Observed light out in hood system. Repair or replace.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>02/07/2024</u>	<u>11/26/2024</u>
REPEAT VIOLATION: Observed mop being stored outside in mop bucket. Ensure mops are hung up to air dry without soiling walls or other equipment. Facility has a mop rack installed inside.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: AGAVE GRILL****Facility ID:** FA0014663**Site Address:** 671 W TEFFT ST #10, NIPOMO**Record ID:** PR0020121**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 02/06/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** SIGNIFICANT VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 86.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K045: Floors/Walls/Ceilings: Built, Maintained, Clean**0.5****02/27/2024****11/26/2024**

REPEAT VIOLATION:

1. Observed degrading flooring throughout food facility. Ensure floors are maintained in good repair and are smooth, nonabsorbent and easily cleanable. Facility is currently discussing options about flooring. Please contact EHS department prior to making any updates/repairs.
2. Observed build up of food debris/grime on floors and walls throughout facility. Ensure floors/walls/ceilings of food facility are cleaned and sanitized on a regular basis.

K053: Repeat Violations - Critical (1 - 23)**5.0****02/06/2024****11/26/2024**

See comments in section 06.

K054: Repeat Violations - Good Retail Practices (24 -51)**2.0****02/06/2024****11/26/2024**

See comments in sections 33, 34, 38, 44 and 45.



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For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: AGHS BOOSTER'S CONCESSIONS

Facility ID: FA0008779

Site Address: 495 VALLEY RD, ARROYO GRANDE

Record ID: PR0014732

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 03/24/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>03/27/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed no sanitizer test strips at facility. Ensure approved and correct testing equipment is obtained in order to properly measure sanitizer concentration. (ex: bleach/quat sanitizers used for warewashing and sanitizer buckets).			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>03/26/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed free standing CO2 tanks. Ensure all CO2 tanks are affixed to a rigid structure.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>03/26/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed grime in floor sink. Ensure all floors sinks are maintained clean.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>03/24/2025</u>	<u>Uncorrected as of 5/2/2025</u>
See comments in section 34.			

Inspection Date: 09/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>09/20/2024</u>	<u>03/24/2025</u>
Ensure copies of food safety certifications are stored on site.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>09/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed no sanitizer test strips at facility. Ensure approved and correct testing equipment is obtained in order to properly measure sanitizer concentration. (ex: bleach/quat sanitizers used for warewashing and sanitizer buckets).			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>09/16/2024</u>	<u>Uncorrected as of 5/2/2025</u>
See comments in section 34.			

Inspection Date: 04/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.0

Overall Inspection Comments: Food facility was not in use during time of inspection. Please address violations prior to operating at next event.

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>04/29/2024</u>	<u>09/16/2024</u>
REPEAT VIOLATION: Observed grime build up on ice chute. Ensure ice chute is cleaned and sanitized on a regular basis.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: AGHS BOOSTER'S CONCESSIONS

Facility ID: FA0008779

Site Address: 495 VALLEY RD, ARROYO GRANDE

Record ID: PR0014732

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 04/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.0

Overall Inspection Comments: Food facility was not in use during time of inspection. Please address violations prior to operating at next event.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>05/10/2024</u>	<u>09/16/2024</u>
REPEAT VIOLATION: Unable to verify food safety certifications. Ensure there is at least one food manager safety certified person and all other employees/people obtain a food handler safety certification.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Obtain approved and correct testing equipment to test for sanitizer concentration. (ex: bleach/quat sanitizers used for warewashing and sanitizer buckets)			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>04/29/2024</u>	<u>09/16/2024</u>
REPEAT VIOLATION: Observed free standing CO2 tanks next to soda boxes. Ensure all CO2 tanks are secured to a rigid structure.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>05/03/2024</u>	<u>09/16/2024</u>
Observed build up of grime in floor sink underneath three compartment sink. Ensure all floor sinks are maintained clean.			
K049: Permits Available	<u>0.5</u>	<u>04/29/2024</u>	<u>09/16/2024</u>
Ensure 2024 health permit is posted in a conspicuous place.			
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>	<u>04/26/2024</u>	<u>09/16/2024</u>
See comments in section 14.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>04/26/2024</u>	<u>09/16/2024</u>
See comments in section 24, 34 and 36.			

Inspection Date: 10/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>10/13/2023</u>	<u>09/16/2024</u>
Repeat Violation:"Observed grime build up on ice chute. Ensure ice chute is cleaned and sanitized on a regular basis."			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>		<u>Uncorrected as of 5/2/2025</u>
Observed no food manager or handler safety certifications. Ensure at least one employee obtains a food manager certification and that other employees have a food handler safety certification. Manager of concessions says that they are working on obtaining food safety certifications.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>10/12/2023</u>	<u>09/16/2024</u>
Observed free standing CO2 tank. Ensure all CO2 tanks are affixed to a rigid structure.			
K049: Permits Available	<u>0.5</u>	<u>10/13/2023</u>	<u>09/16/2024</u>
Ensure 2023 Health Permit is posted in a conspicuous place.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: AGRARIAN HOTEL

Facility ID: FA0015028

Site Address: 325 E BRANCH ST, ARROYO GRANDE

Record ID: PR0020437

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed no soap at kitchen hand wash sink. Ensure hand wash sink is fully stocked with pump soap and paper towels at all times. Corrected on site.	3.0	12/16/2024	Corrected On Site
K039: Thermometers Provided and Accurate Ensure all refrigeration units have a secondary thermometer.	0.5	12/18/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed debris underneath shelving. Ensure all floors are maintained clean.	0.5	12/19/2024	Uncorrected as of 5/2/2025

Inspection Date: 03/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 85.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed no pump soap and paper towels at designated hand wash sink in kitchen. Facility has been using restroom hand wash sink. DISCONTINUE THIS PRACTICE. ENSURE HAND WASH SINK IS FULLY STOCKED WITH PUMP SOAP AND PAPER TOWELS AT ALL TIMES. C on site by manager.	3.0	03/20/2024	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized REPEAT VIOLATION: Observed mechanical warewasher with no sanitizer detected. Discontinue use of mechanical warewasher until repaired. Food facility can utilize three compartment sink for warewashing. Ensure mechanical warewasher has a concentration of at least 50 ppm bleach/chlorine solution dispensing.	3.0	03/22/2024	12/16/2024
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Observed only food handler cards for current staff members. Ensure food facility has at least one employee with a valid food manager safety certification.	1.0	04/03/2024	12/16/2024
K027: Food Separated and Protected Observed uncovered sugar on dry storage shelf. Ensure all food items are covered and protected from contamination.	1.0	03/20/2024	12/16/2024
K053: Repeat Violations - Critical (1 - 23) See comments in section 14.	5.0	03/20/2024	12/16/2024
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 24.	2.0	03/20/2024	12/16/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** AGRARIAN HOTEL**Facility ID:** FA0015028**Site Address:** 325 E BRANCH ST, ARROYO GRANDE**Record ID:** PR0020437**Program Description:** MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP**Inspection Date:** 07/12/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 97.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>08/16/2023</u>	<u>12/16/2024</u>
Observed only food handler cards for current staff members. Ensure food facility has at least one employee with a valid food manager safety certification.			
K027: Food Separated and Protected	<u>1.0</u>	<u>07/12/2023</u>	<u>03/20/2024</u>
Observed raw shells eggs stored above ready to eat food (strawberries). To protect food from cross-contamination during storage, ensure cooked and ready to eat foods are stored above raw foods.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>07/12/2023</u>	<u>12/16/2024</u>
Observed mechanical dish machine with no sanitizer detected. Discontinue use of mechanical dish machine until repaired. Food facility can utilize three compartment sink for warewashing.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>07/12/2023</u>	<u>Corrected On Site</u>
Observed hand sink with no sign posted. Ensure all hand wash sinks have hand washing signs posted. Corrected on site by manager.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: AISURU

Facility ID: FA0000579

Site Address: 1023 MONTEREY ST, SAN LUIS OBISPO

Record ID: PR0015877

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed dishwasher not dispensing sanitizer because the bucket was empty. Ensure dishwasher sanitizer is always refilled and dishwasher working properly.	3.0	02/10/2025	Corrected On Site
K030: Food Storage: Food Storage Containers Identified Observed boxes and containers of food on the floor of the walk-in fridge and freezer. Ensure food is kept at least 6 inches off the floor at all times.	0.5	02/10/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed several CO2 tanks unsecured. Properly secure all pressurized CO2 tanks.	0.5		Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: -Observed boxes and containers of food on the floor of the walk-in fridge and freezer. Ensure food is kept at least 6 inches off the floor at all times. -Observed several CO2 tanks unsecured. Properly secure all pressurized CO2 tanks.	2.0		Uncorrected as of 5/2/2025

Inspection Date: 08/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Renew food manager card as soon as possible.	1.0	08/23/2024	02/10/2025
K030: Food Storage: Food Storage Containers Identified Observed boxes and containers of food on the floor of the walk-in fridge and freezer. Ensure food is kept at least 6 inches off the floor at all times.	0.5	08/23/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed several CO2 tanks unsecured. Properly secure all pressurized CO2 tanks.	0.5	08/23/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grime accumulation in floor sink under the three compartment sink and next to the CO2 tanks. Clean and sanitize.	0.5	08/23/2024	02/10/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: - No food managers card on site. - Observed food storage on the floor of both walk in refrigerator and freezer.	2.0	08/23/2024	02/10/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: AISURU

Facility ID: FA0000579

Site Address: 1023 MONTEREY ST, SAN LUIS OBISPO

Record ID: PR0015877

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/20/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	11/20/2023	08/23/2024
Observed mildew inside the large ice machine. Clean and sanitize regularly to prevent contamination of ice.			
K018: HACCP/Variance Required: Approved/Records Kept	2.0	11/20/2023	Corrected On Site
Facility acidifies their sushi rice instead of using temperature control but is not recording the pH of each batch on a pH log. The pH of each batch of rice must be taken and recorded on the log sheet. Sushi rice shall have a pH of less than 4.6.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	11/20/2023	08/23/2024
Unable to locate or verify Food Manager certification. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections. REPEAT VIOLATION.			
K030: Food Storage; Food Storage Containers Identified	0.5	11/20/2023	08/23/2024
Observed boxes and containers of food on the floor of the walk-in fridge and freezer. Ensure food is kept at least 6 inches off the floor at all times.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	11/20/2023	08/23/2024
REPEAT VIOLATIONS: - No Food Manager Card on site.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ALBA PROVISIONS & FLOWERS

Facility ID: FA0015559

Site Address: 225 S MAIN ST #A, TEMPLETON

Record ID: PR0021034

Program Description: MR40 - DEPENDENT FOOD SERVICE OPERATOR-MODERATE PREP

Inspection Date: 03/31/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered

Inspection Date: 09/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered

Inspection Date: 01/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: Albertsons #1345

Facility ID: FA0000941

Site Address: 730 Quintana Rd, Morro Bay

Record ID: PR0000941

Program Description: HR14 - RETAIL MKT (ABOVE 10,000 SF) - FULL PREP

Inspection Date: 12/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gaskets on floor reach in cooler. Repair or replace.	0.5	02/17/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used 1) Observed inop light bulb under hood system. Replace. 2) Observed inop tube lights in produce prep area and walk in cooler. Replace.	0.5	12/31/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Observed inop thermometer in deli cooler. Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF). Corrected on site.	0.5	12/17/2024	Uncorrected as of 5/2/2025

Inspection Date: 06/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K035: Adequate/Approved Equipment/Utensils, Maintained Repair or replace broken gaskets on doors to reach in refrigeration units.	0.5	12/12/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed debris and trash accumulation in floor sinks in refrigeration aisles. Thoroughly clean and maintain all floor sinks.	0.5	06/26/2024	Uncorrected as of 5/2/2025

Inspection Date: 11/06/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage: Food Storage Containers Identified Ensure bulk bins are labeled as to the contents of the container.	0.5	11/07/2023	06/12/2024
K035: Adequate/Approved Equipment/Utensils, Maintained Repair or replace broken gaskets on doors to refrigeration units.	0.5	12/04/2023	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean Ensure pump soap and paper towels are stocked and available for use at all times.	0.5	11/07/2023	06/12/2024
K044: Premises: Personal/Cleaning Items; Vermin-Proofing Ensure mops are placed in a position that allows them to air dry.	0.5	11/07/2023	06/12/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: Albertsons #1345

Facility ID: FA0000941

Site Address: 730 Quintana Rd, Morro Bay

Record ID: PR0000941

Program Description: HR14 - RETAIL MKT (ABOVE 10,000 SF) - FULL PREP

Inspection Date: 11/06/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

11/10/2023

06/12/2024

Floor in deli/deep frying area slippery. Remove any accumulation of grease/food debris. Thoroughly clean and maintain all floors as needed and on routine schedule.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: Albertsons #314

Facility ID: FA0000780

Site Address: 189 Niblick Rd, Paso Robles

Record ID: PR0000780

Program Description: HR14 - RETAIL MKT (ABOVE 10,000 SF) - FULL PREP

Inspection Date: 11/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed sealed raw beef stored below unpackaged, raw chicken. Discontinue this practice. To prevent potential cross contamination, ensure raw meats are stored in the following order from top to bottom: seafood, pork/beef, chicken. Manager corrected violation during inspection.	1.0	11/12/2024	Corrected On Site
K034: Warewashing Facility/Test Strips: Adequate, Used Ensure the cutting room has quat sanitizer test strips to monitor adequate PPM of sanitizer.	0.5	11/15/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Repair or replace wall covering in the butcher block room. Ensure wall is smooth, non absorbent and easily cleanable.	0.5	12/06/2024	Uncorrected as of 5/2/2025

Inspection Date: 02/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K013: Food in Good Condition, Safe and Unadulterated Observed 9 Similac Advance formula, expired January 1, 2024. Manager removed from sales floor and voluntarily discarded product.	2.0	02/08/2024	Corrected On Site
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Observed dust and grease accumulation on ceiling on chicken walk-in. Clean regularly to prevent cross-contamination. (COS) 2) Clean and sanitize floors under equipment in the bakery. 3) Observed degrading wall in butcher room. Repair or replace, ensure surfaces are smooth, nonabsorbent, and easily cleanable. 4) Observed rusty degrading walls in meat cutting room. Repair or replace, ensure surfaces are smooth, nonabsorbent, and easily cleanable.	0.5	02/08/2024	Corrected On Site

Inspection Date: 07/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure paper towel dispensers are installed in toilet rooms, near hand wash sink.	3.0	07/28/2023	02/08/2024
K024: Person In Charge Present and Performs Duties; Valid Certification Store Food Managers certificate on site, available for Inspector review upon request.	1.0	07/28/2023	02/08/2024
K034: Warewashing Facility/Test Strips: Adequate, Used Ensure quat sanitizer test strips are stocked at the deli three compartment sink.	0.5	07/14/2023	02/08/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: Albertsons #314

Facility ID: FA0000780

Site Address: 189 Niblick Rd, Paso Robles

Record ID: PR0000780

Program Description: HR14 - RETAIL MKT (ABOVE 10,000 SF) - FULL PREP

Inspection Date: 07/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Repair or replace broken refrigeration door, on customer side, near milk storage.	<u>0.5</u>	<u>07/21/2023</u>	<u>02/08/2024</u>
K047: Signs Posted; Last Inspection Report Available Ensure hand wash signs are posted at all hand wash stations.	<u>0.5</u>	<u>07/14/2023</u>	<u>02/08/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ALDI #174

Facility ID: FA0013654

Site Address: 1221 E GRAND AVE, ARROYO GRANDE

Record ID: PR0019150

Program Description: MR13 - RETAIL MKT (5,001- 10,000 SF) - MODERATEPREP

Inspection Date: 03/18/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>03/18/2025</u>	
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>03/21/2025</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed food debris in milk refrigeration section. - Observed debris in refrigeration units in grocery pick up area.			
Ensure all equipment is maintained clean and in good repair.			

Inspection Date: 03/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>03/15/2024</u>	<u>03/18/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>03/18/2024</u>	<u>03/18/2025</u>
Observed broken gasket on refrigeration unit door at curbside pick up area. Repair/replace.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: ALE'S MEXICAN GRILL RESTAURANT

Facility ID: FA0015706

Site Address: 9975 EL CAMINO REAL, ATASCADERO

Record ID: PR0021212

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/15/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed tortilla chips and taco shell in uncovered trays. Ensure a lid or a sneeze guard is utilized to prevent cross contamination.	0.5	10/15/2025	<u>Uncorrected as of 5/2/2025</u>
K033: Nonfood-Contact Surfaces Clean Observed food debris/ accumulation on refrigeration gaskets and handles. Clean and sanitize on regular basis.	0.5		<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed several wiping cloths throughout the food facility, at the cooking line and by the Horchata machine, utilized for multiple uses without storing in sanitizing solution. Ensure sanitizing solution for wiping cloths are submerged in an approved concentration of sanitizer; if chlorine is utilized ensure that the concentration is at 100ppm OR if a quat based make sure the concentration is at 200ppm.	0.5	10/15/2025	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean -Observed toilet paper rolls, outside of the permanently installed dispenser. Discontinue this practice. -Install self closing devices on restroom doors. Restroom doors shall be self closing and self latching.	0.5	10/15/2025	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed food accumulation throughout the kitchen. Thoroughly clean and maintain all floors, walls, and ceilings. Ensure that all hard to reach areas are implemented into a routine cleaning schedule.	0.5	10/15/2025	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Maintain the Public Health Permit in a conspicuous place.	0.5	04/22/2025	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: K030, K033, K040, K043	2.0		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 10/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety protection certificate (the one on site was expired). 60 days will be granted for completion of the food safety course. Provide evidence of completion to health inspector when done.	1.0	12/16/2024	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified Observed tortilla chips in an uncovered tray. Ensure that the lid is used when chips aren't being served to prevent cross contamination. Correct on site.	0.5	10/15/2024	<u>Corrected On Site</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ALE'S MEXICAN GRILL RESTAURANT

Facility ID: FA0015706

Site Address: 9975 EL CAMINO REAL, ATASCADERO

Record ID: PR0021212

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean	0.5	10/22/2024	Uncorrected as of 5/2/2025
1. Observed food debris/ accumulation on refrigeration shelving and handles. 2. Replace degraded foil lining shelf on regular basis Implement a routine cleaning schedule.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	11/01/2024	04/15/2025
Ensure chlorine and quat test strips are obtained and used to monitor sanitizer concentrations. Unable to verify at the time of the inspection.			
K040: Wiping Cloths: Properly Used and Stored	0.5	10/17/2024	Uncorrected as of 5/2/2025
Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Ensure sanitizing solution for wiping cloths are submerged in an approved concentration of sanitizer; if chlorine is utilized ensure that the concentration is at 100ppm OR if a quat based make sure the concentration is at 200ppm.			
K041: Plumbing: Proper Backflow Devices	0.5	10/29/2024	Uncorrected as of 5/2/2025
Observed a leak at the food preparation sink. Ensure that the sink is repaired or replaced.			
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	10/16/2024	Uncorrected as of 5/2/2025
Observed toilet paper off roll. Discontinue this practice. Ensure toilet paper remains on in a dispenser to prevent cross contamination.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	10/18/2024	Uncorrected as of 5/2/2025
Observed food accumulation throughout the kitchen. Thoroughly clean and maintain all floors, walls, and ceilings. Ensure that all hard to reach areas are given attention.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 01/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: PERMIT VIOLATION

Department Action Description: TO BE RE-INSPECTED

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	01/26/2024	Uncorrected as of 5/2/2025
Repair or replace damaged hand soap dispenser.			
K033: Nonfood-Contact Surfaces Clean	0.5	01/26/2024	Uncorrected as of 5/2/2025
Observed food debris/ accumulation on refrigeration gaskets and handles. Clean and sanitize on regular basis. Replace degraded foil lining shelf on regular basis.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	01/19/2024	10/16/2024
1. 0 ppm chlorine dispensing from automatic dish machine. Discontinue use. Repair or replace unit. Ensure 50 ppm chlorine dispense from unit prior to use. 2. Ensure chlorine and quat test strips are obtained and used to monitor sanitizer concentrations. Unable to verify at the time of the inspection.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	01/26/2024	Uncorrected as of 5/2/2025
Observed missing hood filters. Replace all missing hood filters and ensure they are properly installed.			
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	01/17/2024	10/16/2024
Observed toilet paper off roll. Discontinue this practice. Ensure toilet tissue remains on roll to prevent cross contamination.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ALE'S MEXICAN GRILL RESTAURANT

Facility ID: FA0015706

Site Address: 9975 EL CAMINO REAL, ATASCADERO

Record ID: PR0021212

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: PERMIT VIOLATION

Department Action Description: TO BE RE-INSPECTED

Score: 94.5

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K049: Permits Available

0.5

01/23/2024

Uncorrected as of 5/2/2025

Cannot verify valid health permit to operate. No food facility shall operate without a valid permit from the health department. If the health permit has not been received due to non-payment of health permit fees, immediately pay all applicable fees within 5 business days or closure of the facility may result. Contact (805) 781-5544 to pay by phone, visit www.slopublichealth.org/eh to pay online, or mail payments to/pay in person at 2156 sierra way, San Luis Obispo, CA, 93401. Please note that mailed payments may not be received by the compliance deadline and it is the responsibility of the permit holder to ensure that payment is received prior to the compliance deadline in order to prevent facility closure.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ALEX BAR-B-Q

Facility ID: FA0017557

Site Address: 790 PRICE ST, PISMO BEACH

Record ID: PR0022724

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/04/2025

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: All major violations and most minor violations from the 3/25/25 inspection have been corrected. Continue to work on remaining minor violations listed on this report.

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed front door propped open. Facility has an unenclosed kitchen and therefore needs to protect from entrance of vermin (flies, cockroaches, birds, rodents). Include plans to enclose kitchen during the pizza oven remodel OR install tight fitting screens on all doors.	0.5	10/03/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Flooring of walk-in is degrading. Plan to repair/replace flooring during remodel of pizza area.	0.5	10/03/2025	Uncorrected as of 5/2/2025

Inspection Date: 03/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 78.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge Employees lack knowledge of general food safety practices such as hand washing and sanitizing food contact surfaces. Immediately train employees and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. The Certified Food Manager is responsible for training food employees on proper food safety practices.	5.0	03/25/2025	04/04/2025
K005: Proper Handwash Procedures and Glove Use Employees are not properly washing hands. Both hand sinks were completely blocked at time of inspection and not accessible for hand washing. Active food preparation was occurring in the kitchen without proper hand washing. Ensure all employees properly wash their hands with soap and warm water prior to engaging in food preparation or handling food contact surfaces, equipment, utensils, or linen. Corrective action: employees asked to wash hands immediately.	5.0	03/25/2025	Corrected On Site
K006: Adequate/Accessible Handwash Sinks, Supplies Multiple hand washing violations observed. Immediately train employees on hand wash practices. - Hand wash sink in main kitchen was not accessible, blocked by boxes and equipment, and stacked full with clean dishes. Hand sinks are to be used for hand washing purposes only. - Hand wash sink near the pizza oven was not accessible and blocked by equipment and carts. Discontinue storing anything in front of hand sink. - No paper towels available at the hand sink in kitchen. Paper towels shall be available at all times. Corrected on site. - No paper towels available at the bar hand sink. Install a wall mounted paper towel dispenser.	3.0	03/25/2025	04/04/2025
K007: Proper Hot and Cold Holding Temperatures Observed several types of cut produce on ice at the bar holding at 51F. Ensure potentially hazardous foods are maintained at or below 41F. Corrective action: employee added additional ice to the containers. Mechanical refrigeration for cut produce is highly recommended.	3.0	03/25/2025	Corrected On Site

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ALEX BAR-B-Q

Facility ID: FA0017557

Site Address: 790 PRICE ST, PISMO BEACH

Record ID: PR0022724

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 78.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	03/25/2025	Corrected On Site
Facility had no sanitizer solution set up in the kitchen but was actively preparing foods. Ensure a sanitizer solution of 100ppm chlorine or 200ppm quaternary ammonium is prepared BEFORE beginning any type of food preparation. Sanitizer solution shall be changed every 4 hours or more often if needed. Check using the appropriate test strips. Corrected on site. *Facility is using a Lactic Acid sanitizer. It is recommended to switch to a chlorine or quat based sanitizer*			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	04/04/2025	Corrected On Site
Unable to locate or verify Food Manager Certificate. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	04/04/2025	Corrected On Site
Obtain lactic acid sanitizer test strips or appropriate test strips for chosen sanitizer.			
K042: Proper Waste Disposal; Facilities Maintained	0.5	04/04/2025	Corrected On Site
Observed grease container by the dumpsters sitting in soil/dirt area. This is a potential storm water and ground water pollutant. Move the container so that it is on the pavement where grease spills can easily be cleaned up.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	04/04/2025	Corrected On Site
Observed front and back doors propped open as well as large patio door open. Facility has an unenclosed kitchen and therefore needs to protect from entrance of vermin (flies, cockroaches, birds, rodents). Include plans to enclose kitchen during the pizza oven remodel OR install tight fitting screens on all doors.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	06/04/2025	04/04/2025
Flooring of walk-in is degrading. Plan to repair/replace flooring during remodel of pizza area. See "Approved Flooring Materials" document.			

Inspection Date: 11/07/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is approved to open. The following needs to be addressed:

- Reseal the floor in the walk-in refrigeration unit.
- Relocate the drain line that is extending into the hand sink at the bar. Ensure all drain lines drain to a floor sink.
- Within 60 days of opening ensure at least one employee has a valid Food Manager Certificate.
- Within 30 days of hire ensure all other employees have a valid Food Handlers Card.
- Submit a minor remodel plan check to this department for the installation of the new bar and the bbq pit.

The following is highly recommended:

- Install a dump sink at the bar area.
- Install screens on the sliding doors to allow air flow and open air dining, or enclose the kitchen.



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
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FA0001065

PR0001065

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ALF FOOD PANTRY

Facility ID: FA0001065

Site Address: 5411 EL CAMINO REAL, ATASCADERO

Record ID: PR0001065

Program Description: 1645 - CHARITABLE FEEDING OPERATION

Inspection Date: 08/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K036: Equipment, Utensils and Linens: Storage and Use

0.5

08/01/2024

Corrected On Site

Observed cardboard being used as a shelving liner. All shelving must be nonabsorbent to prevent the accumulation of debris. Ensure that this practice doesn't continue. Corrected on site.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ALIYAH'S KITCHEN

Facility ID: FA0014844

Site Address: 575 S MAIN ST, TEMPLETON

Record ID: PR0020280

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/17/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 81.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge Discontinue the practice of storing potentially hazardous foods on counter without temperature control. Ensure hot foods are stored at 135F or higher and cold foods stored at 41F or below.	5.0	03/17/2025	Corrected On Site
K005: Proper Handwash Procedures and Glove Use Discontinue use of latex gloves as they are not approved for use in food facilities.	5.0	03/17/2025	Corrected On Site
K006: Adequate/Accessible Handwash Sinks, Supplies 1. Discontinue blocking hand wash sink. Ensure it is available for use at all times. 2. Ensure paper towel dispenser is stocked, available for use at all times.	3.0	03/17/2025	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure employees obtain Food Handler Cards. Store copies of certificates on site for inspector review upon request.	1.0	03/31/2025	Uncorrected as of 5/2/2025
K026: Approved Thawing Methods Used, Frozen Food Discontinue thawing raw seafood in standing water. Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.	0.5	03/17/2025	Corrected On Site
K036: Equipment, Utensils and Linens: Storage and Use Ensure scoops with handles are used to obtain foods from bulk food bins.	0.5	03/21/2025	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Ensure sanitizer wiping cloths are stored in sanitizer solution when not in active use.	0.5	03/18/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure recent health inspection report is stored on site, available for inspector and customer review upon request.	0.5	03/18/2025	Uncorrected as of 5/2/2025
K049: Permits Available Post 2024 Health Permit in conspicuous location.	0.5	03/24/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: 1. Ensure employees obtain Food Handler Cards. Store copies of certificates on site for inspector review upon request. 2. Ensure scoops with handles are used to obtain foods from bulk food bins.	2.0	03/17/2025	Uncorrected as of 5/2/2025

Inspection Date: 09/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure employees obtain Food Handler Cards. Store copies of certificates on site for inspector review upon request.	1.0	10/30/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ALIYAH'S KITCHEN

Facility ID: FA0014844

Site Address: 575 S MAIN ST, TEMPLETON

Record ID: PR0020280

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 09/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use Ensure scoops with handles are used to obtain foods from bulk food bins.	0.5	10/04/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Provide secondary thermometers in refrigeration units.	0.5	10/04/2024	03/17/2025
K041: Plumbing; Proper Backflow Devices Observed leaky three compartment sink faucet. Repair or replace.	0.5	10/04/2024	03/17/2025

Inspection Date: 02/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Ensure food prep top refrigeration unit is serviced to maintain 41F and below. Submit proof of service to EHS Dept. Foods prepared 30 minutes prior to inspection. Foods placed in two door refrigeration unit at 41F.	3.0	02/21/2024	Corrected On Site
K026: Approved Thawing Methods Used, Frozen Food Discontinue thawing frozen meats on counter. Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.	0.5	02/22/2024	09/25/2024
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain and use chlorine sanitizer test strips to monitor 100 PPM chlorine sanitizer in solution.	0.5	02/28/2024	09/25/2024
K047: Signs Posted; Last Inspection Report Available Ensure health inspection report is stored on site, available for inspector and customer review upon request.	0.5		Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: 1. Ensure health inspection report is stored on site, available for inspector and customer review upon request. 2. Obtain and use chlorine sanitizer test strips to monitor 100 PPM chlorine sanitizer in solution.	2.0	02/21/2024	09/25/2024

Inspection Date: 08/23/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 77.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge Ensure employees are educated in proper food handling and sanitation practices.	5.0	08/23/2023	Corrected On Site
K004: Proper Eating, Tasting, Drinking or Tobacco Use Discontinue allowing employees to eat, drink, or use tobacco products in any area of the food facility which may contaminate foods or food-contact surfaces. Employee discarded beverage during inspection.	2.0	08/23/2023	Corrected On Site

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ALIYAH'S KITCHEN

Facility ID: FA0014844

Site Address: 575 S MAIN ST, TEMPLETON

Record ID: PR0020280

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 08/23/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 77.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use Ensure hands are washed under warm water, with pump soap after preparing raw meats. Employee washed hands during inspection.	<u>5.0</u>	<u>08/23/2023</u>	<u>Corrected On Site</u>
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure hand wash sink is not blocked, available for use at all times. Employee cleared sink during inspection.	<u>3.0</u>	<u>08/23/2023</u>	<u>Corrected On Site</u>
K014: Food Contact Surfaces: Clean and Sanitized 1. Ensure 100 PPM chlorine is created and used to sanitize food contact surfaces. Monitor 100 PPM chlorine with sanitizer test strips. 2. Clean and sanitize food contact surfaces and handles of equipment to prevent cross contamination.	<u>3.0</u>	<u>08/23/2023</u>	<u>Corrected On Site</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure all employees obtain Food Handler cards and store copies of certificates on site.	<u>1.0</u>	<u>09/01/2023</u>	<u>02/21/2024</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain and use chlorine sanitizer test strips to monitor 100 PPM chlorine sanitizer in solution.	<u>0.5</u>	<u>08/25/2023</u>	<u>09/25/2024</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Ensure food prep top unit and two door stand up refrigeration unit are serviced to maintain 41F and below. Submit proof of service to EHS Dept.	<u>0.5</u>	<u>08/25/2023</u>	<u>09/25/2024</u>
K036: Equipment, Utensils and Linens: Storage and Use Discontinue use of latex gloves as they are not approved for use in food facilities.	<u>0.5</u>	<u>08/25/2023</u>	<u>02/21/2024</u>
K047: Signs Posted; Last Inspection Report Available Ensure health inspection report is stored on site, available for inspector and customer review upon request.	<u>0.5</u>	<u>08/24/2023</u>	<u>09/25/2024</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: 1. Ensure all employees obtain Food Handler cards and store copies of certificates on site.	<u>2.0</u>	<u>08/23/2023</u>	<u>02/21/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ALIYAH'S KITCHEN SEA FOOD AND GRILL

Facility ID: FA0014838

Site Address: 1344 PARK ST, PASO ROBLES

Record ID: PR0020276

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/17/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 80.0

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K009: Proper Cooling Methods

2.0

03/17/2025

Corrected On Site

Observed a container of cook pork on the counter measuring 60F. Staff advised pork was cooked past date at 11 am. Discontinue cooling PHF using unapproved methods. All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours. Staff voluntarily discarded pork product. Corrected on site.

K014: Food Contact Surfaces: Clean and Sanitized

3.0

03/17/2025

Corrected On Site

REPEAT VIOLATION: Observed sanitizer buckets throughout facility contained less than 100 ppm chlorine. Maintain a concentration of at least 100 ppm chlorine. Corrected on site.

K016: Shell Stock: Quality, Storage, Tags

2.0

03/17/2025

Corrected On Site

REPEAT VIOLATION: Observed oysters being stored without tags and unable to locate tags for the last 90 days. Maintain shellfish certification tags with the original container until empty, and then maintain tags in chronological order on the premises for a period of not less than 90 days from the date of harvest. Staff voluntarily discard oysters.

K023: No Rodents, Insects, Birds, or Animals

2.0

03/18/2025

Uncorrected as of 5/2/2025

Observed small beetle like insect in the corn flour in bulk storage area. Flour was voluntarily discarded. Ensure all pests are removed by safe legal and effective means.

K024: Person In Charge Present and Performs Duties; Valid Certification

1.0

03/28/2025

Uncorrected as of 5/2/2025

REPEAT VIOLATION: Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.

K026: Approved Thawing Methods Used, Frozen Food

0.5

03/17/2025

Corrected On Site

Observed frozen fish thawing on the sink. During inspection staff placed meat into sink under running water. Thaw potentially hazardous foods by one of these methods: 1. Under cool (below 70 degrees F) potable running water for a period not to exceed 2 hours. Water shall be of sufficient velocity to flush loose food particles into the sink drain. 2. In refrigeration units (usually overnight). 3. In a microwave oven. 4. As part of the cooking process.

K027: Food Separated and Protected

1.0

03/18/2025

Uncorrected as of 5/2/2025

Observed chicken being stored above ready to eat foods in the walk in. To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken.

K030: Food Storage; Food Storage Containers Identified

0.5

03/19/2025

Uncorrected as of 5/2/2025

Observed large bags of bulk food items on the floor in back storage area. Properly elevate food items at least 6 inches above the floor.

K044: Premises; Personal/Cleaning Items; Vermin-Proofing

0.5

03/28/2025

Uncorrected as of 5/2/2025

REPEAT VIOLATION: Observed a large accumulation of empty bottles and extra equipment in the back of the facility. Ensure the premises is kept free of litter and items that are unnecessary to operation. Ensure all equipment in the back storage area is maintained clean, functional, and in good repair, if it is not, remove it from the premises.

K047: Signs Posted; Last Inspection Report Available

0.5

03/21/2025

Uncorrected as of 5/2/2025

Maintain a copy of the most recent routine inspection report at the facility.

K053: Repeat Violations - Critical (1 - 23)

5.0

Uncorrected as of 5/2/2025

See comments in sections 14 and 16.

K054: Repeat Violations - Good Retail Practices (24 -51)

2.0

Uncorrected as of 5/2/2025

See comments in section 24 and 30.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: ALIYAH'S KITCHEN SEA FOOD AND GRILL

Facility ID: FA0014838

Site Address: 1344 PARK ST, PASO ROBLES

Record ID: PR0020276

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 08/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>08/26/2024</u>	<u>Corrected On Site</u>
Observed sanitizer buckets throughout facility contained less than 100 ppm chlorine. Maintain a concentration of at least 100 ppm chlorine. Corrected on site			
K016: Shell Stock: Quality, Storage, Tags	<u>2.0</u>	<u>08/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed shellfish being stored without tags. Maintain shellfish certification tags with the original container until empty, and then maintain tags in chronological order on the premises for a period of not less than 90 days from the date of harvest.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>08/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.			
K029: Toxic Substances Properly Identified, Stored, Used	<u>0.5</u>	<u>08/26/2024</u>	<u>03/17/2025</u>
Ensure toxic spray bottles are labeled as to the contents of the container.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>08/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed large bag of onions on the floor in back storage room. Properly elevate food items at least 6 inches above the floor.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>08/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed scoops with handles being stored in bulk food containers and ice bin used for consumption. Store handles out of contact with food.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>09/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed a large accumulation of empty glass bottles and extra equipment. Ensure the premises is kept free of litter and items that are unnecessary to the operation and/or maintenance of the facility.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 12/14/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>12/29/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure at least one employee obtains a Food Manager Certificate and all other employees obtain Food Handler Cards. Store copies of certificates/cards on site, available for inspector review upon request. Unable to verify certificates/cards at the time of the inspection.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>12/22/2023</u>	<u>08/26/2024</u>
0 ppm dispersing from automatic dish machine. Discontinue use. Repair or replace unit. Ensure 50 ppm disperses from unit prior to use.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>12/14/2023</u>	<u>Corrected On Site</u>
1. Discontinue storing knives between equipment. Store food contact equipment in sanitary location. Corrected on site. 2. Ensure scoops with handles are used to obtain bulk food items. Store handles out of food contact. Corrected on site.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>12/15/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Maintain a copy of the most recent routine inspection report at the facility.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ALLEGRETTO

Facility ID: FA0011912

Site Address: 2700 BUENA VISTA DR, PASO ROBLES

Record ID: PR0017284

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K018: HACCP/Variance Required: Approved/Records Kept	2.0	12/16/2024	Uncorrected as of 5/2/2025
Observed facility packaging food using reduced oxygen packaging (vacuum sealing meat). Unable to verify HACCP plan at the time of the inspection. Provide and maintain proof of documentation to support the use of a HACCP plan. If the facility does not have a HACCP plan discontinue preparing or processing foods using reduced oxygen packaging at the facility until an approved HACCP plan is obtained from the CA Department of Public Health OR to continue utilizing ROP and ensure the following is methods are conducted: 114057.1.d. 1. label with date & time 2. store at 41F or below 3. use within 48 hours			
K030: Food Storage: Food Storage Containers Identified	0.5	12/16/2024	Corrected On Site
Ensure bulk food items are labeled as to the contents of the container (ex., flour, sugar, etc.). Corrected in site.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	12/20/2024	Uncorrected as of 5/2/2025
Unable to detect any sanitizer dispensing from the automatic dish machine. Discontinue use of unit until repaired or replaced. Unit shall dispense 50 PPM chlorine or 200 PPM quat for use. Ensure three compartment sink is used to manually ware wash at this time.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	12/16/2024	Corrected On Site
Observed utensils being stored in stagnant water on prep top unit. Ensure utensils are maintained in running water of sufficient velocity OR in a container of water that is maintained at a temperature of 135F and the container is cleaned at least every 24 hours. Corrected on site.			

Inspection Date: 04/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	04/10/2024	Corrected On Site
Light out under hood. Repair or replace. Corrected on site.			

Inspection Date: 07/31/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ALLEGRETTO

Facility ID: FA0011912

Site Address: 2700 BUENA VISTA DR, PASO ROBLES

Record ID: PR0017284

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 07/31/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure paper towels are available at hand wash sinks at all times. Observed no paper towels at hand wash sink by coffee maker. Corrected on site.	<u>3.0</u>	<u>07/31/2023</u>	<u>Corrected On Site</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify Food Manager Certificate at the time of inspection. Ensure Food Managers certificate is obtained and stored on site, available for inspector review.	<u>1.0</u>	<u>08/04/2023</u>	<u>04/10/2024</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Discontinue using sponges on food contact surfaces.	<u>0.5</u>	<u>07/31/2023</u>	<u>Corrected On Site</u>
K039: Thermometers Provided and Accurate Ensure secondary thermometers are installed in refrigeration units to monitor 41F or below.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Ensure floor sinks are cleaned and sanitized regularly to prevent accumulation of grime.	<u>0.5</u>	<u>08/25/2023</u>	<u>04/10/2024</u>



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as of 5/2/2025

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Facility Name: ALMOND ACRES CHARTER ACADEMY

Facility ID: FA0015431

Site Address: 1145 NIBLICK RD, PASO ROBLES

Record ID: PR0020849

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Almond Acres Charter School kitchen is equipped to hot and cold hold foods made at the Culinary Academy only. Food preparation such as cutting fruit/vegetables is not approved as there is no food preparation sink to wash produce.

AWRD: EXCELLENCE AWARD

0.0

03/11/2025

Inspection Date: 09/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

09/05/2024

03/11/2025

K049: Permits Available

0.5

09/13/2024

03/11/2025

Ensure the 2024 health permit is posted in a conspicuous location.

Inspection Date: 03/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

03/05/2024

09/05/2024

K047: Signs Posted; Last Inspection Report Available

0.5

03/08/2024

09/05/2024

Ensure hand wash sign is posted at hand wash station.

Inspection Date: 08/25/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



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as of 5/2/2025

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Facility Name: AMSTERDAM CAFE AND GALLERY INC.

Facility ID: FA0014827

Site Address: 1519 W GRAND AVE, GROVER BEACH

Record ID: PR0020266

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 02/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 88.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies No soap or paper towels available at the hand washing sink. Soap and paper towels shall be available for hand washing at all times. REPEAT VIOLATION.	3.0	02/21/2025	Uncorrected as of 5/2/2025
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to locate or verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections. REPEAT VIOLATIONS.	1.0	02/21/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Discontinue storing the ice scoop with the handle touching ice. Ensure scoop is either stored outside of ice bin or stored in a manner where the handle is not in contact with the ice.	0.5	02/21/2025	Uncorrected as of 5/2/2025
K053: Repeat Violations - Critical (1 - 23) REPEAT VIOLATIONS: - #6	5.0	02/21/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: - #24	2.0	02/21/2025	Uncorrected as of 5/2/2025

Inspection Date: 01/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Provide approved paper towels or drying device in dispensers at or adjacent to each hand washing facility. Discontinue using rags to dry hands. Only single use paper towels are approved. REPEAT VIOLATION.	3.0	01/26/2024	02/21/2025
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to locate or verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections. REPEAT VIOLATION.	1.0	01/26/2024	02/21/2025
K053: Repeat Violations - Critical (1 - 23) REPEAT VIOLATIONS: - No paper towels at the hand sink	5.0	01/26/2024	02/21/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: - No food safety certifications on site	2.0	01/26/2024	02/21/2025



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as of 5/2/2025

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Facility Name: AMSTRDM

Facility ID: FA0014576

Site Address: 725 13TH ST, PASO ROBLES

Record ID: PR0020035

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 03/17/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>03/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Main walk ways are cleaned, however, there is a build up of food debris on the floors around equipment. Implement a cleaning schedule to ensure floors are cleaned on a regular basis. Be sure to clean under and around equipment and storage areas.			
K049: Permits Available	<u>0.5</u>	<u>03/21/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Maintain the Public Health Permit in a conspicuous place.			

Inspection Date: 06/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>06/13/2024</u>	<u>Corrected On Site</u>
Observed unsecured CO2 tank under hand wash sink. Ensure CO2 tanks are secured to a fixed location. Corrected on site.			

Inspection Date: 09/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>09/12/2023</u>	<u>Corrected On Site</u>
1. Repair or replace refrigeration unit in baking area. Measured temperature was 44F. All potentially hazardous food moved to another refrigeration unit. 2. Clean and sanitize floor sinks regularly.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>09/15/2023</u>	<u>09/12/2023</u>
Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.			



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as of 5/2/2025

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Facility Name: AMSTRDM COFFEE HOUSE

Facility ID: FA0017027

Site Address: 6480 PALMA AVE, ATASCADERO

Record ID: PR0022661

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 10/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: Overall, facility is well-maintained and operating in an orderly fashion.

Violation Item

Points Lost Comply By Date Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K035: Adequate/Approved Equipment/Utensils, Maintained

0.5

12/01/2024

Uncorrected as of 5/2/2025

Bottom of the coffee counter shall have a sealant coat applied, to render smooth and easily cleanable.

Inspection Date: 09/18/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility has preexisting, non-compliant ceiling tiles which have been coated with a sealant. If cleanliness becomes problematic in the future, owner must take corrective action.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ANCIENT OWL BEER GARDEN & BOTTLE SHOPPE

Facility ID: FA0016569

Site Address: 3197 DUNCAN RD UNIT A, SAN LUIS OBISPO

Record ID: PR0022161

Program Description: 1609 - BARS (NO FOOD PREPARATION)

Inspection Date: 09/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



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Facility Name: ANCIENT OWL BEER GARDEN AND BOTTLE SHOPPE

Facility ID: FA0015072

Site Address: 6090 EL CAMINO REAL STE. C, ATASCADERO

Record ID: PR0020475

Program Description: 1609 - BARS (NO FOOD PREPARATION)

Inspection Date: 06/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Ensure toxic spray bottles are labeled as to the contents in the container.	<u>0.5</u>	<u>06/28/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain sanitizer test strips that correspond with the type of sanitizer used in the three compartment sink, to monitor adequate ppm in solution.	<u>0.5</u>	<u>06/28/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure recent health inspection report is stored on site, available for Inspector and customer review upon request.	<u>0.5</u>	<u>06/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Post 2024 Health Permit in a conspicuous location.	<u>0.5</u>	<u>06/28/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: ANCIENT PEAKS, INC

Facility ID: FA0011930

Site Address: 22720 EL CAMINO, SANTA MARGARITA

Record ID: PR0017305

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 12/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>01/23/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Provide approved and correct testing equipment to test for sanitizer concentration of the automatic dish washing machine. Since chlorine is utilized as a sanitizer, ensure the corresponding test strips are purchased.			

Inspection Date: 06/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Ensure quat test strips are obtained to test sanitizer in solution.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: ANEMOIA LLC DBA LINNAEA'S CAFE KITCHEN

Facility ID: FA0016054

Site Address: 3468 SACRAMENTO DR UNIT D, SAN LUIS OBISPO

Record ID: PR0021589

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 02/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 10/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 [Award of Excellence Issued](#)

Overall Inspection Comments: Overall facility is well-maintained and works in an orderly fashion.

Violation Item

Points Lost**Comply By Date****Complied On Date**

AWRD: EXCELLENCE AWARD

0.0

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

10/21/2024

02/26/2025

Observed expired testing strips. Ensure that unexpired testing equipment is obtained, to test for sanitizer concentration.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: ANEMOIA LLC LINNAEA'S CAFE

Facility ID: FA0016053

Site Address: 1110 GARDEN ST, SAN LUIS OBISPO

Record ID: PR0021588

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Observed no food manager card on site. Please keep a copy on site for verification during future inspections.	<u>1.0</u>	<u>12/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: -Observed no food manager card on site. Please keep a copy on site for verification during future inspections.	<u>2.0</u>	<u>12/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Observed no food manager card on site. Please keep a copy on site for verification during future inspections.	<u>1.0</u>	<u>04/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Maintain all exterior doors closed except when in use.	<u>0.5</u>	<u>04/16/2024</u>	<u>12/23/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: ANGELA'S PASTRIES

Facility ID: FA0015948

Site Address: 1401 PARK ST STE 104, PASO ROBLES

Record ID: PR0021466

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 02/20/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 05/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K036: Equipment, Utensils and Linens: Storage and Use	0.5		Uncorrected as of 5/2/2025
Observed scoops with handles laying in bulk food containers. Ensure scoops with handles are used and the handles are stored upright out of contact with the food to minimize bare hand contact and reduce potential cross contamination.			

Inspection Date: 07/26/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	08/25/2023	Uncorrected as of 5/2/2025
Ensure a self closing mechanism is installed on toilet room door, as it opens to warewashing and food prep areas.			
K049: Permits Available	0.5	08/04/2023	05/03/2024
Maintain the Public Health Permit in a conspicuous place.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ANTIGUA BREWING COMPANY

Facility ID: FA0015049

Site Address: 1009 MONTEREY ST, SAN LUIS OBISPO

Record ID: PR0020453

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/09/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 10/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	05/31/2024	10/23/2024
Ensure all food employees have a valid/current food handler card/certificate.			
K026: Approved Thawing Methods Used, Frozen Food	0.5	04/29/2024	Corrected On Site
Observed frozen meat thawing in a bucket of water in the food prep sink. Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.			
K030: Food Storage; Food Storage Containers Identified	0.5	04/30/2024	10/23/2024
Observed open bucket of pickles on the floor of the walk in refrigerator that stores mostly beer kegs. Ensure food is six inches off of the ground if you continue to use the walk in for food.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	05/10/2024	10/23/2024
Observed electrical breaker trip during inspection. The employee acknowledged that this happens sometimes. Monitor the situation to ensure hot water is always available in the facility. Fix electrical problem if this keeps being an issue, especially if it becomes more frequent.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: ANTONIA'S PIZZA

Facility ID: FA0015840

Site Address: 891 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0021367

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/29/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Observed food managers card out of date. Ensure new food managers card is obtained as soon as possible. Please send a copy of the certification to your inspector once it is completed.	<u>1.0</u>	<u>04/29/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grease accumulation in the hood. Ensure the hood is regularly cleaned and maintained for fire safety.	<u>0.5</u>	<u>04/29/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 11/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0

Inspection Date: 05/31/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Observed food manager card out of date. Renew as soon as possible.	<u>1.0</u>		<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Observed personal items next to and above the prep area. Provide an area for personal items in a separate area from the prep area to reduce the possibility for cross contamination.	<u>0.5</u>	<u>06/07/2024</u>	<u>11/13/2024</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 10/17/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ANTONIA'S PIZZA

Facility ID: FA0015840

Site Address: 891 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0021367

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/17/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K043: Approved Toilets: Maintained, Accessible, Clean	0.5	10/17/2023	05/31/2024

Provide toilet paper in permanently installed dispensers. Discontinue setting toilet paper on top of the dispenser.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: APPY'S LIQUOR

Facility ID: FA0016542

Site Address: 2816 SPRING ST, PASO ROBLES

Record ID: PR0022134

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 02/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 02/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	03/01/2024	02/04/2025

Ensure chlorine test strips are obtained and used to measure 100 ppm chlorine in solution at the 3-compartment sink and in the wiping cloth buckets.

Inspection Date: 12/18/2023

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Appy's Liquor is approved to operate and serve prepackaged foods.

Should facility change menu /sell items to be prepared, a three compartment sink and designated hand wash sink shall be installed.

Ensure floor repairs are completed in front of the walk-in refrigerator.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ARAMARK CORPORATION-HEARST

Facility ID: FA0000058

Site Address: HWY 1, SAN SIMEON

Record ID: PR0000058

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/29/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used	<u>0.5</u>	<u>01/29/2025</u>	<u>Corrected On Site</u>
Observed unlabeled bottle with chemical liquid in warewashing area. Properly label all chemicals and store in an area separate from food and utensils.			
K039: Thermometers Provided and Accurate	<u>0.5</u>	<u>01/29/2025</u>	<u>Corrected On Site</u>
Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>02/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Maintain a copy of the most recent routine inspection report at the facility.			

Inspection Date: 06/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>07/05/2024</u>	<u>01/30/2025</u>
1) Observed deteriorated hood filter above mechanical dishwasher. Replace hood filter and ensure it is properly installed. 2) Observed hair like growth, grease accumulation on hood system filters above stove top/fryers. Clean and maintain the hood grease filters and hood surfaces.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ARCO #42093

Facility ID: FA0016649

Site Address: 1201 YSABEL ST, PASO ROBLES

Record ID: PR0022258

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 02/19/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K049: Permits Available Maintain the 2025 Public Health Permit in a conspicuous place.	0.5	02/28/2025	Uncorrected as of 5/2/2025

Inspection Date: 02/21/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed grime accumulation on ice chute. Clean and sanitize on a regular basis.	0.5	03/01/2024	02/19/2025



County of San Luis Obispo
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FA0017757

PR0022921

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: ARCO AM/PM

Facility ID: FA0017757

Site Address: 6100 SAN ANSELMO RD, ATASCADERO

Record ID: PR0022921

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 03/19/2025

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 100.0

Overall Inspection Comments: Facility has several areas with preexisting, non-conforming flooring. New ownership plans to submit plans for a major remodel in the near future, to correct the flooring and replace several pieces of equipment. Time lines will be discussed with health inspector. For now, it has been advised by health inspector to maintain the flooring clean and if an areas become problematic or a safety hazard, replacement will have to occur as soon as possible, due to the order of this division.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ARIANA'S MARKET

Facility ID: FA0008174

Site Address: 515 MORRO BAY BLVD, MORRO BAY

Record ID: PR0012421

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 10/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used Provide operable ventilation/window in the toilet room.	<u>0.5</u>	<u>12/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Ensure the toilet room has a self-closing door mechanism in working order.	<u>0.5</u>	<u>12/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 09/29/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration.	<u>0.5</u>	<u>10/06/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Provide operable ventilation/window in the toilet room.	<u>0.5</u>	<u>10/27/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Observed toilet paper and paper towel roll sitting on sink counter. Provide toilet paper and paper towels in permanently installed dispensers.	<u>0.5</u>	<u>10/06/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	<u>0.5</u>	<u>10/06/2023</u>	<u>09/29/2023</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: ARIGATO SUSHI LLC

Facility ID: FA0013363

Site Address: 667 MARSH ST STE C, SAN LUIS OBISPO

Record ID: PR0018877

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/22/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	05/22/2025	Uncorrected as of 5/2/2025
No food manager card observed on site. Ensure at least one person at the facility obtains this certification. Please send a copy of the certification to your inspector upon completion.			
K033: Nonfood-Contact Surfaces Clean	0.5	05/22/2025	Uncorrected as of 5/2/2025
1) Observed excessive grease accumulation on hood and walls surrounding. Clean and remove grease, maintain. 2) Observed food debris and grime accumulation under shelving. Deep clean under all shelving in the walk in refrigerator.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	05/22/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATIONS; 1) Observed excessive grease accumulation on hood and walls surrounding. Clean and remove grease, maintain. This amount of grease build up is a very dangerous potential fire hazard. 2) Observed food debris and grime accumulation under shelving. Deep clean under all shelving in the walk in refrigerator. 3) No food manager card observed on site. Ensure at least one person at the facility obtains this certification. Please send a copy of the certification to your inspector upon completion.			

Inspection Date: 11/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	11/06/2024	Uncorrected as of 5/2/2025
Please send copy of current food managers card.			
K033: Nonfood-Contact Surfaces Clean	0.5	11/06/2024	Uncorrected as of 5/2/2025
Observed excessive grease accumulation on hood and walls surrounding. Clean and remove grease, maintain.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed excessive grease accumulation on hood and walls surrounding. Clean and remove grease, maintain.			

Inspection Date: 04/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0		Uncorrected as of 5/2/2025
Ensure all food employees have a valid/current food handler card/certificate.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: ARIGATO SUSHI LLC

Facility ID: FA0013363

Site Address: 667 MARSH ST STE C, SAN LUIS OBISPO

Record ID: PR0018877

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed unlabeled bulk food storage bins. Maintain current labels on bulk food storage bins.	<u>0.5</u>	<u>05/10/2024</u>	<u>11/06/2024</u>
K033: Nonfood-Contact Surfaces Clean 1) Observed excessive grease accumulation on hood and walls surrounding. Clean and remove grease, maintain. 2) Observed food debris and grime accumulation under shelving. Deep clean under all shelving in the walk in refrigerator. 3) Observed dust accumulating on the fan guard in the walk in refrigerator. Clean and maintain free of dust.	<u>0.5</u>	<u>05/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed non commercial grade scoops in bulk food storage bins. Acquire scoops with handles. Ensure handles remain standing upright or on hooks to prevent cross contamination.	<u>0.5</u>	<u>05/10/2024</u>	<u>11/06/2024</u>
K047: Signs Posted; Last Inspection Report Available No permit posted on wall for customers to see, post permit in visible location.	<u>0.5</u>	<u>05/03/2024</u>	<u>11/06/2024</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ARONHILL VINEYARD

Facility ID: FA0008683

Site Address: 2500 VINEYARD DR, TEMPLETON

Record ID: PR0014599

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 02/05/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification 1. Ensure a Food Managers certificate is obtained and copy stored on site. 2. Ensure all other food handling employees obtain Food Handler cards. Store copies of certificate on site.	1.0	02/26/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed a fryer set outside the hood system. Discontinue this practice. Ensure all cooking equipment that emits grease laden vapors are stored under hood system.	0.5	02/06/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure recent health inspection report is stored on site, available for inspector and customer review upon request.	0.5	02/06/2025	Uncorrected as of 5/2/2025
K049: Permits Available Ensure 2025 Health Permit is posted in a conspicuous location.	0.5	02/07/2025	Uncorrected as of 5/2/2025

Inspection Date: 07/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K036: Equipment, Utensils and Linens: Storage and Use Observed containers of clean utensils directly next to the hand washing sink. Either install splash guards on the hand sink or discontinue storing clean dishes next to the sink to prevent cross contamination.	0.5	07/16/2024	02/05/2025
K041: Plumbing; Proper Backflow Devices Observed drain line extending into the floor sink below the 3-compartment sink. Ensure all drain lines have at least a one inch air gap between the top of floor drain and end of drain line to prevent backflow contamination.	0.5	07/16/2024	02/05/2025



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FA0017833

PR0023008

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: AROOTED ELEVATED CATERING

Facility ID: FA0017833

Site Address: 8550 EL CAMINO REAL UNIT C, ATASCADERO

Record ID: PR0023008

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 04/15/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: ARROYO GRANDE AM/PM FARMS

Facility ID: FA0015444

Site Address: 100 BARNETT ST, ARROYO GRANDE

Record ID: PR0020868

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 03/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	03/11/2025	Uncorrected as of 5/2/2025
- Observed no paper towels at toilet room hand wash sink. Ensure hand wash sink is fully stocked with pump soap and paper towels at all times. Ensure paper towels are stored in a dispenser. - Observed no hand sink in back warewash area. Facility removed hand wash sink. Ensure hand wash sink is REINSTALLED IN BACK WAREWASH AREA IMMEDIATELY.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	03/13/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed dust accumulation on walk-in fans. Ensure all equipment is maintained clean.			
K041: Plumbing; Proper Backflow Devices	0.5	03/12/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed build up/grime in floor sinks. Ensure floor sinks are maintained clean and in good repair.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	03/12/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	03/14/2025	Uncorrected as of 5/2/2025
- Observed broken cove base in employee toilet room next to hand wash sink. Repair/replace. - Observed grime underneath equipment in back warewash area. Ensure all flooring is maintained clean.			
K048: Plan Review	0.5	03/12/2025	Uncorrected as of 5/2/2025
Observed remodel of back prep area with no plans submitted to EHS. Food facilities are required to submit plans prior to building and/or remodeling a food facility to Environmental Health Services.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	03/10/2025	Uncorrected as of 5/2/2025
See comments in sections 36, 41 and 44.			

Inspection Date: 12/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals	2.0	12/18/2023	03/10/2025
Observed mouse droppings underneath three compartment sink and in back storage. Eliminate rodents and evidence of rodents (e.g. droppings, dead rodents, nesting material, rub marks) from the facility by safe, legal, and effective means at once.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	12/22/2023	03/10/2025
- Observed warmer with broken handle. Ensure all equipment is maintained in good repair. - Observed cardboard being used as shelving in walk-in. Ensure all equipment is smooth, nonabsorbent and easily cleanable.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	12/19/2023	Uncorrected as of 5/2/2025
Observed dust accumulation on walk-in fans. Ensure all equipment is maintained clean.			
K041: Plumbing; Proper Backflow Devices	0.5	12/20/2023	Uncorrected as of 5/2/2025
Observed build up/grime in floor sinks. Ensure floor sinks are maintained clean and in good repair.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** ARROYO GRANDE AM/PM FARMS**Facility ID:** FA0015444**Site Address:** 100 BARNETT ST, ARROYO GRANDE**Record ID:** PR0020868**Program Description:** LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP**Inspection Date:** 12/18/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 95.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	12/19/2023	Uncorrected as of 5/2/2025
Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	12/19/2023	03/10/2025
- Observed patch hole in wall of mop sink. Ensure patch hole is smooth, non-absorbent and easily cleanable.			
-Observed grime/ food debris throughout back kitchen and storage area. Ensure facility is cleaned and sanitized on a regular basis.			



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as of 5/2/2025

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Facility Name: ARROYO GRANDE BAKERY

Facility ID: FA0000082

Site Address: 1231 E GRAND AVE, ARROYO GRANDE

Record ID: PR0000082

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 03/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed display refrigeration case at 50F. Ensure all refrigeration units are maintained at 41F or below. Food items were placed into case that morning. Manager adjusted unit temperature and was instructed to move any potentially hazardous bakery items (such as whipped cream cakes/eclairs/etc.) to another refrigeration unit.	<u>3.0</u>	<u>03/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Observed toilet room door propped open to kitchen. Ensure toilet room door remains closed to kitchen area.	<u>0.5</u>	<u>03/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 03/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>03/15/2024</u>	<u>03/07/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed wiping cloths being kept on counter. Ensure wiping cloths, when not in use, are stored in sanitizer solution. Ensure sanitizer solution is at least 200ppm quat or 100ppm bleach.	<u>0.5</u>	<u>03/15/2024</u>	<u>03/07/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Observed toilet room door propped open to kitchen. Ensure toilet room door remains closed to kitchen area. Corrected on site.	<u>0.5</u>	<u>03/15/2024</u>	<u>Corrected On Site</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: ARROYO GRANDE CARE CENTER

Facility ID: FA0008865

Site Address: 1212 FARROLL AVE, ARROYO GRANDE

Record ID: PR0014880

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 02/19/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	02/19/2025	Uncorrected as of 5/2/2025
Observed no detectable sanitizer dispensing from mechanical warewasher. Ensure mechanical warewasher dispenses at least 50ppm bleach/chlorine per cycle. Manager instructed to re-sanitize utensils/dishes in three compartment sink until unit is repaired.			
K027: Food Separated and Protected	1.0	02/19/2025	Uncorrected as of 5/2/2025
Observed cup being used to scoop bulk food. Ensure scoops with handles are used to scoop bulk food and handles are maintained out of contact with food to prevent cross contamination.			
K030: Food Storage; Food Storage Containers Identified	0.5	02/20/2025	Uncorrected as of 5/2/2025
Ensure all opened bulk food is stored in a container with a lid.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	02/22/2025	Uncorrected as of 5/2/2025
Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.			

Inspection Date: 02/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: Facility is very well organized and well maintained.

AWRD: EXCELLENCE AWARD **0.0** **02/05/2024** **02/04/2025**



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: ARROYO GRANDE COMMUNITY HOSP

Facility ID: FA0002979

Site Address: 345 S HALCYON RD, ARROYO GRANDE

Record ID: PR0014831

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	02/04/2025	Corrected On Site
Observed refrigeration unit (grab-n-go) at 55F. Food was probed and measured at 49F. All potentially hazardous food items were voluntarily discarded. Ensure all refrigeration units are able to maintain 41F or below.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	02/04/2025	Corrected On Site
- Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site. - Observed mechanical dish machine not dispensing sanitizer (bleach/chlorine). Ensure mechanical dish machine can dispense at least 50 ppm per cycle. Corrected on site.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	02/05/2025	Uncorrected as of 5/2/2025
Observed no bleach sanitizer test strips. Ensure correct testing equipment is obtained to properly measure sanitizer in mechanical dish machine. Facility already has quat test strips for sanitizer buckets.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5		Uncorrected as of 5/2/2025
Observed light in hood system without cover. Ensure all lights have shatter proof covers in hood system.			
K041: Plumbing; Proper Backflow Devices	0.5	02/04/2025	Uncorrected as of 5/2/2025
Observed clogged drain in hand wash sink. Ensure all plumbing is maintained in good repair.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	02/08/2025	Uncorrected as of 5/2/2025
- Observed dust underneath equipment throughout kitchen. Ensure all floors are maintained clean. - Observed broken cove (tile and metal) underneath three compartment sink and near outside of walk in refrigeration unit. Ensure all flooring is maintained in good repair.			

Inspection Date: 05/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	05/23/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed no sanitizer dispensing from mechanical warewasher. Ensure mechanical warewasher dispenses at least 50 ppm of bleach per cycle. Discontinue use of unit until repaired/replaced. Facility can utilize three compartment sink until mechanical warewasher is repaired.			
K030: Food Storage; Food Storage Containers Identified	0.5	05/24/2024	Uncorrected as of 5/2/2025
Observed unlabeled bulk food. Ensure all bulk food is labeled as to its contents.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	05/24/2024	Uncorrected as of 5/2/2025
Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility has a mop rack.			
K053: Repeat Violations - Critical (1 - 23)	5.0	05/23/2024	Uncorrected as of 5/2/2025
See comments in section 14.			

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as of 5/2/2025

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Facility Name: ARROYO GRANDE COMMUNITY HOSP

Facility ID: FA0002979

Site Address: 345 S HALCYON RD, ARROYO GRANDE

Record ID: PR0014831

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/08/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

11/08/2023

05/23/2024

Observed 0ppm of sanitizer in mechanical warewasher. Ensure mechanical warewasher dispenses at least 50 ppm of bleach per cycle.
Discontinue use of unit until repaired/replaced.

K036: Equipment, Utensils and Linens: Storage and Use

0.5

11/09/2023

05/23/2024

Observed free standing CO2 tank. Ensure CO2 tanks are affixed to a rigid structure.



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as of 5/2/2025

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Facility Name: ARROYO GRANDE HIGH SCHOOL

Facility ID: FA0002103

Site Address: 495 VALLEY RD, ARROYO GRANDE

Record ID: PR0001305

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/24/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals	2.0	03/25/2025	Uncorrected as of 5/2/2025
Observed a few rodent droppings in dry storage room. Ensure all evidence of rodents (e.g. droppings, dead rodents, nesting material, rub marks) are removed from the facility by safe, legal, and effective means at once. No other evidence of rodents found in facility.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	03/31/2025	Uncorrected as of 5/2/2025
Observed light out in hood system. Repair/replace.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	03/26/2025	Uncorrected as of 5/2/2025
Observed incorrect particle board ceiling tiles installed in dry storage. Ensure all ceiling tiles are smooth, nonabsorbent and easily cleanable. Ensure ceiling tiles match the existing ceiling tiles in kitchen.			

Inspection Date: 09/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	09/16/2024	03/24/2025
K041: Plumbing; Proper Backflow Devices	0.5	09/18/2024	03/24/2025
Observed grime built up in floor sink in dry storage room. Ensure all floors sinks are maintained clean.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	09/19/2024	03/24/2025
- Observed holes in ceiling in dry storage room. Repair/replace. - Observed grime underneath ice machine. Ensure all floors are maintained clean.			

Inspection Date: 04/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	04/26/2024	09/16/2024
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	04/30/2024	09/16/2024
Observed no test strips for high heat mechanical warewasher. Ensure correct testing equipment is obtained to test for hot water temperature (high heat test strips).			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: ARROYO GRANDE HIGH SCHOOL

Facility ID: FA0002103

Site Address: 495 VALLEY RD, ARROYO GRANDE

Record ID: PR0001305

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 10/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

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Facility Name: ARROYO GRANDE HOME & GARDEN

Facility ID: FA0014388

Site Address: 1578 W BRANCH ST, ARROYO GRANDE

Record ID: PR0019863

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 04/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 03/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0



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Facility Name: ARROYO GRANDE LIQUOR & MARKET

Facility ID: FA0000097

Site Address: 821 E GRAND AVE, ARROYO GRANDE

Record ID: PR0000097

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 02/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed front doors propped open. Ensure doors are maintained closed when not in use. Facility can install an air curtain or permanent screen door.	<u>0.5</u>	<u>02/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed degrading sheet vinyl in back storage room. Repair/replace when feasible. Ensure all flooring is maintained in good repair.	<u>0.5</u>	<u>09/29/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 09/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops being stored in mop bucket. Ensure mops are hung up to dry without soiling walls or other equipment. Mop rack can be installed.	<u>0.5</u>	<u>10/02/2023</u>	<u>02/26/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Repeat violation: Observed missing ceiling tiles in facility. Repair/replace. Ensure ceiling is smooth, non-absorbent and easily cleanable. - Observed hole in the wall behind mop sink. Repair hole and ensure walls are smooth, non absorbent and easily cleanable.	<u>0.5</u>	<u>09/25/2023</u>	<u>02/26/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 45.	<u>2.0</u>	<u>09/25/2023</u>	<u>02/26/2025</u>



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For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: ARROYO GRANDE MEAT COMPANY

Facility ID: FA0000809

Site Address: 120 E BRANCH ST, ARROYO GRANDE

Record ID: PR0000809

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 02/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottles. Ensure all toxic spray bottles are labeled as to the contents of the container.	0.5	02/27/2025	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used REPEAT VIOLATION: Observed no bleach sanitizer test strips at food facility. Facility uses quat (they have quat test strips) and bleach. Ensure correct testing equipment is obtained to properly measure sanitizer solution.	0.5	02/28/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained REPEAT VIOLATION: Observed duct tape being used on multiple pieces of equipment in facility. Ensure all equipment is maintained in good repair, commercial grade, smooth, nonabsorbent and easily cleanable.	0.5	03/05/2025	Uncorrected as of 5/2/2025
K044: Premises: Personal/Cleaning Items; Vermin-Proofing REPEAT VIOLATION: Observed cluttered areas around food facility with paperwork and old equipment. Ensure the premises is kept free of litter and items that are unnecessary to the operation and/or maintenance of the facility.	0.5	03/03/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean REPEAT VIOLATION: Observed food debris/build up on floors/walls/ceilings throughout facility. Ensure facility is deep cleaned and sanitized on a regular basis.	0.5	03/03/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 34, 35, 44 and 45.	2.0	02/26/2025	Uncorrected as of 5/2/2025

Inspection Date: 03/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: Facility has made major improvement on organization of facility.

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed no sanitizer solution set up during active food preparation. Manager stated that they use sanitizer solution in three compartment sink; discontinue this practice. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium.	3.0	03/07/2024	02/26/2025
K030: Food Storage: Food Storage Containers Identified Observed boxes of meat on walk-in freezer floor. Ensure all food items are stored six inches above the ground.	0.5	03/08/2024	02/26/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Observed incorrect sanitizer test strips at food facility. Ensure correct testing equipment is obtained to properly measure sanitizer solution.	0.5	03/08/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed duct tape being used on multiple pieces of equipment in facility. Ensure all equipment is maintained in good repair, commercial grade, smooth, nonabsorbent and easily cleanable.	0.5	03/14/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed food debris/build up on floors/walls/ceilings throughout facility. Ensure facility is deep cleaned and sanitized on a regular basis.	0.5	03/08/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** ARROYO GRANDE MEAT COMPANY**Facility ID:** FA0000809**Site Address:** 120 E BRANCH ST, ARROYO GRANDE**Record ID:** PR0000809**Program Description:** HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP**Inspection Date:** 09/05/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 97.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Observed expired food manager certification. Ensure a valid food manager safety certification is obtained.	<u>1.0</u>	<u>09/26/2023</u>	<u>03/07/2024</u>
K030: Food Storage; Food Storage Containers Identified Observed packaged meat kept in cases on walk-in floor. Ensure all food is stored at least 6 inches above the floor.	<u>0.5</u>	<u>09/05/2023</u>	<u>02/26/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Observed no sanitizer test strips at facility. Ensure the correct testing equipment is obtained to properly check sanitizer levels.	<u>0.5</u>	<u>09/05/2023</u>	<u>03/07/2024</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed cluttered areas around food facility with paperwork and old equipment. Ensure the premises is kept free of litter and items that are unnecessary to the operation and/or maintenance of the facility.	<u>0.5</u>	<u>09/19/2023</u>	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed food debris/liquid in walk-in refrigeration units. Ensure floors/walls/ceilings are cleaned and sanitized on a regular basis.	<u>0.5</u>	<u>09/08/2023</u>	<u>03/07/2024</u>



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Facility Name: ARROYO GRANDE SINCLAIR

Facility ID: FA0014329

Site Address: 222 E GRAND AVE, ARROYO GRANDE

Record ID: PR0019799

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 02/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K041: Plumbing; Proper Backflow Devices Observed grime built up in floor sink. Ensure all floor sinks are maintained clean.	0.5	03/01/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mop being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.	0.5	02/28/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed broken ceiling tiles above three compartment sink. Repair/replace. Ensure all ceiling tiles are smooth, nonabsorbent and easily cleanable. - Observed grime underneath three compartment sink. Ensure all floors are maintained clean. - Observed broken cove tiles in toilet room. Repair/replace when feasible.	0.5	03/07/2025	Uncorrected as of 5/2/2025

Inspection Date: 09/14/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Arroyo Grande Sinclair. Facility needs to fill out change of name paperwork with the Environmental Health Services division. Inspector to email manager form that needs to be completed.

AWRD: EXCELLENCE AWARD

0.0



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Facility Name: ARROYO GRANDE STADIUM 10

Facility ID: FA0000524

Site Address: 1160 W BRANCH ST, ARROYO GRANDE

Record ID: PR0000524

Program Description: LR23 - RESTAURANT (SEATING UNDER 10) - MINIMAL PREP

Inspection Date: 06/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	07/03/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed no current manager with a food safety certification. Ensure the food facility owner or an employee has a valid/current food safety protection certificate. Ensure all other employees obtain a food handler card. Sotre food safety certifications on site.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	06/19/2024	Uncorrected as of 5/2/2025
See comments in section 24.			



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Facility Name: ARROYO GRANDE VALERO

Facility ID: FA0015780

Site Address: 610 E GRAND AVE, ARROYO GRANDE

Record ID: PR0021279

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 12/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed grime built up on ice chute. Ensure all food contact surfaces are maintained clean and sanitized.	<u>3.0</u>	<u>12/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K021: Hot and Cold Water Available Observed hot water at 86F at three compartment sink and toilet room hand wash sink. Ensure three compartment sink is able to reach 120F and hand wash sink is able to reach 100-104F. Facility has 24 hours to fix water heater or risks closure by the health department. Note: Facility only serves prepackaged food items.	<u>2.0</u>	<u>12/11/2024</u>	<u>Corrected On Site</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed cardboard being used to line shelving. Discontinue this practice. Cardboard can harbor vermin. Ensure all equipment is smooth, nonabsorbent, easily cleanable and commercial grade.	<u>0.5</u>	<u>12/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices Observed grime in floor sinks. Ensure all floor sinks are maintained clean.	<u>0.5</u>	<u>12/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/30/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed build up in soda nozzles. Ensure soda nozzles are cleaned and sanitized on a regular basis.	<u>3.0</u>	<u>08/30/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained 1. Observed build up on ice chute. Ensure ice chute is cleaned and sanitized on a regular basis.	<u>0.5</u>	<u>08/30/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices Observed piping from mop sink going directly into floor sink. Ensure there is an air gap between the water supply inlet and the rim of the floor sink that is at least twice the diameter of the water supply inlet and no less than one inch.	<u>0.5</u>	<u>09/04/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1. Observed mops being stored against walls in back storage. Ensure mops are hung up to air dry without soiling walls or equipment. Manager can install a mop rack. 2. Observed CO2 tanks standing freely in dry storage. Ensure CO2 tanks are affixed to a rigid structure.	<u>0.5</u>	<u>08/31/2023</u>	<u>Uncorrected as of 5/2/2025</u>



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Facility Name: AT THE PIER MARKET

Facility ID: FA0016762

Site Address: 620 CYPRESS ST STE B, PISMO BEACH

Record ID: PR0022383

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 08/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K023: No Rodents, Insects, Birds, or Animals	2.0	08/20/2024	Uncorrected as of 5/2/2025

Observed flies inside kitchen and facility. Both the back and front door were propped open without screens. Ensure doors remain closed or install tight fitting screens to prevent entrance of vermin. An air curtain instead of a screen is allowed on the front door only.

K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	08/20/2024	Uncorrected as of 5/2/2025

Obtain sanitizer test strips for the lactic acid sanitizer.

Inspection Date: 07/18/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is conditionally approved to operate. Ensure the following is corrected:

- Obtain test strips for the lactic acid sanitizer
- Ensure back door remains closed or install a screen
- Ensure front door remains closed, install a screen, or install an air curtain to keep out flies and other vermin



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Facility Name: ATASCADERO 76

Facility ID: FA0005640

Site Address: 6305 MORRO RD, ATASCADERO

Record ID: PR0008903

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 01/09/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>10/09/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Provide approved and correct testing strips to test for sanitizer concentration in the buckets (used for wiping down the customer self service area) AND when utilizing the three-compartment sink. If Chlorine is utilized ensure that the sanitizer concentration measures at 100ppm or if a quat based sanitizer is utilized ensure the concentration measures at 200ppm.			

Inspection Date: 04/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: Overall, the facility operates in an orderly manner and is well-maintained.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>04/16/2024</u>	<u>01/09/2025</u>
Dust accumulation was observed on the fans of the walk-in refrigerator. Ensure that the fans are cleaned and sanitized.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>04/09/2024</u>	<u>Corrected On Site</u>
Ensure that both restrooms always have hand washing signs. Corrected on site.			



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Facility Name: ATASCADERO BISTRO

Facility ID: FA0007719

Site Address: 7425 EL CAMINO REAL UNIT S, ATASCADERO

Record ID: PR0016286

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 07/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use Ensure employee beverages, stored in food prep areas, have lids.	<u>2.0</u>	<u>07/16/2024</u>	<u>Corrected On Site</u>
K014: Food Contact Surfaces: Clean and Sanitized 1. Quat sanitizer tested 0 PPM from dispenser at three compartment sink. Ensure 200 PPM quat sanitizer is available for use at all times. Employee had back up chlorine sanitizer to use for the day. 2. Chlorine sanitizer at automatic dish machine measured 0 PPM. Ensure 50 PPM chlorine sanitizer dispenses from automatic dish machine prior to reuse. Three compartment sink used to ware wash. 100 PPM chlorine prepared in third basin to sanitize food contact surfaces.	<u>3.0</u>	<u>07/16/2024</u>	<u>Corrected On Site</u>
K033: Nonfood-Contact Surfaces Clean Clean, sanitize and degrease non food contact surfaces throughout facility.	<u>0.5</u>	<u>07/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Unused equipment stored throughout kitchen. Repair, replace or remove from facility to prevent vermin attraction.	<u>0.5</u>	<u>08/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Ensure sanitizer wiping cloth is placed in sanitizer bucket when not in active use.	<u>0.5</u>	<u>07/16/2024</u>	<u>Corrected On Site</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Food debris and grime accumulation on floors/walls throughout. Clean regularly.	<u>0.5</u>	<u>07/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure the most recent health inspection report is stored on site, available for inspector and customer review upon request.	<u>0.5</u>	<u>07/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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Facility Name: ATASCADERO CHEVRON

Facility ID: FA0011793

Site Address: 8955 MONTECITO AVE, ATASCADERO

Record ID: PR0017144

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 12/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed grime like accumulation on the ice chute of the soda machine. Ensure the ice chute is sanitized regularly and/or replaced.	3.0	01/23/2025	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Provide an accurate hot holding thermometer for the unit holding Potential Hazardous Foods (PHF) such as, grab n go burritos and sandwiches.	0.5	09/23/2025	Uncorrected as of 5/2/2025
K041: Plumbing; Proper Backflow Devices Repeat Violation: There continues to be an absence of a mop sink on site. Ensure that a mop sink is re-installed in the preexisting area. Refer to CA Retail Food Code: Article 3. Janitorial Facilities 114279. Curbed cleaning facility (a) At least one curbed cleaning facility or janitorial sink equipped with HOT and COLD WATER and a drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.	0.5	09/23/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violation: K043	2.0		Uncorrected as of 5/2/2025

Inspection Date: 03/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NOT APPLICABLE

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed that the hand wash sink in the washing area wasn't easily accessible due to boxes blocking it. Ensure that the area surrounding the hand wash sink is clear and it is used.	3.0	03/29/2024	Uncorrected as of 5/2/2025
K024: Person In Charge Present and Performs Duties; Valid Certification Keep a copy of the food safety manager certificate at the store for review during health inspections. All food facilities that handle, prepare, or store non-prepackaged potentially hazardous must have at least one employee obtain the food manager certification.	1.0	06/01/2024	Uncorrected as of 5/2/2025
K041: Plumbing; Proper Backflow Devices Observed that the mop sink was completely removed from facility due to a past water leaking issue, according to the manager. Ensure that a mop sink is re-installed in the preexisting area. Refer to CA Retail Food Code: Article 3. Janitorial Facilities 114279. Curbed cleaning facility (a) At least one curbed cleaning facility or janitorial sink equipped with HOT and COLD WATER and a drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.	0.5	05/01/2024	Uncorrected as of 5/2/2025



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Facility Name: ATASCADERO ELKS BPOE #2733

Facility ID: FA0006412

Site Address: 1516 EL CAMINO REAL, ATASCADERO

Record ID: PR0010637

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility is well-maintained and operates in an orderly manner.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 07/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



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Facility Name: ATASCADERO FINE ARTS ACADEMY

Facility ID: FA0009545

Site Address: 6100 OLMEDA AVE, ATASCADERO

Record ID: PR0015952

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/20/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Overall, Facility is organized and kept clean.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations were observed today.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K000: STORMWATER POLLUTION	0.0		Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	05/01/2024	09/11/2024

Provide approved testing strips to test for sanitizer concentration. If Chlorine continues to be used as a sanitizer, ensure that it is at 100 ppm.

Inspection Date: 12/13/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

12/13/2023

09/11/2024



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Facility Name: ATASCADERO GAS & MART

Facility ID: FA0007098

Site Address: 6280 MORRO RD, ATASCADERO

Record ID: PR0011022

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 01/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility is well maintained. No violations were observed at the time of inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



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Facility Name: ATASCADERO HAY AND FEED

Facility ID: FA0016322

Site Address: 6155 VIA AVE, ATASCADERO

Record ID: PR0021890

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 09/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: Facility has preexisting, non-compliant flooring in the bathroom and walls that do not render smooth, easily cleanable. If cleanliness in the area becomes problematic; corrective measures will be required.

Violation Item	Points Lost	Comply By Date	Complied On Date
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	11/01/2024	Uncorrected as of 5/2/2025
1. Ensure the toilet room has a self-closing door mechanism in working order.			
2. Provide permanently installed dispensers for toilet paper/hand soap/paper towels.			

Inspection Date: 08/21/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility has Health Department's conditional approval to operate when the following items are complete:

- Provide commercial grade freezer for prepackaged meat products. Freezer must be NSF approved or equivalent.
- Provide wall mounted single service soap and paper towel dispenser at hand washing sink in restroom.
- Install self closing device on restroom door.

Conditions of Approval:

- Existing Conditions: Existing restroom does not meet current requirements for floor and wall finishes. Flooring is not coved. More durable wall covering is not provided behind hand washing sink.
- Facility is approved to operate provided restroom floors remain clean. If facility is unable to maintain existing flooring clean, facility will be required to install flooring that meets current code requirements.
- Facility is approved to operate provided wall areas behind hand washing sink are maintained smooth, nonabsorbent, and easily cleanable. Should durability or cleanability of wall behind hand washing sink in restroom become a concern, facility will be required to provide a more durable surface behind the restroom hand washing sink.
- Beef products must be from an approved source.

Health permit will be sent to facility via USPS. Please post in a on-site in a location that is visible by the public when it is received.



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Facility Name: ATASCADERO HIGH SCHOOL

Facility ID: FA0003919

Site Address: 1 HIGH SCHOOL HILL, ATASCADERO

Record ID: PR0000378

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/20/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed peeled off paint taped on the wall, in the women's bathroom. Ensure that all walls are render smooth, easily cleanable, and free of any peeled paint.	0.5	09/20/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violation: K045	2.0		Uncorrected as of 5/2/2025

Inspection Date: 09/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: The facility has a preexisting, non-compliant two compartment sink. Facility will have to install a three compartment sink when a remodel occurs and will need to contact the Health Department for more details.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Door was open at time of inspection. Maintain all exterior doors closed except when in use OR install a screen to prevent the entry of any unwanted pests.	0.5	09/12/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed peeled off paint in the women's bathroom. Ensure that all walls are render smooth, easily cleanable, and free of any peeled paint.	0.5	10/11/2024	Uncorrected as of 5/2/2025

Inspection Date: 04/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: The facility has a preexisting, non-compliant two compartment sink. Facility will have to install a three compartment sink when a remodel occurs and will need to contact the Health Department for more details.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K041: Plumbing; Proper Backflow Devices Observed a leak in the hand washing sink at the men's restroom. Maintain all sinks fully operative and in good repair.	0.5	04/19/2024	09/11/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** ATASCADERO HIGH SCHOOL**Facility ID:** FA0003919**Site Address:** 1 HIGH SCHOOL HILL, ATASCADERO**Record ID:** PR0000378**Program Description:** HR32 - SCHOOLS - INSTITUTES - FULL PREP**Inspection Date:** 12/13/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 96.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	12/13/2023	Corrected On Site
Observed employee spray chlorine sanitizer on food contact equipment, as last step in ware washing process. Facility has a two compartment sink that is inadequate in size to properly wash, rinse, then submerge equipment in sanitizer. Ensure three compartment sink is installed to properly sanitize food contact equipment. (114099.2, 114099.3)			
K049: Permits Available	0.5	12/15/2023	09/11/2024
POst current Health Permit in conspicuous location.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ATASCADERO MIDDLE SCHOOL

Facility ID: FA0000361

Site Address: 6495 LEWIS AVE, ATASCADERO

Record ID: PR0000361

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/20/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K038: Approved Lighting/Ventilation: Adequate, Used One light fixture/panel is out. Make sure to repair and/or replace.	<u>0.5</u>	<u>09/20/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 09/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Door was open at time of inspection. Maintain all exterior doors closed except when in use OR install a screen to prevent the entry of any unwanted pests. Corrected on site.	<u>0.5</u>	<u>09/11/2024</u>	<u>Corrected On Site</u>

Inspection Date: 04/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K038: Approved Lighting/Ventilation: Adequate, Used Repair or replace the light bulb under the hood system.	<u>0.5</u>	<u>05/01/2024</u>	<u>09/11/2024</u>

Inspection Date: 12/13/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use Discontinue washing hands at food prep sink. Remove pump soap and paper towel dispenser from food prep sink area. Ensure hands are washed at designated hand wash sink only.	<u>5.0</u>	<u>12/13/2023</u>	<u>Corrected On Site</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ATASCADERO MIDDLE SCHOOL

Facility ID: FA0000361

Site Address: 6495 LEWIS AVE, ATASCADERO

Record ID: PR0000361

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 12/13/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Sanitizer solution measured 10 PPM. Ensure 100 PPM chlorine sanitizer is used to wipe food contact surfaces. (COS)	<u>3.0</u>	<u>12/13/2023</u>	<u>Corrected On Site</u>
K036: Equipment, Utensils and Linens: Storage and Use Ensure paper towels are stored in paper towel dispenser to prevent cross contamination.	<u>0.5</u>	<u>12/15/2023</u>	<u>04/11/2024</u>
K038: Approved Lighting/Ventilation: Adequate, Used 1. Ensure overhead lighting is shatter proof. 2. Repair or replaced lighting under hood system.	<u>0.5</u>	<u>12/22/2023</u>	<u>09/11/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ATASCADERO MOOSE LODGE

Facility ID: FA0000179

Site Address: 8507 EL CAMINO REAL, ATASCADERO

Record ID: PR0000179

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure that either the food facility owner or an employee obtains a food manager certification. Keep a copy on site for review upon request.	<u>1.0</u>	<u>06/11/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Restroom doors shall be self closing and self-latching. Install self latching devices on restrooms.	<u>0.5</u>	<u>06/11/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Clean and maintain all floors and walls, in the kitchen. Remove any accumulation of food debris/dirt under the equipment, especially beneath the grill and fryers.	<u>0.5</u>	<u>06/11/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: K024, K041 and K045	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure that either the food facility owner or an employee obtains a food manager certification. Please send a copy of the Food Manager Certification within 60 days. Keep a copy on site for review upon request.	<u>1.0</u>	<u>07/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration and/or hot water temperature.	<u>0.5</u>	<u>05/06/2024</u>	<u>12/11/2024</u>
K043: Approved Toilets: Maintained, Accessible, Clean Restroom doors shall be self closing and self-latching. Install self latching devices on restrooms.	<u>0.5</u>	<u>10/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Clean and maintain all floors and walls, in the kitchen. Remove any accumulation of food debris/dirt under the equipment, especially beneath the grill and fryers.	<u>0.5</u>	<u>05/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: A-TOWN DINER

Facility ID: FA0015924

Site Address: 7305 EL CAMINO REAL, ATASCADERO

Record ID: PR0021442

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Discontinue storing ready to eat foods below raw meats. Ensure raw meats are stored below ready to eat foods.	<u>0.5</u>	<u>06/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Ensure new set of chlorine sanitizer test strips are obtained to monitor 100 PPM chlorine in sanitizer solution.	<u>0.5</u>	<u>06/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean -Ensure that the stained area, underneath the 3-compartment sink is thoroughly cleaned and maintained. -Ensure that the food debris/grease accumulation, along the large pieces of cooking equipment and hard to reach areas, is removed.	<u>0.5</u>	<u>06/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violation: K030	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 05/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized 0 PPM chlorine measured in sanitizer buckets throughout. Employee created 100 PPM chlorine sanitizer solution during inspection.	<u>3.0</u>	<u>05/30/2024</u>	<u>Corrected On Site</u>
K030: Food Storage; Food Storage Containers Identified Discontinue storing ready to eat foods below raw meats. Ensure raw meats are stored below ready to eat foods.	<u>0.5</u>	<u>05/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Chlorine sanitizer test strips dropped in water, rendering them unusable. Ensure new set of chlorine sanitizer test strips are obtained to monitor 100 PPM chlorine in sanitizer solution.	<u>0.5</u>	<u>06/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Post 2024 health permit in a conspicuous location.	<u>0.5</u>	<u>06/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/19/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: The facility underwent an ownership change. There are several preexisting, non-conforming structural issues. This includes several missing or broken tiles in the kitchen and walls that are no longer easily cleanable. The new owner is aware of the problems and plans to make repairs. Owner will submit any proposals to the Health Department, in order to get the facility into compliance.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: AUNTIE ANNIE'S & JAMBA

Facility ID: FA0014254

Site Address: 6992 EL CAMINO REAL, ATASCADERO

Record ID: PR0019730

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Repeat Violation: Observed unlabeled bulk containers with ingredients, at the Auntie Annie's side. Ensure bulk food items are labeled as to the contents of the container (ex. sugar, flour, etc.).	0.5	01/05/2025	Uncorrected as of 5/2/2025
K041: Plumbing; Proper Backflow Devices Any hose used for conveying potable water or sanitizer shall be properly stored and never kept inside the mop sink basin. This is to ensure that there is no back flow. Corrected on site.	0.5	12/05/2024	Corrected On Site
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violation: K030	2.0		Uncorrected as of 5/2/2025

Inspection Date: 02/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed empty paper towel dispenser in front on Jamba side. Ensure hand wash station is stocked and available to use at all times.	3.0		Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified 1. Observed unlabeled spray bottle on Auntie Annie's side. Ensure all working containers of food ingredients are labeled as to the contents of the container. 2. Ensure bulk food items are labeled as to the contents of the container (ex., flour, sugar, etc.).	0.5		Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: AUSTIN HOPE & TREANA TASTING CELLAR

Facility ID: FA0014315

Site Address: 1585 LIVE OAK RD, PASO ROBLES

Record ID: PR0019785

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 04/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>04/24/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure hand wash sink hot water is turned up to meet 100F requirement. A booster is encouraged to be installed under hand wash sink near glass polishing station.			
K049: Permits Available	<u>0.5</u>	<u>04/10/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Post 2024 Health Permit in conspicuous location.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>04/03/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION:			
1. Ensure hand wash sink hot water is turned up to meet 100F requirement. A booster is encouraged to be installed under hand wash sink near glass polishing station.			
2. Post 2024 Health Permit in conspicuous location.			

Inspection Date: 04/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>05/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure hand wash sink hot water is turned up to meet 100F requirement. A booster is encouraged to be installed under hand wash sink near glass polishing station.			
K049: Permits Available	<u>0.5</u>	<u>05/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Post 2024 Health Permit in conspicuous location.			



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FA0016632

PR0022239

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: AUTEN BOYS BBQ & CATERING INC

Facility ID: FA0016632

Site Address: 250 AVILA BEACH DR, SAN LUIS OBISPO

Record ID: PR0022239

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 03/18/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered

Inspection Date: 02/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Catering only. NO retail out of this location.



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FA0005832

PR0009073

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: AVILA BAY ATHLETIC CLUB

Facility ID: FA0005832

Site Address: 6699 BAY LAUREL DR, AVILA BEACH

Record ID: PR0009073

Program Description: LR23 - RESTAURANT (SEATING UNDER 10) - MINIMAL PREP

Inspection Date: 10/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Overall, facility is well-maintained and staff is attentive to cleanliness.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: AVILA BEACH MARKET

Facility ID: FA0016187

Site Address: 354 FRONT ST, AVILA BEACH

Record ID: PR0021751

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 10/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing strips to test for sanitizer concentration.	<u>0.5</u>	<u>10/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Properly secure the pressurized CO2 tank and ensure that they are secured, at all times.	<u>0.5</u>	<u>10/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Observed several refrigeration without thermometers. Provide an accurate secondary thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>10/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Observed toilet paper rolls and paper towels outside of their dispensers. Ensure that they are in a permanently installed dispenser. Corrected on site.	<u>0.5</u>	<u>10/08/2024</u>	<u>Corrected On Site</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: AVILA LIGHTHOUSE SUITES

Facility ID: FA0016028

Site Address: 550 FRONT ST, AVILA BEACH

Record ID: PR0021556

Program Description: LR24 - RESTAURANT (SEATING 11 - 50) - MINIMAL PREP

Inspection Date: 02/24/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification No Food Manager Cards onsite. Please send current FMC certification to your inspector.	<u>1.0</u>	<u>03/03/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 10/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Provide approved handwashing cleanser and towels or drying device in dispensers at or adjacent to each hand washing facility.	<u>3.0</u>	<u>10/02/2024</u>	<u>Corrected On Site</u>
K007: Proper Hot and Cold Holding Temperatures True Value refrigeration unit, measured about 51 degrees. Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F. Adjust the temperature gauge and ensure that it is lowered to the appropriate temperature.	<u>3.0</u>	<u>10/02/2024</u>	<u>Corrected On Site</u>



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FA0000758

PR0000758

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: AVILA VALLEY BARN

Facility ID: FA0000758

Site Address: 560 AVILA BEACH DR, SAN LUIS OBISPO

Record ID: PR0000758

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 10/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

AWRD: EXCELLENCE AWARD

0.0

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

10/30/2024

Uncorrected as of 5/2/2025

Observed missing test strips for the three compartment sink that is adjacent to the ice cream shop. Ensure all three comp sinks have test strips to regularly check proper sanitation levels.



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FA0007169

PR0011103

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as of 5/2/2025

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Facility Name: AVILA VALLEY BARN ICE CREAM SHOP

Facility ID: FA0007169

Site Address: 560 AVILA BEACH DR, SAN LUIS OBISPO

Record ID: PR0011103

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 10/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



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FA0006918

PR0010712

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: AVILA VILLAGE HOTEL BAR

Facility ID: FA0006918

Site Address: 6655 BAY LAUREL PL, AVILA BEACH

Record ID: PR0010712

Program Description: LR24 - RESTAURANT (SEATING 11 - 50) - MINIMAL PREP

Inspection Date: 08/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility is clean and well-maintained. Bar is no longer in operation. Only prepackaged food and coffee are offered.

AWRD: EXCELLENCE AWARD

0.0



County of San Luis Obispo
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FA0007346

PR0011308

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: AVILA WINE & ROASTING CO

Facility ID: FA0007346

Site Address: 53 SAN MIGUEL ST, AVILA BEACH

Record ID: PR0011308

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 02/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K024: Person In Charge Present and Performs Duties; Valid Certification

1.0

Uncorrected as of 5/2/2025

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

Uncorrected as of 5/2/2025

Still some clutter and grime.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: AVOCADO SHACK

Facility ID: FA0014555

Site Address: 2190 MAIN ST, MORRO BAY

Record ID: PR0020019

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 09/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/15/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>09/15/2023</u>	<u>09/16/2024</u>

Observed box of produce on floor. Properly elevate food items/packages/container at least 6 inches above the floor.



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FA0017664

PR0022812

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: AYE&JIANG LLC

Facility ID: FA0017664

Site Address: 1049 NIPOMO ST, SAN LUIS OBISPO

Record ID: PR0022812

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 03/17/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: AZITA'S BAKERY

Facility ID: FA0013891

Site Address: 6005 EL CAMINO REAL, ATASCADERO

Record ID: PR0019376

Program Description: MR40 - DEPENDENT FOOD SERVICE OPERATOR-MODERATE PREP

Inspection Date: 02/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Phone interview was conducted regarding their current operation and commissary (inspected 9/2024). Everything remains the same and documents are up to date.

Inspection Date: 02/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: Dependent food operator sharing a kitchen with Back Porch Bakery.

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean	0.5	02/16/2024	Uncorrected as of 5/2/2025
Excess food debris was observed on nonfood contact surfaces throughout the facility. Ensure all nonfood contact surfaces are clean and maintained. Kitchen is shared with bakery. All users are responsible for cleaning.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: AZTECA MARKET

Facility ID: FA0016224

Site Address: 7367 EL CAMINO REAL, ATASCADERO

Record ID: PR0021791

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 03/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: IMPORTANT NOTICE: Obtain an valid/current Public Health Permit. 5 business days have been granted by this division to submit payment for the 2025 Annual Health Permit. Failure to comply will result in a facility closure.

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Chips were observed on a hot holding tray in the customer self-service counter without any form of protection from contamination such as a sneeze guard and/or a lid. Owner to action and covered the chips with a lid. Corrected on site.	1.0	03/26/2025	Corrected On Site
K034: Warewashing Facility/Test Strips: Adequate, Used Provide correct test strips to test for sanitizer concentration. If chlorine is utilized ensure that it measures at 100ppm OR if a quat based sanitizer is utilized ensure it measures at 200ppm.	0.5	04/26/2025	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored - Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Repeat violation. - Ensure sanitizing solution for wiping cloths (in the buckets) are of an approved concentration of sanitizer. At the time of inspection, the dishwashing soap utilized didn't indicate an approved concentration of neither chlorine or quaternary ammonia. Corrected on site.	0.5	09/26/2025	Uncorrected as of 5/2/2025
K044: Premises: Personal/Cleaning Items; Vermin-Proofing Ensure employees utilize cups/mugs with lids, if they would like to consume their personal beverages.	0.5	04/26/2025	Uncorrected as of 5/2/2025
K049: Permits Available Obtain an valid/current Public Health Permit. 5 business days have been granted by this division to submit payment for the 2025 Annual Health Permit. Failure to comply will result in a facility closure.	0.5	04/02/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: K034, K040, K044	2.0		Uncorrected as of 5/2/2025

Inspection Date: 09/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: Overall, facility is well-maintained and staff is attentive to cleanliness. Owners are aware that the preexisting, non-compliant flooring will need to be replaced if it becomes problematic.

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Provide correct test strips to test for sanitizer concentration. If chlorine is utilized ensure that it measures at 100ppm OR if a quat based sanitizer is utilized ensure it measures at 200ppm.	0.5	10/01/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Provide an accurate secondary thermometer to all refrigeration units holding Potential Hazardous Foods.	0.5	10/01/2024	03/26/2025
K040: Wiping Cloths: Properly Used and Stored Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	09/17/2024	Uncorrected as of 5/2/2025
K044: Premises: Personal/Cleaning Items; Vermin-Proofing Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms.	0.5	09/16/2024	Corrected On Site

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: AZTECA MARKET

Facility ID: FA0016224

Site Address: 7367 EL CAMINO REAL, ATASCADERO

Record ID: PR0021791

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 09/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: Overall, facility is well-maintained and staff is attentive to cleanliness. Owners are aware that the preexisting, non-compliant flooring will need to be replaced if it becomes problematic.

Violation Item

Points Lost**Comply By Date****Complied On Date**

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

11/01/2024

Uncorrected as of 5/2/2025

Ensure all floors and walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint. There's preexisting, non-compliant flooring in a few areas including the cashier area, dry storage, and the bathroom.

1. Currently there's no open containers or serving happening in the cashier area & dry storage room. If that is initiated or cleanliness becomes a concern, the flooring shall be repaired or replaced with approved materials.
2. Provide the required 4" base coving with 3/8 inch radius coving with approved materials, in the bathroom.
3. Repair the walls in the bathroom and cover the exposed pieces of wood.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: B A START

Facility ID: FA0015863

Site Address: 647 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0021389

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 09/16/2024

Type of Service Description: REINSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered

Inspection Date: 09/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Refrigerator observed to be at 60F. Repair or replace refrigeration unit before making food in the facility again. All food in the refrigerator was discarded during inspection.	<u>3.0</u>	<u>09/04/2024</u>	<u>Corrected On Site</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing No soap or paper towels observed at hand wash sink. Ensure there is always soap and paper towels available.	<u>0.5</u>	<u>09/04/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: B N B Chevron

Facility ID: FA0005185

Site Address: 12424 Los Osos Valley RD, San Luis Obispo

Record ID: PR0018158

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 07/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

07/23/2024

Uncorrected as of 5/2/2025

Unable to locate t-strips at time of inspection. Provide approved and correct testing equipment to test for sanitizer concentration.

K039: Thermometers Provided and Accurate

0.5

07/23/2024

Uncorrected as of 5/2/2025

Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).



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FA0017779

PR0022946

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BABY BEAR BISCUITS SOUTHERN CAFE

Facility ID: FA0017779

Site Address: 811 FROOM RANCH WY STE 130, SAN LUIS OBISPO

Record ID: PR0022946

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 03/18/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Clean and sanitize all food contact surfaces prior to any food storage or production. Permit to open signed off ok to open. Regular inspection will be coming up in 30 days. Please have all applicable Food Safety Certifications and Food Handlers Cards available then.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BABYDUDES

Facility ID: FA0015579

Site Address: 307 MORRO BAY BLVD, MORRO BAY

Record ID: PR0021051

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 01/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gasket on prep cooler. Repair or replace.	<u>0.5</u>	<u>03/03/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed light bulb out under hood system. Replace.	<u>0.5</u>	<u>01/17/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 03/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed front door propped open. Maintain all exterior doors closed except when in use.	<u>0.5</u>	<u>03/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BACK DOOR BRANDS

Facility ID: FA0016445

Site Address: 10 HIGUERA ST BLDG B, SAN LUIS OBISPO

Record ID: PR0022017

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 08/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	08/27/2024	Uncorrected as of 5/2/2025

Observed scoops without handles being used in bulk food containers. Ensure all scoops have handles and are commercial grade.

Inspection Date: 10/13/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: -Facility equipment and finishes meet current code requirements. Facility has Health Department's approval to open to the public provided all additional license(s), permit(s), and/or approval(s) required for operation are obtained.

-Facility menu is currently limited to salads, sandwiches, and food items that do not require cooking beyond reheating via microwave oven or panini grill. Health Department approval is required prior to adding new or replacement equipment. No modifications shall be made to the existing menu without approval by this division.

Operational Requirements:

-Within 60 days of opening date, provide a valid Food Manager Certification for facility. Email a copy of the certificate to this division. Keep a copy of certificate on-site for review upon inspection.

-Facility food service staff shall obtain a valid California Food Handler card within 30 days of hire date. Keep copies of Food Handler Cards on-site for review upon inspection.



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FA0017675

PR0022828

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BACK PORCH BAKERY

Facility ID: FA0017675

Site Address: 3536 HIGUERA ST #210, SAN LUIS OBISPO

Record ID: PR0022828

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 02/24/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 02/03/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BAHT

Facility ID: FA0015342

Site Address: 3845 S HIGUERA ST STE 106, SAN LUIS OBISPO

Record ID: PR0020752

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 04/22/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>04/22/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed grime accumulation in floor drains. Ensure floor drains are routinely cleaned.			

Inspection Date: 10/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0

Inspection Date: 05/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>05/17/2024</u>	<u>04/22/2025</u>
Observed several food containers without labels. Ensure all containers storing food are labeled.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>05/24/2024</u>	<u>04/22/2025</u>
Observed several food containers using scoops without handles. Ensure all scoops have handles and are commercial grade.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>05/24/2024</u>	<u>04/22/2025</u>
Observed loose water faucet handle in the prep area. Repair or replace to ensure all faucet handles are working properly.			



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FA0014362

PR0019835

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BAILEYANA WINERY

Facility ID: FA0014362

Site Address: 5828 ORCUTT RD, SAN LUIS OBISPO

Record ID: PR0019835

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 07/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

07/12/2024

Uncorrected as of 5/2/2025

Observed no high heat test strips for mechanical ware washer. Ensure correct testing equipment is obtained to properly measure hot water temperature.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BAMBOO BAMBOO CHINESE RESTAURANT

Facility ID: FA0015503

Site Address: 810 MORRO BAY BLVD, MORRO BAY

Record ID: PR0020964

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies 1) Observed kitchen items sitting on hand wash sink. Discontinue blocking access to the handwashing sink at all times. 2) Observed empty paper towel dispenser. Provide approved single use paper towels in dispensers at each hand washing facility.	3.0	02/26/2025	Uncorrected as of 5/2/2025
K027: Food Separated and Protected Observed uncovered containers in prep coolers and the bulk containers with dry goods. Ensure all food products are stored so as to be protected from contamination at all times.	1.0	02/28/2025	Uncorrected as of 5/2/2025
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.	0.5	02/28/2025	Uncorrected as of 5/2/2025
K030: Food Storage: Food Storage Containers Identified 1) Observed food items stored on floor of walk in cooler/freezer and in storage area under shelves. Properly elevate food items/packages/container at least 6 inches above the floor. 2) Observed unlabeled containers with food. Provide labels to all working containers to indicate contents.	0.5	03/05/2025	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Observed heavy food debris accumulation on prep cooler handles and around door gaskets. Thoroughly clean equipment and shelving. Ensure all nonfood-contact surfaces are maintained clean.	0.5	03/12/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinder in dining area next to self service beverage machine. Ensure to properly secure the pressurized CO2 tank.	0.5	02/28/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed missing light fixture and cover for light bulb. Repair or replace. Ensure all light bulbs are either shatter proof/coated/or shielded to prevent contamination of food/equipment/utensils.	0.5	03/12/2025	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean Ensure the toilet room has a self-closing door mechanism in working order.	0.5	04/26/2025	Uncorrected as of 5/2/2025
K044: Premises: Personal/Cleaning Items; Vermin-Proofing Observed personal items through out prep and ware washing areas. Provide an approved employee change/storage area and ensure the area is maintained clean.	0.5	02/28/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	0.5	03/05/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: 27, 29, 30, 33	2.0		Uncorrected as of 5/2/2025

Inspection Date: 08/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BAMBOO BAMBOO CHINESE RESTAURANT

Facility ID: FA0015503

Site Address: 810 MORRO BAY BLVD, MORRO BAY

Record ID: PR0020964

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 08/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed uncovered container with meat in walk in cooler. Ensure all food products are stored so as to be protected from contamination at all times.	<u>1.0</u>	<u>08/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottle with liquid chemical. Properly label all chemicals and store in an area separate from food and utensils.	<u>0.5</u>	<u>08/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified Observed containers of food stored on floor of walk in cooler. Properly elevate food items/packages at least 6 inches above the floor.	<u>0.5</u>	<u>08/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K033: Nonfood-Contact Surfaces Clean Observed heavy food debris accumulation on prep cooler handles and around door gaskets. Thoroughly clean equipment and shelving. Ensure all nonfood-contact surfaces are maintained clean.	<u>0.5</u>	<u>09/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed cloth towel sitting on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution as to prevent cross contamination.	<u>0.5</u>	<u>08/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Observed heavy debris accumulation around/behind cook line and equipment and under shelves of walk in cooler. Thoroughly clean and maintain all floors, walls, and ceilings. Remove any accumulation of grease/food debris. 2) Observed broken cove in walk in cooler. Repair or replace.	<u>0.5</u>	<u>09/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: #27, 30, 33, 40	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 02/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed bulk containers and containers in prep cooler with out covers/lids. Ensure all food products are stored so as to be protected from contamination at all times.	<u>1.0</u>	<u>02/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified Observed bag of carrots on floor of walk in cooler. Properly elevate food items/packages at least 6 inches above the floor.	<u>0.5</u>	<u>02/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K033: Nonfood-Contact Surfaces Clean Observed heavy food debris accumulation on prep cooler handles and around gaskets. Thoroughly clean equipment and shelving. Ensure all nonfood-contact surfaces are maintained clean.	<u>0.5</u>	<u>03/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Light in walk in freezer is inoperable. Repair or replace.	<u>0.5</u>	<u>02/28/2024</u>	<u>08/27/2024</u>
K039: Thermometers Provided and Accurate Missing thermometer in prep unit cooler with dumplings/pot stickers. Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>02/23/2024</u>	<u>08/27/2024</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BAMBOO BAMBOO CHINESE RESTAURANT

Facility ID: FA0015503

Site Address: 810 MORRO BAY BLVD, MORRO BAY

Record ID: PR0020964

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K040: Wiping Cloths: Properly Used and Stored Observed cloth towel sitting on prep table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution as to prevent cross contamination.	<u>0.5</u>	<u>02/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1) Observed front and back door propped open. Maintain all exterior doors closed except when in use. 2) Observed mops sitting in buckets outside. Ensure mops are placed in a position that allows it to air dry without soiling walls, equipment, or supplies.	<u>0.5</u>	<u>02/23/2024</u>	<u>08/27/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BANG THE DRUM BREWERY

Facility ID: FA0014620

Site Address: 1150 LAUREL LN, SAN LUIS OBISPO

Record ID: PR0020068

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/31/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>01/31/2025</u>	Uncorrected as of 5/2/2025
Observed dishwasher having trouble dispensing sanitizer but could not verify why. Ensure dishwasher is working properly by having it serviced by a professional.			

Inspection Date: 08/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>08/21/2024</u>	Corrected On Site
Ensure that the food manager completion certificate is available at all times, upon request from a health inspector. Corrected. Evidence demonstrated same day via email.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>08/28/2024</u>	<u>01/31/2025</u>
At the time of inspection the following were observed: 1. Minor leak coming out of the hot water handle (at 3 comp sink). 2. Minor leak at the wall mounted water faucet (in the back room) Ensure that a certified plumber repairs the problematic areas. All plumbing fixtures must be fully operative and in good repair. Send evidence of the repairs to health inspector.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BANNER COFFEE COMPANY

Facility ID: FA0014458

Site Address: 995 E GRAND AVE, ARROYO GRANDE

Record ID: PR0019937

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 08/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Unable to verify food handler/ food manager safety certifications during time of inspection. Ensure there is at least one employee/owner with a food manager safety certification and all other employees have a food handler card. Ensure food safety certifications are stored on site and able to be presented during time of inspection.	1.0	08/29/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed box of avocados being stored underneath prep table on the ground. Ensure all food items are elevated 6 inches above the ground.	0.5	08/23/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed raw wood shelving in back kitchen. Raw wood is not approved in food facilities. Ensure all equipment is smooth, non absorbent, easily cleanable and commercial grade.	0.5	08/26/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored - Discontinue the use of sponges on food contact surfaces. - REPEAT VIOLATION: Observed wiping cloths being kept on prep line. Ensure wiping cloths, when not in use, are stored in sanitizer solution.	0.5	08/22/2024	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Observed no hand washing sign at hand wash sink in front prep station. Ensure every hand wash sink has a hand washing sign posted.	0.5	08/22/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 24 and 40.	2.0	08/22/2024	Uncorrected as of 5/2/2025

Inspection Date: 11/30/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed no soap at hand wash sink in back kitchen. Ensure all hand wash sinks are fully stocked with pump soap and paper towels.	3.0	11/30/2023	08/22/2024
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Unable to verify food handler/ food manager safety certifications during time of inspection. Ensure food safety certifications are able to be presented during time of inspection.	1.0	12/01/2023	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed wiping cloths being kept on prep line. Ensure wiping cloths, when not in use, are stored in sanitizer solution.	0.5	11/30/2023	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed build of food debris underneath prep tables/equipment. Ensure all floors/walls/ceilings are maintained clean.	0.5	11/30/2023	08/22/2024
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 24.	2.0	11/30/2023	08/22/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BARLEY AND BOAR KITCHEN AND BREWHOUSE

Facility ID: FA0015728

Site Address: 5925 ENTRADA AVE, ATASCADERO

Record ID: PR0021231

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K034: Warewashing Facility/Test Strips: Adequate, Used Provide new test strips, to ensure sanitizer concentration is adequate when ware washing.	0.5	11/06/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	10/24/2024	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BARNES & NOBLE BOOKSELLERS, INC

Facility ID: FA0000964

Site Address: 894 MARSH ST, SAN LUIS OBISPO

Record ID: PR0000964

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 01/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>01/28/2025</u>	Uncorrected as of 5/2/2025

Employees could not locate test strips. Ensure test strips are available and that employees know where they are and how to use them.

Inspection Date: 05/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>05/17/2024</u>	<u>01/28/2025</u>

Observed food debris under refrigeration units. Clean and maintain free of debris.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BARNEY SCHWARTZ PARK #1

Facility ID: FA0005732

Site Address: 2970 UNION RD, PASO ROBLES

Record ID: PR0008872

Program Description: MR15 - RETAIL MKT (UNDER 150 SF) - MODERATE PREP

Inspection Date: 03/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: Kitchen was not being used at the time of the inspection.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	04/04/2025	Uncorrected as of 5/2/2025
Observed leaves and debris on the floor throughout the facility. Ensure the facility is cleaned prior to use.			

Inspection Date: 06/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: Soccer field concession stand is not being used at this time. Refrigeration unit and freezer were unplugged.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0		Uncorrected as of 5/2/2025
Observed missing hand soap dispenser at hand wash sink. Ensure pump soap is available at hand wash sink at all times.			

Inspection Date: 08/29/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: Kitchen was not in use at the time of inspection.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	08/29/2023	Corrected On Site
Ensure hand soap and paper towels are available at hand wash sink at all times. Corrected on site.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	09/01/2023	06/10/2024
Ensure a Food Manager Certificate is obtained and stored on site.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BARNEY SCHWARTZ PARK #2

Facility ID: FA0005733

Site Address: 2970 UNION RD, PASO ROBLES

Record ID: PR0008873

Program Description: MR15 - RETAIL MKT (UNDER 150 SF) - MODERATE PREP

Inspection Date: 03/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Kitchen was not being used at the time of the inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 06/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	06/11/2024	Uncorrected as of 5/2/2025
Observed no paper towels in dispenser at hand wash sink. Ensure paper towels are available at hand wash sink at all times.			

Inspection Date: 08/29/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: Kitchen not in use at the time of inspection.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	09/01/2023	Uncorrected as of 5/2/2025
Ensure a Food Manager Certificate is obtained and stored on site.			



Two Years of Retail Food Facility Inspection Results

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Facility Name: BASIL RESTAURANT

Facility ID: FA0006808

Site Address: 828 11TH ST, PASO ROBLES

Record ID: PR0010542

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/20/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K009: Proper Cooling Methods Discontinue cooling potentially hazardous foods (PHF) using unapproved methods. All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours.	2.0	02/20/2025	Corrected On Site
K034: Warewashing Facility/Test Strips: Adequate, Used Ensure quat sanitizer test strips are obtained and used to monitor 200 PPM quat sanitizer in solution.	0.5	02/27/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Repair degrading wall near mop sink.	0.5	03/06/2025	Uncorrected as of 5/2/2025

Inspection Date: 08/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Observed grime and mold accumulation inside ice machine. Clean and sanitize.	0.5	08/12/2024	02/20/2025
K035: Adequate/Approved Equipment/Utensils, Maintained - Clean and sanitize soda gun. - Ensure scoops with handles are commercial grade are used to obtain bulk food items.	0.5	08/12/2024	02/20/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed food prep top temperature at 47F discontinue use until repaired or replaced. Unit shall maintain 41F and below. Foods in unit were covered in ice and previously stored in walk in refrigerator.	0.5	08/12/2024	02/20/2025
K041: Plumbing; Proper Backflow Devices Ensure hot water heater booster is installed in mens bathroom.	0.5	08/12/2024	02/20/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed several holes in FRP behind the hand wash sink. Repair or replace.	0.5	08/12/2024	02/20/2025

Inspection Date: 10/23/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	10/23/2023	08/12/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** BASIL RESTAURANT**Facility ID:** FA0006808**Site Address:** 828 11TH ST, PASO ROBLES**Record ID:** PR0010542**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 10/23/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 99.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K026: Approved Thawing Methods Used, Frozen Food Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave. (COS)	<u>0.5</u>	<u>10/23/2023</u>	<u>Corrected On Site</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure personal items are stored separate from food storage. (COS)	<u>0.5</u>	<u>10/23/2023</u>	<u>Corrected On Site</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BAUER/ SPECK ELEMENTARY SCHOOL

Facility ID: FA0007344

Site Address: 432 18TH ST, PASO ROBLES

Record ID: PR0011306

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/26/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K038: Approved Lighting/Ventilation: Adequate, Used

0.5

10/06/2023

04/09/2024

Replace light out under hood.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BAUTISTA FAMILY FARMS

Facility ID: FA0016312

Site Address: 1243 HUASNA RD, ARROYO GRANDE

Record ID: PR0021881

Program Description: 1631 - PRODUCE STAND/FARM STAND

Inspection Date: 04/08/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed refrigeration unit with eggs holding at 65F. Ensure eggs are kept at or below 45F at all times. Corrective action: employee removed eggs for sale. Discontinue use of the unit until it can hold proper temperature.	<u>3.0</u>	<u>04/08/2025</u>	<u>Corrected On Site</u>
K031: Consumer Self Service Discontinue offering food samples of any kind. Facility is not approved for sampling unless additional requirements are met.	<u>0.5</u>	<u>04/08/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Provide an internal thermometer for the refrigeration unit.	<u>0.5</u>	<u>04/08/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/26/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 100.0

Overall Inspection Comments: Opening inspection for farmstand with no sampling. Farmstand offers whole, uncut produce for sale and prepackaged non potentially hazardous foods. Please see comments below to ensure compliance for routine inspection.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BAY DELI

Facility ID: FA0016673

Site Address: 859 MAIN ST, MORRO BAY

Record ID: PR0022283

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 03/12/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed bag of beans/rice on floor of storage room. Properly elevate food items/packages/container at least 6 inches above the floor.	<u>0.5</u>	<u>03/14/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	<u>0.5</u>	<u>03/14/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Maintain the 2025 Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>03/14/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 06/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Provide copy of certification as per discussion.	<u>1.0</u>	<u>08/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed cloth towel on prep table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	<u>0.5</u>	<u>06/03/2024</u>	<u>Corrected On Site</u>

Inspection Date: 03/15/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is approved to open.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BAYSIDE CAFE

Facility ID: FA0000033

Site Address: 10 STATE PARK RD, MORRO BAY

Record ID: PR0000033

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 86.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge	5.0	Uncorrected as of 5/2/2025	
At the time of the inspection, no employee was able to demonstrate knowledge of proper cooling. Refer to violation 9 for more details. Education and direction regarding proper cooling was given at the time of the inspection.			
K009: Proper Cooling Methods	2.0	04/25/2025	
Observed a large plastic container of clam chowder cooling at ambient temperature in a plastic pan. The chowder measured 139F at the time of the inspection. The chowder had been cooling for 2 hours. Upon questioning, no person was able to demonstrate knowledge of proper cooling. An intervention into the cooling process was made to ensure that the food met cooling requirements. This violation was corrected by splitting the large container in to smaller containers and moving to the walk in cooler.			
K014: Food Contact Surfaces: Clean and Sanitized	5.0	04/25/2025	
No sanitizer bucket was set up during active prep. This violation was corrected by an employee setting up a sanitizer bucket.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	Uncorrected as of 5/2/2025	
1) Measured the prep area cold top cooler at 44 F. Repair the cooler. 2) Measured potentially hazardous food in the hot line cold top cooler at 51 F. The person in charge stated that the food was brought from the walk in cooler 1.5 hours prior to the inspection. This violation was corrected by rapidly cooling the food to 41 F. Maintain PHF in the cooler at 41 F or lower. Repair the cooler if needed. Repair the exhaust hood if needed. 3) Measured the reach in cooler opposite the hot line at 44 F. Repair the cooler if needed. Repair the exhaust hood if needed.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	Uncorrected as of 5/2/2025	
Observed an unsecured CO2 cylinder. Secure the cylinder.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	Uncorrected as of 5/2/2025	
Observed evidence of deferred cleaning under the prep table. Maintain the floors walls and ceiling clean.			

Inspection Date: 08/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used	0.5	08/15/2024	Uncorrected as of 5/2/2025
Observed unlabeled spray bottle with chemicals. Properly label all chemicals and store in an area separate from food and utensils.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: BAYSIDE CAFE****Facility ID:** FA0000033**Site Address:** 10 STATE PARK RD, MORRO BAY**Record ID:** PR0000033**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 08/13/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 97.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed unlabeled bulk containers. Provide labels to all working containers to indicate contents.	<u>0.5</u>	<u>08/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gasket on prep cooler in cook line. Repair or replace.	<u>0.5</u>	<u>10/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels sitting on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	<u>0.5</u>	<u>08/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure all required hand washing signs are posted.	<u>0.5</u>	<u>08/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Maintain the 2024 Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>08/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BAYSIDE CARE CENTER

Facility ID: FA0001609

Site Address: 1405 TERESA DR, MORRO BAY

Record ID: PR0014884

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 12/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottle with chemical liquid in ware washing area. Properly label all chemicals and store in an area separate from food and utensils.	0.5	12/09/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed light bulb out in walk in cooler. Replace.	0.5	12/23/2024	Uncorrected as of 5/2/2025

Inspection Date: 06/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: Facility is well maintained and organized.

AWRD: EXCELLENCE AWARD **0.0**



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BAYWOOD ELEMENTARY

Facility ID: FA0007907

Site Address: 1330 9TH ST, LOS OSOS

Record ID: PR0012005

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	09/09/2024	
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	09/09/2024	Corrected On Site
Observed back door propped open. Ensure all exterior doors are maintained closed when not in use. Facility has an air curtain; ensure unit is turned on when door is open. Facility can also install a permanent screen door. Corrected on site.			

Inspection Date: 04/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	04/29/2024	
K040: Wiping Cloths: Properly Used and Stored	0.5	04/29/2024	Corrected On Site
Discontinue the use of sponges on food contact surfaces. Corrected on site.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	05/01/2024	Uncorrected as of 5/2/2025
Observed some grime underneath equipment and tables. Ensure facility cleans flooring underneath/around equipment.			

Inspection Date: 12/08/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BAYWOOD MARKET

Facility ID: FA0000051

Site Address: 1297 2ND ST, LOS OSOS

Record ID: PR0000051

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 06/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>06/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed no paper towels at hand wash sink in toilet room. Ensure every hand wash sink is fully stocked with pump soap and paper towels at all times.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>06/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed no sanitizer test strips. Ensure correct testing equipment is obtained in order to properly measure sanitizer concentration.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>06/28/2024</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed cardboard being used as shelving. Discontinue this practice. Cardboard can harbor vermin. - Observed raw wood being used for shelving. Facility can seal the raw wood. Ensure all equipment is smooth, nonabsorbent and easily cleanable.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>06/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed free standing CO2 tank. Ensure CO2 tanks are affixed to a rigid structure.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>06/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>07/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed degrading flooring in back storage area. Ensure all floors are maintained in good repair.			
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>	<u>06/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
See comments in section 6.			



County of San Luis Obispo
Environmental Health Services Division
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FA0013330

PR0018845

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BEACH BUMS

Facility ID: FA0013330

Site Address: 10 N OCEAN AVE STE 212, CAYUCOS

Record ID: PR0018845

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 05/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

AWRD: EXCELLENCE AWARD

0.0

K024: Person In Charge Present and Performs Duties; Valid Certification

1.0

05/27/2024

Uncorrected as of 5/2/2025

Unable to verify food safety manager certificate at time of inspection. Email copy to your inspector as per discussion.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BEACH HUT DELI

Facility ID: FA0016891

Site Address: 1240 LOS OSOS VALLEY ROAD, LOS OSOS

Record ID: PR0022519

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 04/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	04/11/2025	04/10/2025
Observed the following temperatures: 1) Perishable cream cheese stored above the cold inserts at 46F in the left side cold top prep cooler. 2) Various open dairy products and other PHF stored at 46F in the right side cold top prep cooler. The violation was corrected by moving all PHF to the walk in cooler. The right side cold top cooler will not be used to store PHF until it is repaired.			
K021: Hot and Cold Water Available	2.0	04/11/2025	Uncorrected as of 5/2/2025
No warm water was available at the rest room hand sink.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	04/11/2025	Uncorrected as of 5/2/2025
1) No food safety manager's certificate was available for review at the time of the inspection. Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. 2) Not every employee had a food handler card available for review at the time of the inspection. Ensure all food employees have a valid/current food handler card/certificate.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5		Uncorrected as of 5/2/2025
Observed 2 containers of unapproved pesticide. Discontinue the use of all "household use only" insecticides in the food facility.			
K031: Consumer Self Service	0.5	04/11/2025	Uncorrected as of 5/2/2025
Observed cookies available for customer self service without proper labels. 114089. Labeling (a) FOOD prepackaged in a FOOD FACILITY shall bear a label that complies with the labeling requirements. (b) Label information shall include the following: (1) The common name of the FOOD, or absent a common name, an adequately descriptive identity statement. (2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD. (3) An accurate declaration of the quantity of contents. (4) The name and place of business of the manufacturer, packer, or distributor. (5) Except as exempted in the Federal Food, Drug, and Cosmetic Act Section 403(Q)(3)-(5) (21 U.S.C. Sec. 343(q)(3)-(5), incl.), nutrition labeling as specified in 21 C.F.R. 101-Food Labeling and 9 C.F.R. 317 Subpart B Nutrition Labeling.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BEACH HUT DELI

Facility ID: FA0016891

Site Address: 1240 LOS OSOS VALLEY ROAD, LOS OSOS

Record ID: PR0022519

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 04/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>04/11/2025</u>	<u>Uncorrected as of 5/2/2025</u>
No quaternary ammonium test strips were available at the time of the inspection. Provide approved and correct testing equipment to test for sanitizer concentration and/or hot water temperature.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>04/11/2025</u>	<u>Uncorrected as of 5/2/2025</u>
1) Observed a single use cup used as a scoop and stored in a container of corn salsa in the old top cooler. 2) Observed a bowl used as a scoop and stored in container of salsa. Use scoops with handles that are stored in a manner that does not allow contact of the handle with the food.			
3) Observed the cooler reach in door gaskets in disrepair. Replace the gaskets.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed a bucket catching dripping wastewater under the three compartment sink. Repair the plumbing.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>04/11/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed the exterior doors propped open. Maintain all exterior doors closed except when in use.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed an accumulation of mold and grime on the floors, walls, ceiling, shelving and fans in the walk in cooler. Clean the grime.			
K049: Permits Available	<u>0.5</u>	<u>04/11/2025</u>	<u>Uncorrected as of 5/2/2025</u>
No current health permit was displayed at the time of the inspection. Maintain the Public Health Permit in a conspicuous place.			

Inspection Date: 06/17/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: Change of ownership inspection for food facility.

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>06/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed no detectable sanitizer concentration (quaternary ammonia) in sanitizer bucket. Ensure there is at least 200ppm quaternary ammonia in sanitizer bucket. Employee instructed to refill sanitizer bucket.			
K021: Hot and Cold Water Available	<u>2.0</u>	<u>06/19/2024</u>	<u>06/17/2024</u>
Observed no warm water at hand washing sink and insufficient hot water at three compartment sink. Hand washing sink temperature was 89F and three compartment sink was at 110F. All hand washing sinks are supposed to have warm water at 100-104F. The three compartment sink is required to have hot water at 120F. Facility was given 24 hours to increase warm/hot water temperature to be in compliance. Employees were instructed to wash hands in three compartment sink basin with warm water in the interim.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>06/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed food being stored on walk in floor. Ensure all food is stored 6 inches above the ground.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>06/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed meat slicer with build up of food debris. Ensure all equipment is maintained clean.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BEACH HUT DELI

Facility ID: FA0016891

Site Address: 1240 LOS OSOS VALLEY ROAD, LOS OSOS

Record ID: PR0022519

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 06/17/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: Change of ownership inspection for food facility.

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>06/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>06/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed wiping cloths being stored on prep line. Ensure wiping cloths, when not in use, are stored in sanitizer solution. - Observed sponges in three compartment sink. Discontinue the use of sponges on food contact surfaces.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>06/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed grime in floor sink underneath soda machine. Ensure all floor sinks are maintained clean. - Observed soda lines going into floor sink. Ensure there is an air gap (at least one inch) from the rim of the floor sink to the water inlet.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>06/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed degrading sheet vinyl in food facility. Repair/replace. Ensure all floors/walls/ceilings are smooth, nonabsorbent and easily cleanable. If sheet vinyl is replaced with another type of flooring, ensure it is from the approved flooring list on the EHS website. - Observed grime and debris throughout kitchen flooring and underneath equipment. Ensure all flooring is maintained clean. - Observed raw wood on edges of some of the walls. Raw wood is not approved for food facilities. Ensure all wood is sealed so that it is smooth, nonabsorbent and easily cleanable.			
K049: Permits Available	<u>0.5</u>	<u>06/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed facility operating without a valid health permit. Facility had an ownership change. Facility was given 24 hours to apply for a health permit in order to stay open. Facility now (06/18/2024) has a valid permit.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BEACH PIZZA

Facility ID: FA0011607

Site Address: 960 W GRAND AVE STE C, GROVER BEACH

Record ID: PR0016945

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 08/20/2024

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: Facility has improved significantly since the 5/31/24 inspection. All major violations have been corrected. Continue to work on the remaining violations listed on this report.

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Ensure all equipment is approved and commercial grade. Observed household freezer in the kitchen. Plan for future replacement with commercial grade equipment.	0.5	08/20/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Provide covers for the lights in the kitchen or replace with shatterproof bulbs.	0.5	08/20/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: - Household freezer - Lights missing covers	2.0	08/20/2024	Uncorrected as of 5/2/2025

Inspection Date: 05/31/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 86.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge Facility has been unable to provide proof of food safety training since 2019. Employees lack knowledge of proper sanitizer set up and the concentrations required to ensure food safety. Immediately train all employees on food safety as it relates to their duties. At least one person must be Food Manager Certified and all others Food Handler certified.	5.0	05/31/2024	08/20/2024
K014: Food Contact Surfaces: Clean and Sanitized - Facility had no sanitizer set up in the kitchen but was actively preparing foods. Ensure a sanitizer solution of 100ppm chlorine or 200ppm quaternary ammonium is prepared BEFORE beginning any type of food preparation. Sanitizer solution shall be changed every 4 hours or more often if needed. Check using the appropriate test strips. Corrected on site. - Observed heavy food debris accumulation on the large can opener. Clean and sanitize daily to prevent contamination of canned foods.	3.0	05/31/2024	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to locate or verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections. ONGOING REPEAT VIOLATION.	1.0	05/31/2024	08/20/2024
K033: Nonfood-Contact Surfaces Clean Equipment throughout kitchen is in need of cleaning. Clean and sanitize outsides of equipment, shelving, wire racks in the walk-in, outside of sinks, etc.	0.5	05/31/2024	08/20/2024
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain chlorine sanitizer test strips to ensure 100ppm.	0.5	05/31/2024	08/20/2024

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Facility Name: BEACH PIZZA

Facility ID: FA0011607

Site Address: 960 W GRAND AVE STE C, GROVER BEACH

Record ID: PR0016945

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 05/31/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 86.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>05/31/2024</u>	<u>08/20/2024</u>
Ensure all equipment is approved and commercial grade. Observed household freezer and household mini fridge in the kitchen. Plan for future replacement with commercial grade equipment. Repeat violation.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>05/31/2024</u>	<u>08/20/2024</u>
- Clean and maintain the hood grease filters and hood surfaces. Observed heavy grease accumulation in the filters of the ventilation hood. Need to clean the filters on a more frequent basis to prevent excessive accumulation from occurring. ONGOING REPEAT VIOLATION. - Replace the missing light covers in the kitchen			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>05/31/2024</u>	<u>08/20/2024</u>
Ensure mops are hung to dry. Discontinue leaving in dirty mop water.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>05/31/2024</u>	<u>08/20/2024</u>
Floors, walls, and ceilings in the kitchen are in need of cleaning. Thoroughly clean and maintain all floors, walls, and ceilings and remove any accumulation of grease/food debris/dead insects/dirt. ONGOING REPEAT VIOLATION.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>05/31/2024</u>	<u>08/20/2024</u>
REPEAT VIOLATION: - Unable to locate or verify food safety certifications - Household equipment in kitchen - Floors, walls, and ceilings dirty - Hood filters dirty			



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Facility Name: BEACHIN BISCUITS

Facility ID: FA0013952

Site Address: 783 PRICE ST, PISMO BEACH

Record ID: PR0019434

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 11/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.0

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K007: Proper Hot and Cold Holding Temperatures

3.0

11/05/2024

Corrected On Site

Observed large pot of meat gravy sitting out at room temperature. Gravy measured approx 98F. Immediately discontinue keeping potentially hazardous foods outside of temperature control. All potentially hazardous foods shall be kept at or above 135F or at or below 41F. Corrective action: employee stated gravy was less than 2 hours old. Gravy was moved to refrigeration. Corrected on site. *REPEAT VIOLATION*

K024: Person In Charge Present and Performs Duties; Valid Certification

1.0

11/05/2024

Uncorrected as of 5/2/2025

Unable to locate or verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections.

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

11/05/2024

Uncorrected as of 5/2/2025

Obtain quat sanitizer test strips to ensure 200ppm in the 3-compartment sink and sanitizer buckets.

K044: Premises; Personal/Cleaning Items; Vermin-Proofing

0.5

11/05/2024

Uncorrected as of 5/2/2025

Observed both front door and back door to kitchen open without screens. Facility has an unenclosed kitchen and therefore must protect from entrance of vermin (flies, cockroaches, rodents, etc). Ensure doors remain closed or have tight fitting screens.

K053: Repeat Violations - Critical (1 - 23)

5.0

11/05/2024

Uncorrected as of 5/2/2025

REPEAT VIOLATIONS:

- Keeping potentially hazardous foods outside temperature control



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Facility Name: BEAR AND THE WREN

Facility ID: FA0016181

Site Address: 570 HIGUERA ST # 2, SAN LUIS OBISPO

Record ID: PR0021747

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 10/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



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Facility Name: BEAR ELEMENTS SPICE COMPANY

Facility ID: FA0017666

Site Address: 1236 LOS OSOS VALLEY RD STE A, LOS OSOS

Record ID: PR0022816

Program Description: MR40 - DEPENDENT FOOD SERVICE OPERATOR-MODERATE PREP

Inspection Date: 02/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

- 1) Warewashing
- 2) Sanitizer Concentration
- 3) Reduced Oxygen Packaging
- 4) Labeling as follows:
**** NOTE**** This operation is exempt from nutritional labeling.
114089. Labeling
(a) FOOD prepackaged in a FOOD FACILITY shall bear a label that complies with the labeling requirements prescribed by the Sherman Food, Drug, and Cosmetic Law
(b) Label information shall include the following:
 - (1) The common name of the FOOD, or absent a common name, an adequately descriptive identity statement.
 - (2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD.
 - (3) An accurate declaration of the quantity of contents.
 - (4) The name and place of business of the manufacturer, packer, or distributor.
 - (5) Except as exempted in the Federal Food, Drug, and Cosmetic Act Section 403(Q)(3)-(5) (21 U.S.C. Sec. 343(q)(3)-(5), incl.), nutrition labeling as specified in 21 C.F.R. 101-Food Labeling and 9 C.F.R. 317 Subpart B Nutrition Labeling.



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Facility Name: BEDA'S BIERGARTEN

Facility ID: FA0011720

Site Address: 3230 BROAD ST STE 130, SAN LUIS OBISPO

Record ID: PR0017072

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Current food safety manager certificate is expired. Ensure the food facility owner or an employee has a valid/current food safety manager certificate. Renew and email copy of certificate within 60 days.	<u>1.0</u>		<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized tanks. Properly secure the pressurized CO2 tanks.	<u>0.5</u>	<u>02/27/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION; -Current food safety manager certificate is expired. Ensure the food facility owner or an employee has a valid/current food safety manager certificate. Renew and email copy of certificate within 60 days.	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 07/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Current food safety manager certificate is expired. Ensure the food facility owner or an employee has a valid/current food safety manager certificate. Renew and email copy of certificate within 60 days.	<u>1.0</u>	<u>09/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.	<u>0.5</u>	<u>07/19/2024</u>	<u>02/26/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized tanks. Properly secure the pressurized CO2 tanks.	<u>0.5</u>	<u>07/20/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>08/01/2024</u>	<u>02/26/2025</u>



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Facility Name: BEE HOUSE THAI CUISINE

Facility ID: FA0015409

Site Address: 245 W GRAND AVE, GROVER BEACH

Record ID: PR0020830

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/31/2024

Type of Service Description: REINSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: All violations from the 12/30/24 inspection have been corrected.

K004: Proper Eating, Tasting, Drinking or Tobacco Use

2.0

12/30/2024

Corrected On Site

Observed open employee beverage (no lid) sitting on the food preparation sink. Discontinue allowing employees to store personal belongings in the kitchen and on food contact surfaces. Ensure drinks have lids and are stored below any food, food equipment or food prep areas.

K006: Adequate/Accessible Handwash Sinks, Supplies

3.0

12/30/2024

Corrected On Site

Observed stacks of boxes blocking access to the hand washing sink. Ensure the hand sink is clear and accessible at all times. Corrected on site.

K014: Food Contact Surfaces: Clean and Sanitized

3.0

12/30/2024

12/31/2024

1) Dish machine is not dispensing sanitizer. Ensure the dish machine is dispensing 50ppm chlorine sanitizer at all times. Discontinue use of the machine until it has been repaired. Utilize the 3-compartment sink in the mean time. Reinspection for this violation to occur on 12/31/24.

2) Facility had no sanitizer buckets set up in the kitchen but was actively preparing foods. Ensure a sanitizer solution of 100ppm chlorine or 200ppm quaternary ammonium is prepared BEFORE beginning any type of food preparation. Sanitizer solution shall be changed every 4 hours or more often if needed. Check using the appropriate test strips. Corrected on site.

3) Observed mildew growth on the panel inside the ice machine. Clean and sanitize regularly to prevent contamination of ice.

K024: Person In Charge Present and Performs Duties; Valid Certification

1.0

12/30/2024

12/31/2024

Unable to verify Food Handler Cards for employees. Ensure copies of all employees food safety certifications are kept on site.

K033: Nonfood-Contact Surfaces Clean

0.5

12/30/2024

12/31/2024

Chest freezer in the kitchen is in need of a deep cleaning. The outside and lid of the freezer has a heavy accumulation of debris and grime. Clean and sanitize.

Inspection Date: 12/15/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0



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Facility Name: BEE ROCK

Facility ID: FA0015680

Site Address: 5625 INTERLAKE RD, BRADLEY

Record ID: PR0021179

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 12/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.	1.0	12/13/2024	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used REPEAT VIOLATION: Ensure test strips are obtained and used to measure 100ppm bleach or 200ppm quaternary ammonium in solution at the 3-compartment sink and in the wiping cloth buckets.	0.5	12/13/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured CO2 tanks behind the bar. Ensure CO2 tanks are secured to a fixed location.	0.5	12/13/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 34.	2.0	12/13/2024	Uncorrected as of 5/2/2025

Inspection Date: 07/12/2023

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: Bee Rock is approved to open.

The facility is only serving prepackaged foods and the back kitchen is not being utilized at this time. If, in the future food facility changes menu to utilize full kitchen, contact this office.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure hand wash supplies are stocked at all times. Observed no paper towels or pump soap at hand wash station.	3.0		Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Ensure chlorine sanitizer test strips are available to monitor 100 PPM chlorine in sanitizer solution	0.5		Uncorrected as of 5/2/2025



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Facility Name: BEERWOOD

Facility ID: FA0014764

Site Address: 690 SANTA MARIA AVE, LOS OSOS

Record ID: PR0020214

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: **** This report supersedes the previous report that was sent 12/10/24****

This facility is not currently under a permit that includes cooling food for service on a future date. Cooling is a high risk process and facilities that cool food require more frequent health inspections. This permit tier will be modified to include cooling and will be subject to inspection twice per year.

Education and direction regarding the following topics were given at the time of the inspection:

- 1) Cooling
- 2) Sanitizer
- 3) Ventilation
- 4) EatSafeSLO

Please send Alice's Food Handler Card by email as soon as possible.

An informational bulletin regarding Mexican Lead Glazed Pottery was sent along with this email.

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	12/10/2024	Corrected On Site
The following measurements were taken at the time of the inspection: 1) In the farthest right reach in cooler: Edamame 44F, Cut Tomatoes 49F, Beets 45F, Cooked Noodles 45F, Shredded Cabbage 49F. 2) in the center reach in cooler: Cooked Sausage 54. The operator stated it had been on the counter for prep just prior to the inspection, Cut Tomato 51F, Tofu 50F 3) In the farthest left cooler: Cut Tomatoes 51 F, Cut Melon 45F.			
Education and direction regarding cut melons, temperature control and ambient temperature were given at the time of the inspection. The operator is directed to remove the accumulation of heat and grease laden vapors by approved means. Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F.			
K009: Proper Cooling Methods	2.0	12/10/2024	Corrected On Site
Measured a large plastic bucket of beans in the walk in cooler at 50F after being cooled overnight. Education and direction regarding proper cooling was given at the time of the inspection. This violation was corrected by the operator voluntarily discarding the beans in the trash.			
All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5	12/10/2024	Uncorrected as of 5/2/2025
Observed a traditional mexican olla in the storage unit. The operator was not able to confirm that the olla was glazed with lead free glaze. An informational bulletin regarding lead glazed pottery was sent along with this report. Remove the unapproved utensil.			

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Facility Name: BEERWOOD

Facility ID: FA0014764

Site Address: 690 SANTA MARIA AVE, LOS OSOS

Record ID: PR0020214

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: **** This report supersedes the previous report that was sent 12/10/24****

This facility is not currently under a permit that includes cooling food for service on a future date. Cooling is a high risk process and facilities that cool food require more frequent health inspections. This permit tier will be modified to include cooling and will be subject to inspection twice per year.

Education and direction regarding the following topics were given at the time of the inspection:

- 1) Cooling
- 2) Sanitizer
- 3) Ventilation
- 4) EatSafeSLO

Please send Alice's Food Handler Card by email as soon as possible.

An informational bulletin regarding Mexican Lead Glazed Pottery was sent along with this email.

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	12/10/2024	Uncorrected as of 5/2/2025
No approved exhaust hood was observed in the facility at the time of the inspection.			
Article 2. Ventilation			
114149. Ventilation systems			
(a) All areas of a FOOD FACILITY shall have sufficient ventilation to facilitate proper FOOD storage and to provide a reasonable condition of comfort for each EMPLOYEE, consistent with the job performed by the EMPLOYEE.			
114149.1. Mechanical exhaust ventilation			
(a) Mechanical exhaust ventilation EQUIPMENT shall be provided over all cooking EQUIPMENT as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. All mechanical exhaust ventilation EQUIPMENT shall be installed and maintained in accordance with the California Mechanical Code, except that for units subject to Part 2 (commencing with Section 18000) of Division 13, an alternative code adopted pursuant to Section 18028 shall govern the construction standards.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5		Uncorrected as of 5/2/2025
Observed a door propped open at the time of the inspection.			
Maintain all exterior doors closed except when in use.			

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Facility Name: BEERWOOD

Facility ID: FA0014764

Site Address: 690 SANTA MARIA AVE, LOS OSOS

Record ID: PR0020214

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: **** This report supersedes the previous report that was sent 12/10/24****

This facility is not currently under a permit that includes cooling food for service on a future date. Cooling is a high risk process and facilities that cool food require more frequent health inspections. This permit tier will be modified to include cooling and will be subject to inspection twice per year.

Education and direction regarding the following topics were given at the time of the inspection:

- 1) Cooling
- 2) Sanitizer
- 3) Ventilation
- 4) EatSafeSLO

Please send Alice's Food Handler Card by email as soon as possible.

An informational bulletin regarding Mexican Lead Glazed Pottery was sent along with this email.

Violation Item	Points Lost	Comply By Date	Complied On Date
K048: Plan Review	0.5		Uncorrected as of 5/2/2025
The facility was found to be operating significantly outside of the approved plan. Several pieces of equipment were observed in use without prior approval including:			
The flat top grill			
The electric 4 burner range			
The soup well			
The residential exhaust hood			
The walk in cooler.			
A thorough review of the facility's history reveals an unapproved plan check application from 2020 as well as a comment from a previous inspector in 2015 stating that the facility is operating without adequate mechanical ventilation.			
Submit approved plans prior to building and/or remodeling a food facility to Environmental Health Services. A copy of the incomplete plan check application and the inspection report were sent along with this report.			
K050: Impoundment	0.0	12/10/2024	Corrected On Site
At the time of the inspection, cooked beans were measured at 50F after cooling overnight in the walk in cooler. Refer to the cooling violation for more details.			
The operator corrected the violation by voluntarily discarding 3 gallons of cooked beans in the trash.			



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Facility Name: BELLEVUE-SANTA FE CHARTER SCHOOL

Facility ID: FA0016954

Site Address: 1401 SAN LUIS BAY DRIVE, SAN LUIS OBISPO

Record ID: PR0022582

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 01/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 **Award of Excellence Issued**

Overall Inspection Comments: Modus Operandi: Delivery of meals from Laguna School kitchen, hot and cold holding pre-packaged food items handed out to students.

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K044: Premises; Personal/Cleaning Items; Vermin-Proofing

0.5

09/20/2024

01/28/2025

Observed multiple cartons waiting for break down and recycling in the three compartment sink area. Make sure those tasks are done immediately as to keep the area free and clear.

Improve organization of food service related items in the drawers and refrigerated items in refrigeration units to facilitate cleaning.



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Facility Name: BELLO CATERING LLC (IRON OAKS WINERY)

Facility ID: FA0016392

Site Address: 823 13TH ST, PASO ROBLES

Record ID: PR0021965

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 01/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Ensure chlorine sanitizer test strips are obtained and used to monitor 100 PPM chlorine sanitizer in solution.	<u>0.5</u>	<u>01/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.	<u>0.5</u>	<u>01/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Ensure floor sink is cleaned and sanitized.	<u>0.5</u>	<u>02/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Maintain the 2024 Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>01/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 09/01/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: OPENING INSPECTION:

Facility is conditionally approved to operate.

-Post Health permit in a conspicuous location when it arrives.



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
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FA0015632

PR0021109

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BELNANO COFFEE

Facility ID: FA0015632

Site Address: 8120 EL CAMINO REAL, ATASCADERO

Record ID: PR0021109

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 08/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K033: Nonfood-Contact Surfaces Clean Thoroughly clean the bottoms and shelving of the refrigerators.	<u>0.5</u>	<u>08/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure that the mop sink is kept clear of contents and is easily accessible. Organize the overall area.	<u>0.5</u>	<u>09/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BEN FRANKLIN'S INC

Facility ID: FA0014742

Site Address: 313 HIGUERA, SAN LUIS OBISPO

Record ID: PR0020191

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Please send current food managers card or complete the food managers class if you have not.	<u>1.0</u>	<u>12/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean -Observed epoxy floor worn through, exposing bare concrete. Ensure floor is redone with an appropriate floor from our approved flooring list. Contact your inspector before installation. -Observed grime accumulation in floor sink. Ensure these are regularly cleaned.	<u>0.5</u>	<u>12/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: -Please send current food managers card or complete the food managers class if you have not.	<u>2.0</u>	<u>12/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Unable to verify valid manager food safety certificate at facility.	<u>1.0</u>	<u>05/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed minimal mold like substance on non food contact surface in the ice machine. Please clean and maintain clean.	<u>0.5</u>	<u>04/12/2024</u>	<u>12/11/2024</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BENNY'S PIZZA PALACE AND SOCIAL CLUB

Facility ID: FA0015286

Site Address: 1601 MONTEREY ST, SAN LUIS OBISPO

Record ID: PR0020697

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Observed grease build up in hood. Clean and maintain clean to reduce the risk of fire.	0.5	12/18/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops being stored improperly. Ensure mops hang and air dry.	0.5	12/18/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed hole in drywall next to the three compartment sink. Repair to ensure smooth and easily cleanable surfaces.	0.5	12/18/2024	Uncorrected as of 5/2/2025

Inspection Date: 05/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K033: Nonfood-Contact Surfaces Clean Observed dust accumulating in the hood due to grease build up. Clean dust and de-grease to reduce potential cross contamination and reduce chance of fire.	0.5	06/13/2024	Uncorrected as of 5/2/2025

Inspection Date: 10/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure pump soap is available for use at all times at hand wash sinks. Management replaced soap dispenser at bar during inspection.	3.0	10/18/2023	Corrected On Site
K018: HACCP/Variance Required: Approved/Records Kept Facility vacuum seals potentially hazardous food products and does not have a State approved HACCP. Discontinue this practice until an approved HACCP is obtained. Discontinue preparing or processing foods using reduced oxygen packaging at the facility until an approved HACCP plan is obtained from the CA Department of Public Health. Provide and maintain proof of documentation to support the use of a HACCP plan. Or label the ROP product with date and time, store at 41F and below and use within 48 hours.	2.0	10/18/2023	Corrected On Site

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: BENNY'S PIZZA PALACE AND SOCIAL CLUB****Facility ID:** FA0015286**Site Address:** 1601 MONTEREY ST, SAN LUIS OBISPO**Record ID:** PR0020697**Program Description:** HR25 - RESTAURANT (SEATING 51 +) - FULL PREP**Inspection Date:** 10/18/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 92.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Ensure toxic substances are labeled as to the contents of the container. Manager corrected violation on site.	<u>0.5</u>	<u>10/18/2023</u>	<u>Corrected On Site</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain and use quat sanitizer test strips to monitor 200 PPM quat sanitizer in solution.	<u>0.5</u>	<u>10/27/2023</u>	<u>05/30/2024</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Repair or replace torn and broken refrigeration gaskets as needed.	<u>0.5</u>	<u>11/03/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure recent health inspection report is stored on site, available for Inspector and customer review upon request.	<u>0.5</u>	<u>10/19/2023</u>	<u>05/30/2024</u>
K049: Permits Available Ensure health permit is posted in a conspicuous location. Manager posted 2023 health permit during inspection.	<u>0.5</u>	<u>10/18/2023</u>	<u>Corrected On Site</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BESO

Facility ID: FA0016574

Site Address: 1050 WILLOW RD, NIPOMO

Record ID: PR0022167

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed white fish at 52F in refrigeration unit. Manager voluntarily discarded the fish. Ensure all potentially hazardous foods are maintained at 41F or below. All other products in the unit were in temperature compliance.	<u>3.0</u>	<u>03/10/2025</u>	<u>Corrected On Site</u>
K014: Food Contact Surfaces: Clean and Sanitized Observed no detectable sanitizer being dispensed from mechanical warewasher in back kitchen. Ensure mechanical warewasher dispenses at least 50 ppm bleach/chlorine per cycle. Discontinue use of unit until repaired. Employees instructed to use three compartment sink to sanitize utensils/dishes.	<u>3.0</u>	<u>03/11/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K027: Food Separated and Protected REPEAT VIOLATION: Observed scoops without handles being stored in bulk food containers. Ensure scoops with handles are used and handles are maintained out of the food to prevent any cross contamination.	<u>1.0</u>	<u>03/13/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified Observed open bag of bulk food in back kitchen. Ensure all open bulk food is stored in a container with a lid.	<u>0.5</u>	<u>03/11/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Observed no quaternary ammonia (quat) test strips. Ensure proper testing equipment is obtained in order to properly measure sanitizer concentration.	<u>0.5</u>	<u>03/12/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed food debris/ grime on walls and underneath equipment in back kitchen. Ensure all floors/walls/ceilings are maintained clean.	<u>0.5</u>	<u>03/14/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Observed no hand wash sign at back bar hand wash sink. Ensure every hand wash sink has a hand wash sign posted.	<u>0.5</u>	<u>03/11/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 27.	<u>2.0</u>	<u>03/10/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 05/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 84.0

Overall Inspection Comments: Food facility has been preparing pizzas outside. All pizzas must be prepared INSIDE permitted food facility. Pizzas may go from the kitchen to the pizza oven, then back to the kitchen for slicing.

Food facility had multiple temperature violations. Ensure all refrigeration units are being closely monitored by staff to ensure compliance.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies - Observed hand wash sink on prep line with no soap. Ensure hand wash sink is fully stocked with pump soap and paper towels at all times. Corrected on site. - Observed hand wash sink blocked by pitchers. Ensure all hand wash sinks are easily accessible.	<u>3.0</u>	<u>05/15/2024</u>	<u>05/14/2024</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BESO

Facility ID: FA0016574

Site Address: 1050 WILLOW RD, NIPOMO

Record ID: PR0022167

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 05/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 84.0

Overall Inspection Comments: Food facility has been preparing pizzas outside. All pizzas must be prepared INSIDE permitted food facility. Pizzas may go from the kitchen to the pizza oven, then back to the kitchen for slicing.

Food facility had multiple temperature violations. Ensure all refrigeration units are being closely monitored by staff to ensure compliance.

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	05/14/2024	
- Observed refrigeration unit at 47/48F. All potentially hazardous food was probed at 43F, all food items were to be removed from unit. Ensure all refrigeration units are maintained at 41F or below. - Observed outdoor refrigeration unit at 60F. All food items were voluntarily discarded by manager. - Observed butter being kept out on counter. Ensure butter is maintained at 41F or below or use time as a public health. If time as a public health control is used, butter must be discarded after four hours and records must be maintained.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	05/14/2024	Corrected On Site
- Observed mechanical warewasher with no sanitizer dispensing. Ensure mechanical warewasher dispenses at least 50ppm of sanitizer solution. Corrected on site. - Observed grime on ice chute. Ensure all food contact surfaces are maintained clean and sanitized.			
K016: Shell Stock: Quality, Storage, Tags	2.0	05/15/2024	03/10/2025
Observed clams without tags in prep unit. Ensure all shell stock tags stay with clams.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	05/22/2024	03/10/2025
Unable to verify food safety certifications. Ensure there is at least one person has a food manager safety certification and all other employees have a food handler safety certification. Ensure copies are stored on site and available during time of inspection.			
K027: Food Separated and Protected	1.0	05/16/2024	03/10/2025
- Observed pizza prep unit set up outside. DISCONTINUE PREPPING FOOD OUTSIDE. Ensure all food preparation takes place INSIDE the food facility. - Observed scoops without handles being stored in bulk food containers. Ensure scoops with handles are used and handles are maintained out of the food to prevent any cross contamination. - Observed ice scoop being maintained in ice. Ensure handles are maintained out of the ice to prevent cross contamination.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	05/16/2024	03/10/2025
Observed no bleach test strips. Ensure proper testing equipment is obtained in order to properly measure sanitizer concentration.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	05/14/2024	Corrected On Site
Observed free standing CO2 tanks at the bar. Ensure all CO2 tanks are affixed to a rigid structure. Corrected on site.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	05/16/2024	03/10/2025
Observed build up of grease in hood system. Ensure hood system is maintained clean and in good repair.			
K039: Thermometers Provided and Accurate	0.5	05/16/2024	03/10/2025
Ensure all refrigeration units have a secondary thermometer.			
K040: Wiping Cloths: Properly Used and Stored	0.5	05/14/2024	03/10/2025
Observed wiping cloths being stored on prep line. Ensure wiping cloths, when not in use, are maintained in sanitizer solution.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	05/22/2024	03/10/2025
Observed hanging screen on back door. Ensure permanent screen door is installed on back door or install an air curtain to prevent vermin from entering food facility.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BESO

Facility ID: FA0016574

Site Address: 1050 WILLOW RD, NIPOMO

Record ID: PR0022167

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/31/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Food facility is conditionally approved to open. Ensure comments below are corrected PRIOR to opening.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BEST WESTERN CASA GRANDE INN

Facility ID: FA0004141

Site Address: 850 OAK PARK BLVD, ARROYO GRANDE

Record ID: PR0014326

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 01/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

01/28/2025

01/29/2025

- Unable to locate or determine what type of sanitizer is being used for dish washing. No active food preparation was occurring at time of inspection. Ensure a sanitizer of 100ppm chlorine or 200ppm quaternary ammonium is used to sanitize dishes.

- Obtain appropriate sanitizer test strips to ensure proper concentration. Use daily.

K035: Adequate/Approved Equipment/Utensils, Maintained

0.5

01/28/2025

01/29/2025

Refrigeration unit is iced over in the back. Ensure unit is maintained and ice is removed. Buildup of ice can cause equipment to not hold proper temperature.

Inspection Date: 02/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K024: Person In Charge Present and Performs Duties; Valid Certification

1.0

02/26/2024

01/29/2025

Unable to locate the Food Manager Certificate during inspection. Ensure at least one employee has a Food Manager Certificate and all others have a valid Food Handlers Card. Keep copies of certificates on site for review during inspections. REPEAT VIOLATION.

K054: Repeat Violations - Good Retail Practices (24 -51)

2.0

02/26/2024

01/29/2025

REPEAT VIOLATIONS:

- No Food Manager Certification on site



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
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FA0004160

PR0015857

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BEST WESTERN SAN MARCOS INN

Facility ID: FA0004160

Site Address: 250 PACIFIC, MORRO BAY

Record ID: PR0015857

Program Description: LR24 - RESTAURANT (SEATING 11 - 50) - MINIMAL PREP

Inspection Date: 02/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BEST WESTERN TRADEWINDS

Facility ID: FA0015947

Site Address: 225 BEACH ST, MORRO BAY

Record ID: PR0021465

Program Description: MR81 - BED & BREAKFAST

Inspection Date: 10/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K024: Person In Charge Present and Performs Duties; Valid Certification 1.0 12/22/2024 Uncorrected as of 5/2/2025

Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate once complete.

K034: Warewashing Facility/Test Strips: Adequate, Used 0.5 11/05/2024 Uncorrected as of 5/2/2025

Provide approved and correct testing equipment to test for sanitizer concentration.

Inspection Date: 01/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility is clean and well maintained.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BEVERAGE HOUSE LIQUOR #14

Facility ID: FA0016096

Site Address: 1401 OSOS ST, SAN LUIS OBISPO

Record ID: PR0021655

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 12/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>12/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed accumulation of discarded equipment, shelving, and other items behind facility. Properly dispose of discarded equipment to reduce possible habitat for vermin.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>12/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: -Observed accumulation of discarded equipment, shelving, and other items behind facility. Properly dispose of discarded equipment to reduce possible habitat for vermin.			

Inspection Date: 03/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>04/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed accumulation of discarded equipment, shelving, and other items behind facility. Properly dispose of discarded equipment to reduce possible habitat for vermin.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BEVMO!

Facility ID: FA0007517

Site Address: 1502 FROOM RANCH RD, SAN LUIS OBISPO

Record ID: PR0011534

Program Description: LR13 - RETAIL MKT (5,001- 10,000 SF) - MINIMAL PREP

Inspection Date: 06/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K041: Plumbing; Proper Backflow Devices	0.5	07/05/2024	Uncorrected as of 5/2/2025
Observed no warm water (100-104F) in toilet room. Ensure hand wash sink in toilet room has an adequate, potable, pressurized supply of warm water at all times.			

Inspection Date: 06/28/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: Please provide your inspector with sanitizing procedure and products.

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	06/29/2023	Uncorrected as of 5/2/2025
Sanitizing procedures for the kegs could not be verified. Ensure approved sanitizer solution is used, and maintain testing equipment on site to verify sanitizer levels.			
K049: Permits Available	0.5	06/29/2023	06/27/2024
Post current permit in public view.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	06/28/2023	06/27/2024

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Facility Name: BEVMO!

Facility ID: FA0008984

Site Address: 2135 THEATRE DR, PASO ROBLES

Record ID: PR0015111

Program Description: LR13 - RETAIL MKT (5,001- 10,000 SF) - MINIMAL PREP

Inspection Date: 11/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>	<u>11/15/2024</u>	<u>Corrected On Site</u>
Observed a roach egg sack in the dry storage room. No evidence of further infestation. Ensure licensed pest control is used regularly to prevent vermin/insect infestation.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>11/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>
1. Ensure front cheese and meat refrigeration unit is maintained at 41 F and below. Employee moved cheeses and salami to walk-in refrigeration unit, cold holding at 41F. Submit proof of service to unit prior to re-use. 2. Ensure hot water is turned up to a 100F at toilet room hand sink.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>11/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>
See violation # 35 for violation comment.			

Inspection Date: 11/03/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>11/03/2023</u>	<u>Corrected On Site</u>
Ensure pump soap is replaced at hand wash sink in second toilet room. (COS)			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>11/17/2023</u>	<u>Uncorrected as of 5/2/2025</u>
1. Ensure front cheese and meat refrigeration unit is maintained at 41 F and below. 2. Ensure hot water is turned up at the first toilet room hand sink.			



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Facility Name: BIG BUBBA'S BAD BBQ

Facility ID: FA0005559

Site Address: 1125 24TH ST, PASO ROBLES

Record ID: PR0008552

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/18/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 85.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use	2.0	03/18/2025	
Observed several employees with plastic cups with no lids on food prep areas and one carrying around smoothie container in the kitchen. Discontinue allowing employees to drink beverages in any area of the food facility which may contaminate foods or food-contact surfaces. Designate an area for employee eating and drinking to prevent potential contamination of food. Store employee beverages with lids in food prep areas to prevent potential cross contamination. All employee drinks were removed from food prep areas.			
K005: Proper Handwash Procedures and Glove Use	5.0	03/18/2025	Corrected On Site
Observed staff not following proper glove use. Several staff members put on gloves without washing hands prior. Hands must be washed each time gloves are donned and when they are removed after changing tasks. Reviewed proper glove use with staff.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	03/18/2025	Corrected On Site
1. Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.			
2. Observed staff not manually warewashing properly. Observed staff washing and rinsing equipment without sanitizing. Sanitizer solution was not made up and a large chunk of meat was defrosting in the third sink basin. Discontinue this practice. Ensure prep sink is used to defrost meat. Clean and sanitize utensils and equipment in the following manner after coming in contact with food or becoming contaminated; wash with detergent and water not less than 100°F; rinse with clear potable water; SANITIZE with 100 ppm chlorine for 30 seconds or 200 ppm quaternary ammonium for 1 minute.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	03/21/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Staff members advised they do NOT have food manager/ food handler cards. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	04/04/2025	Uncorrected as of 5/2/2025
Observed small wood table with plastic legs near prep area. Raw wood is not approved for use in food facilities as it is absorbent and not easily cleanable. Replace with NSF/ANSI approved equipment.			
K039: Thermometers Provided and Accurate	0.5	03/21/2025	Uncorrected as of 5/2/2025
Provide thermometers in all refrigeration units (missing thermometers in all new units). Monitor thermometers frequently to ensure all refrigeration units are maintaining temperature.			
K040: Wiping Cloths: Properly Used and Stored	0.5	03/19/2025	Uncorrected as of 5/2/2025
Observed soiled wiping cloths sitting on prep areas. Wiping cloths should be held in a solution of sanitizer between uses.			
K047: Signs Posted; Last Inspection Report Available	0.5	03/19/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Maintain a copy of the most recent routine inspection report at the facility.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	03/21/2025	Uncorrected as of 5/2/2025
See comments in sections 24 and 47.			

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Facility Name: BIG BUBBA'S BAD BBQ

Facility ID: FA0005559

Site Address: 1125 24TH ST, PASO ROBLES

Record ID: PR0008552

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 09/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>09/06/2024</u>	<u>03/18/2025</u>
Automatic dish machine observed dispensing 0 PPM chlorine sanitizer. Discontinue use until dispenses 50 ppm chlorine sanitizer. Repair or replace unit. Utilize sanitizer test strips to confirm correct concentrations. Ensure manual ware washing occurs, using 100 PPM chlorine.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>09/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>09/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed several pieces of equipment throughout the kitchen not in working order. Ensure equipment is maintained clean, functional, and in good repair. Repair or replace as needed.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>09/06/2024</u>	<u>03/18/2025</u>
Observed water leaking for 3 compartment sink. Maintain all plumbing fixtures fully operative, clean and in good repair so as to prevent any contamination of food or utensils.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>09/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Maintain a copy of the most recent routine inspection report at the facility.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>09/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
See comments in sections 24, 35, and 47.			

Inspection Date: 12/15/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>12/22/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure at least one employee obtains a Food Manager Certificate and all other employees obtain Food Handler Cards. Store copies on site for inspector review. Unable to verify at the time of the inspection.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>12/29/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure equipment is maintained clean, functional, and in good repair. Observed several pieces of equipment throughout the kitchen not in working order. Repair and replace as needed.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>12/15/2023</u>	<u>Uncorrected as of 5/2/2025</u>
1. Ensure lemon/lime containers are stored out of ice for consumption. Corrected on site. 2. Ensure flat top griddle used to toast bread is placed under a hood system to prevent grease laden vapor accumulation.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>12/29/2023</u>	<u>Uncorrected as of 5/2/2025</u>
1. Replace missing cove base tiles behind cook line. 2. Replace missing cove base tiles in walk-in refrigeration unit. 3. Replace or repair FRP behind ice machine and prep area. Observed exposed dry wall and hole in the wall.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>12/16/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Maintain a copy of the most recent routine inspection report at the facility.			

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Facility Name: BIG BUBBA'S BAD BBQ

Facility ID: FA0005559

Site Address: 1125 24TH ST, PASO ROBLES

Record ID: PR0008552

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/15/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K054: Repeat Violations - Good Retail Practices (24 -51)

2.0

Uncorrected as of 5/2/2025

Ensure at least one employee obtains a Food Manager Certificate and all other employees obtain Food Handler Cards. Store copies on site for inspector review. Unable to verify at the time of the inspection.

1. Replace missing cove base tiles behind cook line.
2. Replace missing cove base tiles in walk-in refrigeration unit.
3. Replace or repair FRP behind ice machine and prep area. Observed exposed dry wall and hole in the wall.

Maintain a copy of the most recent routine inspection report at the facility.



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Facility Name: BIG ROCK SWEET SHOP, INC.

Facility ID: FA0015060

Site Address: 571 EMBARCADERO, MORRO BAY

Record ID: PR0020464

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 04/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 88.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge At the time of the inspection, no employee was able to demonstrate knowledge of the following: 1) Warewashing 2) Sanitizer use and concentration.	5.0		Uncorrected as of 5/2/2025
K006: Adequate/Accessible Handwash Sinks, Supplies At the time of the inspection, no paper towels were available from the wall mounted dispenser at the ice cream area hand sink.	3.0		04/04/2025
K021: Hot and Cold Water Available Hot water was measured at a maximum of 110F. Maintain an adequate supply of hot potable water (minimum of 120°F) and cold potable water under pressure to all sinks (except hand washing sinks).	2.0		Uncorrected as of 5/2/2025
K024: Person In Charge Present and Performs Duties; Valid Certification No Food Safety Manager's certificate was available for review at the time of the inspection. Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.	1.0		Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed in use ice cream scoops stored in water at ambient temperature. In-use utensils must be stored dry and washed at least every 4 hours, stored in water at or above 135F, or stored in a container with flowing water of enough velocity to flush food debris.	0.5		Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed the exterior doors propped open. Maintain all exterior doors closed except when in use.	0.5		Uncorrected as of 5/2/2025

Inspection Date: 06/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to locate certificate at time of inspection. Ensure the food facility owner or an employee has a valid/current food safety manager certificate and keep copy on site. Send copy of certificate within 60 days.	1.0	08/19/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed unlabeled bulk containers. Provide labels to all bulk containers to indicate contents.COS	0.5		06/19/2024
K034: Warewashing Facility/Test Strips: Adequate, Used Unable to locate testing strips at time of inspection. Provide approved and correct testing equipment to test for sanitizer concentration.	0.5	06/21/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF). COS	0.5		06/19/2024



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Facility Name: BIG SUR RESTAURANT

Facility ID: FA0011836

Site Address: 9290 CASTILLO DR, SAN SIMEON

Record ID: PR0017198

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.	<u>0.5</u>	<u>12/10/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gaskets on prep cooler. Repair or replace.	<u>0.5</u>	<u>02/03/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed cloth towel sitting on prep table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	<u>0.5</u>	<u>12/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 05/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration.	<u>0.5</u>	<u>05/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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Facility Name: BIG WAVE BOBA

Facility ID: FA0017741

Site Address: 893 OAK PARK BLVD, PISMO BEACH

Record ID: PR0022906

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 03/04/2025

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: New owner is conditionally approved to operate. Ensure the violations listed on this report are corrected by next inspection date.

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	12/04/2025	Uncorrected as of 5/2/2025
- Observed 2 chest freezers and one refrigerator directly on floor. Floors and walls behind these units cannot be easily cleaned. Ensure either wheels or 6 inch castors are installed on equipment. - Observed large raw wood base underneath the ice machine. This is not approved as the floor cannot be easily cleaned underneath and the wood is absorbent. Remove wooden base from under ice machine.			
K041: Plumbing; Proper Backflow Devices	0.5	12/04/2025	Uncorrected as of 5/2/2025
Observed drain line from ice machine extending into floor sink. Ensure at least a one inch air gap between end of drain line and rim of floor sink to prevent backflow contamination.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	12/04/2025	Uncorrected as of 5/2/2025
Ensure mops are hung to dry after each use. Install hooks above mop sink.			



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Facility Name: BIJOU BAKERY

Facility ID: FA0014535

Site Address: 222 N OCEAN AVE, CAYUCOS

Record ID: PR0020001

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 12/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K040: Wiping Cloths: Properly Used and Stored Observed cloth towel sitting on prep table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	<u>0.5</u>	<u>12/10/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Maintain the Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>12/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 03/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K047: Signs Posted; Last Inspection Report Available Ensure required hand washing signs are posted.	<u>0.5</u>		<u>03/01/2024</u>



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Facility Name: BILL & CAROL SEA SHANTY

Facility ID: FA0000053

Site Address: 296 S OCEAN AVE, CAYUCOS

Record ID: PR0000053

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/01/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed boxes/packages with food on floor in walk in cooler and freezer. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	04/08/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gaskets on reach in cooler in warewashing area. Repair or replace.	0.5	06/01/2025	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed wiping clothes sitting on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	04/03/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed personal items on shelves through out kitchen. Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms.	0.5	04/08/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: #30, 35	2.0		Uncorrected as of 5/2/2025

Inspection Date: 09/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottles with chemical liquids on shelf next to 3-comp sink. Properly label all chemicals and store in an area separate from food and utensils.	0.5	09/24/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed boxes/packages with food on floor in walk in cooler and freezer. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	09/24/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gaskets on cook line prep cooler and reach in cooler. Repair or replace.	0.5	11/17/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed ice scooper stored in ice bin. Properly store all equipment /utensils/linens in an approved and clean area when not in use.	0.5	09/19/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Observed broken thermometer in cook line prep cooler. Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	10/01/2024	Uncorrected as of 5/2/2025
K049: Permits Available Maintain the 2024 Public Health Permit in a conspicuous place.	0.5	09/19/2024	Uncorrected as of 5/2/2025

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For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** BILL & CAROL SEA SHANTY**Facility ID:** FA0000053**Site Address:** 296 S OCEAN AVE, CAYUCOS**Record ID:** PR0000053**Program Description:** HR25 - RESTAURANT (SEATING 51 +) - FULL PREP**Inspection Date:** 03/01/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 97.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed uncovered containers with food in cook line cooler. Ensure all food products are stored so as to be protected from contamination at all times.	<u>1.0</u>	<u>03/01/2024</u>	
K033: Nonfood-Contact Surfaces Clean 1) Observed debris accumulation on rubber gasket door of walk in cooler. Clean and sanitize. 2) Observed debris build up in ice cream chest freezer. Clean and sanitize.	<u>0.5</u>	<u>03/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber gaskets on walk in freezer door. Repair or replace.	<u>0.5</u>	<u>05/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1) Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms. 2) Ensure mops are placed in a position that allows it to air dry without soiling walls, equipment, or supplies	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure required hand washing signs are posted at all hand washing stations.	<u>0.5</u>	<u>03/01/2024</u>	



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as of 5/2/2025

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Facility Name: BILL'S PLACE

Facility ID: FA0000084

Site Address: 112 E BRANCH ST, ARROYO GRANDE

Record ID: PR0000084

Program Description: 1609 - BARS (NO FOOD PREPARATION)

Inspection Date: 12/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed no paper towels at hand wash sink. Ensure hand wash sink is fully stocked with pump soap and paper towels.	<u>3.0</u>	<u>12/18/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K027: Food Separated and Protected Observed soda lines inside ice container (used for drinks). Ensure soda lines are kept separate from the ice to prevent any cross contamination.	<u>1.0</u>	<u>12/19/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K033: Nonfood-Contact Surfaces Clean Repeat Violation: "Observed build up in soda dispenser. Clean and sanitize regularly. Observed build up on ice machine. Clean regularly."	<u>0.5</u>	<u>12/19/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Observed no sanitizer test strips. Ensure correct testing equipment is obtained in order to properly measure sanitizer concentration.	<u>0.5</u>	<u>12/18/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed CO2 tanks standing freely in dry storage. Ensure all CO2 tanks are affixed to a rigid structure.	<u>0.5</u>	<u>12/19/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices Observed grime in/around floor sink under mop sink. Ensure all floor sinks are maintained clean and in good repair.	<u>0.5</u>	<u>12/20/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing - Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment.	<u>0.5</u>	<u>12/18/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed degrading flooring in back storage area and in toilet room. Ensure all flooring is maintained in good repair, smooth, nonabsorbent, and easily cleanable. Facility can update flooring in the future when feasible.	<u>0.5</u>	<u>01/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BINGS BAO BUNS

Facility ID: FA0015350

Site Address: 3845 S HIGUERA ST STE 108, SAN LUIS OBISPO

Record ID: PR0020761

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 04/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K049: Permits Available Please pay permit fees.	<u>0.5</u>	<u>04/15/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 10/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0

Inspection Date: 05/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K035: Adequate/Approved Equipment/Utensils, Maintained Observed scoops without handles in food storage containers. Ensure all scoops have handles, are commercial grade, and are stored without the handles touching the food.	<u>0.5</u>	<u>05/16/2024</u>	<u>10/28/2024</u>



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as of 5/2/2025

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Facility Name: BISHOP PEAK

Facility ID: FA0007908

Site Address: 451 JAYCEE DR, SAN LUIS OBISPO

Record ID: PR0012006

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/31/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 03/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: The facility is maintained clean and organized. Staff appear to be well trained.

AWRD: EXCELLENCE AWARD

0.0

03/14/2024

09/09/2024

Award of Excellence was issued.

Inspection Date: 12/08/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BL BRASSERIE

Facility ID: FA0000530

Site Address: 1202 PINE ST, PASO ROBLES

Record ID: PR0000530

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/20/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use	0.5	03/07/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed utensils being stored in stagnant water. Ensure utensils are maintained in running water of sufficient velocity OR in a container of water that is maintained at a temperature of 135F and the container is cleaned at least every 24 hours.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	03/07/2025	Uncorrected as of 5/2/2025
See comment in section 36.			

Inspection Date: 03/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	04/30/2024	02/20/2025
REPEAT VIOLATION: Unable to verify Food Manager Certificate at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate. Staff member has scheduled an exam for next month and will provide a copy of certificate upon completion via email.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	03/21/2024	Uncorrected as of 5/2/2025
Observed utensils being stored in stagnant water. Ensure utensils are maintained in running water of sufficient velocity OR in a container of water that is maintained at a temperature of 135F and the container is cleaned at least every 24 hours.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 09/19/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K016: Shell Stock: Quality, Storage, Tags	2.0	09/19/2023	Corrected On Site
Maintain shellfish certification tags with the original container until empty. Corrected on site.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	10/20/2023	02/20/2025
Obtain a new Food Manager Certificate and ensure all food handler cards are up to date.			
K040: Wiping Cloths: Properly Used and Stored	0.5	09/22/2023	03/21/2024
Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	09/19/2023	Corrected On Site
Observed employee personal items on server station. Ensure personal items are stored in lockers or separate from food storage locations.			



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
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FA0012725

PR0018222

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BLACK HAND CELLARS

Facility ID: FA0012725

Site Address: 766 MAIN ST STE B & C, CAMBRIA

Record ID: PR0018222

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 06/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



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as of 5/2/2025

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Facility Name: BLACK SHEEP BAR & GRILL

Facility ID: FA0000466

Site Address: 1117 CHORRO ST, SAN LUIS OBISPO

Record ID: PR0000466

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/24/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K009: Proper Cooling Methods	<u>2.0</u>	<u>04/24/2025</u>	<u>Corrected On Site</u>
Observed soup cooling in pot at 120 Degrees F. Ensure proper cooling by using ice paddles or transfer the hot soup into shallow trays to rapidly cool the soup. Discontinue cooling PHF using unapproved methods. All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours. Manager transferred the soup into shallow trays to cool. Corrected on site.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed grease and grime accumulation underneath the deep fryer and flat top grill. Ensure these areas are regularly cleaned and maintained.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>04/24/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS; -Observed grease and grime accumulation underneath the deep fryer and flat top grill. Ensure these areas are regularly cleaned and maintained.			

Inspection Date: 11/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>11/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed missing faucet knob, repair or replace. - Observed loose faucet base in the Men's bathroom. Secure faucet to ensure easy access to hot water.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>11/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed several cracked tiles in on the kitchen floor. Replace tiles to ensure smooth and easily cleanable surface. - Observed dust and grease accumulation above the food prep table. Clean and de-grease to reduce the chance of debris falling onto food.			

Inspection Date: 05/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>05/21/2024</u>	<u>11/01/2024</u>
Observed several small holes in the FRP behind the 3-comp sink from previous equipment. Fill and seal to ensure smooth and easily cleanable surfaces.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BLACK SHEEP BAR & GRILL

Facility ID: FA0000466

Site Address: 1117 CHORRO ST, SAN LUIS OBISPO

Record ID: PR0000466

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 05/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K041: Plumbing; Proper Backflow Devices

0.5

05/31/2024

11/01/2024

1) Observed restricted flow for the faucet at the hand wash sink. Repair or replace faucet valve.

2) Observed hot water less than adequate in both bathrooms. Ensure water reaches a minimum of 100 °F

3) Observed faucet without a handle in the bar. Repair or replace handle to maintain good working order.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BLACKHORSE ESPRESSO & BAKERY

Facility ID: FA0000745

Site Address: 1065 HIGUERA ST 101, SAN LUIS OBISPO

Record ID: PR0000745

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	06/30/2024	12/24/2024
Observed food managers card out of date. Renew as soon as possible.			
K033: Nonfood-Contact Surfaces Clean	0.5	04/24/2024	12/24/2024
Observed mold like substance on non food contact surface in the ice machine. Clean and sanitize.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5		04/17/2024
Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BLACKHORSE ESPRESSO & BAKERY

Facility ID: FA0007712

Site Address: 3590 BROAD ST STE 150, SAN LUIS OBISPO

Record ID: PR0011796

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 04/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 07/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	09/19/2024	04/03/2025
Food safety manager certificate is expired.. Ensure the food facility owner or an employee has a valid/current food safety manager certificate. Renew and email copy of certificate within 60 days.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	07/26/2024	04/03/2025
Provide approved and correct testing equipment to test for sanitizer concentration.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	09/19/2024	04/03/2025
Observed broken rubber door gaskets on prep cooler under front counter. Repair or replace.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	07/22/2024	04/03/2025
Observed unsecured pressurized tanks. Ensure to properly secure the pressurized CO2 tanks.			



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as of 5/2/2025

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Facility Name: BLACKLAKE GOLF RESORT

Facility ID: FA0000143

Site Address: 1490 GOLF COURSE LN, NIPOMO

Record ID: PR0000143

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 01/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed grime built up on soda nozzle holders. Ensure all food contact surfaces are maintained clean.	<u>3.0</u>	<u>01/21/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K027: Food Separated and Protected Observed bowls being used to scoop bulk food. Ensure scoops with handles are used to prevent any cross contamination. Ensure handles are maintained out of contact with food.	<u>1.0</u>	<u>01/23/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottles. Ensure all toxic spray bottles are labeled as to the contents of the container.	<u>0.5</u>	<u>01/22/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K033: Nonfood-Contact Surfaces Clean Observed dust/grime built up on vent of prep top refrigeration unit. Ensure all non food contact surfaces are maintained clean.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used - Observed no quaternary ammonia test strips. Ensure correct testing equipment is obtained to properly measure sanitizer concentration. - Observed low levels of quaternary ammonia in sanitizer bucket. Ensure quaternary ammonia is maintained at 200ppm in sanitizer bucket. Chef instructed to add more sanitizer to bucket.	<u>0.5</u>	<u>01/22/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained - Observed walk-in door not closing properly. Repair/replace. - Observed broken gaskets on refrigeration/freezer units. Repair/replace. - REPEAT VIOLATIONS: Observed multiple pieces of equipment in disrepair: 1. Multiple freezers with duct tape and broken lids. 2. Prep line refrigeration unit had no lids/hood to cover food on prep line and to help maintain temperature. Manager has been putting individual lids on food to help with this issue. Ensure all equipment is maintained in good repair. All surfaces should be smooth, easily cleanable and non-absorbent.	<u>0.5</u>	<u>02/10/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used - Observed light out in hood system. Repair/replace. - Observed two lights above ice machine area without shatter proof covers. Ensure light shield is installed like the other light fixtures in the kitchen.	<u>0.5</u>	<u>01/22/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing: Proper Backflow Devices - Observed grime built up in multiple floor sinks. Ensure all floor sinks are maintained clean. - Observed drain lines at the bar going into floor sink. Ensure there is at least an one inch air gap between the pipe outlet and the rim of the floor sink.	<u>0.5</u>	<u>01/24/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed personal cup on prep line. Ensure personal items are stored away from prep line to prevent cross contamination. Corrected on site.	<u>0.5</u>	<u>01/21/2025</u>	<u>Corrected On Site</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BLACKLAKE GOLF RESORT

Facility ID: FA0000143

Site Address: 1490 GOLF COURSE LN, NIPOMO

Record ID: PR0000143

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 01/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>02/10/2025</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed hole in wall under three compartment sink. Repair/replace. Ensure all floors/walls/ceilings are maintained in good repair. - Observed duct tape on vent in dry storage room. Repair/replace. - REPEAT VIOLATIONS: 1. Observed food debris/grime build up throughout food facility. Ensure all floors/walls/ceilings are cleaned and sanitized on a regular basis. Ensure equipment is moved in order to thoroughly clean food facility. 2. Observed degrading cove base (flooring) at multiple places throughout food facility. Repair/replace. 3. Observed raw wood in multiple places in food facility (under bar counter, in storage space by bathroom). Ensure all surfaces are easily cleanable, smooth and non-absorbent. Raw wood may be sealed in order to meet these requirements.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>01/21/2025</u>	<u>Uncorrected as of 5/2/2025</u>
See comments in sections 35 and 45.			

Inspection Date: 08/15/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>08/18/2023</u>	<u>01/21/2025</u>
Observed faucet at hand wash sink in bathroom held together with electrical tape. Repair or replace. Ensure hand wash sinks are maintained in good repair.			
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>08/15/2023</u>	<u>Corrected On Site</u>
Observed bar fridge out of temperature (50/53F). Bar fridge was holding sliced fruit for drinks. Ensure refrigeration is maintained at 41F or below if using it to store any food/drinks that are not shelf stable. Manager was going to move sliced fruit to another refrigeration unit.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>08/17/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Observed multiple pieces of equipment in disrepair. - Multiple freezers with duct tape and broken lids. - Prep line refrigeration unit had no lids/hood to cover food on prep line and to help maintain temperature. Manager has been putting individual lids on food to help with this issue. - Ice machine has tape being used on the top of it. - Bathroom hand washing faucet has tape and other material holding it together. Ensure all equipment is maintained in good repair. All surfaces should be smooth, easily cleanable and non-absorbent.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>08/17/2023</u>	<u>Uncorrected as of 5/2/2025</u>
1. Observed food debris/grime build up throughout food facility. Ensure all floors/walls/ceilings are cleaned and sanitized on a regular basis. Ensure equipment is moved in order to thoroughly clean food facility. 2. Observed degrading cove base (flooring) at multiple places throughout food facility. Repair/replace. 3. Observed raw wood in multiple places in food facility (under bar counter, in storage space by bathroom). Ensure all surfaces are easily cleanable, smooth and non-absorbent. Raw wood may be sealed in order to meet these requirements.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>08/15/2023</u>	<u>01/21/2025</u>
Observed no hand wash sign at hand wash sink in prep area. Ensure every hand wash sink has a sign posted. Signs provided to manager.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BLAST & BREW

Facility ID: FA0013796

Site Address: 803 13TH ST, PASO ROBLES

Record ID: PR0019294

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 01/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 86.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use Observed an employee put gloves without washing hands previously. Also observed same employee switch tasks without removing gloves. Per CA Food Code, all employees shall thoroughly wash their hands before initially donning gloves for working with food (113953.3). Reviewed glove use with staff and employee thoroughly washed hands. Corrected on site.	5.0	01/07/2025	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized REPEAT VIOLATION: 1. Observed sanitizer buckets throughout facility contained less than 200 ppm quat. Maintain a concentration of at least 200 ppm quat. Corrected on site. 2. Automatic dish machine measured 0 PPM chlorine dispensing from unit. Discontinue use until repaired or replaced. Unit shall dispense 50 PPM chlorine for use. Ensure three compartment sink is used to manually wash ware at this time.	3.0	01/07/2025	Corrected On Site
K030: Food Storage: Food Storage Containers Identified Observed unlabeled bulk food container near pizza oven. Ensure bulk food items are labeled as to the contents of the container (ex., flour, sugar, etc.).	0.5	01/10/2025	Uncorrected as of 5/2/2025
K053: Repeat Violations - Critical (1 - 23) See comments in section 14.	5.0	01/10/2025	Uncorrected as of 5/2/2025

Inspection Date: 11/30/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Ensure 200 PPM quat is created to wipe food contact surfaces. Use quat test strips to monitor proper PPM. Observed food prep without sanitizer bucket to sanitize food contact surfaces. Staff created 200 PPM quat during inspection.	3.0	11/30/2023	Corrected On Site
K027: Food Separated and Protected Discontinue storing raw food of animal origin above Ready-to-eat (RTE) foods. Observed raw hamburger meat patties above brussels sprouts. Corrected on site.	1.0	11/30/2023	Corrected On Site
K034: Warewashing Facility/Test Strips: Adequate, Used Ensure quat and chlorine sanitizer test strips are obtained to monitor 200 PPM quat and 100 PPM chlorine in solution.	0.5	12/08/2023	Uncorrected as of 5/2/2025
K049: Permits Available Maintain the 2023 Public Health Permit in a conspicuous place.	0.5	12/01/2023	01/07/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>
Facility Name: BLAST & BREW
Facility ID: FA0015298

Site Address: 2131 PRICE ST, PISMO BEACH

Record ID: PR0020707

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/09/2025
Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: Screens on the roll up doors have now been installed. Ensure screens remain closed to prevent entrance of vermin.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>01/09/2025</u>	<u>Corrected On Site</u>
1) Observed no soap at the hand sink in the food preparation area. Ensure all hand sinks are stocked with soap at all times. Corrected on site. 2) The bar does not have a designated hand washing sink. Employee stated they wash their hands in the 3-compartment sink. Immediately discontinue this practice and designate one of the single compartment sinks as a hand washing sink. Ensure soap and paper towels are available directly next to the chosen sink.			
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>01/09/2025</u>	<u>Corrected On Site</u>
Observed the salad prep top unit holding at 51F. All cold held potentially hazardous foods shall be kept at 41F or below at all times. Discontinue use of this unit until it has been serviced and is holding proper temperature. Corrective action: employee stated food had been in unit approximately 2 hours. Food was moved to a functioning unit. Corrected on site.			
K026: Approved Thawing Methods Used, Frozen Food	<u>0.5</u>	<u>01/09/2025</u>	<u>Corrected On Site</u>
Observed improper thawing of frozen shrimp at the prep sink. Thaw potentially hazardous foods by one of these methods:			
1. Under cool (below 70 degrees F) potable running water for a period not to exceed 2 hours. Water shall be of sufficient velocity to flush loose food particles into the sink drain. 2. In refrigeration units (usually overnight). 3. In a microwave oven. 4. As part of the cooking process.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>01/09/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed water damage on the floor where the mop sink is that is leaking under the fridge next to the sink. All equipment shall be on wheels or casters so that floors can be cleaned underneath. Ensure the fridge is put on wheels or casters.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>01/09/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Flooring of the beer cooler at the bar is deteriorating and can no longer be easily cleaned. Plan for future repairs. See attachment on approved flooring materials.			

Inspection Date: 03/29/2024
Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: Routine inspection included consultation with contractor for the installation of screening to protect the kitchen. Facility installed roll-up garage doors on the front patio that were approved WITH the use of screens. However the screens were never installed and the doors are open during business hours. The kitchen is not enclosed and therefore needs to be protected from entrance of vermin (flies, cockroaches, rodents, etc.). Facility has the following options in order to be in compliance:

- Install tight fitting screens on the roll-up doors and install an air curtain or screen on the double front door if it is to remain open during business hours.
- Keep all doors closed.
- Install screening and/or doors across the areas of the kitchen that are not enclosed as discussed with contractor. This will allow the front door and roll up doors to be open at any time.

Once a decision has been made, update your inspector with the actions to be taken.

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BLAST & BREW

Facility ID: FA0015298

Site Address: 2131 PRICE ST, PISMO BEACH

Record ID: PR0020707

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: Routine inspection included consultation with contractor for the installation of screening to protect the kitchen. Facility installed roll-up garage doors on the front patio that were approved WITH the use of screens. However the screens were never installed and the doors are open during business hours. The kitchen is not enclosed and therefore needs to be protected from entrance of vermin (flies, cockroaches, rodents, etc.). Facility has the following options in order to be in compliance:

- Install tight fitting screens on the roll-up doors and install an air curtain or screen on the double front door if it is to remain open during business hours.
- Keep all doors closed.
- Install screening and/or doors across the areas of the kitchen that are not enclosed as discussed with contractor. This will allow the front door and roll up doors to be open at any time.

Once a decision has been made, update your inspector with the actions to be taken.

Violation Item	Points Lost	Comply By	Date Complied On
K014: Food Contact Surfaces: Clean and Sanitized	3.0	03/29/2024	01/15/2025
Observed mildew on the panel inside the ice machine. Ice machines and ice dispensers should be cleaned as often as necessary to prevent buildup of mold, bacteria, or other factors that may affect the ice being produced. REPEAT VIOLATION.			
Note that cleaning an ice machine or ice dispenser is dependent on the specific make and model you have purchased.			
1. Go to the manufacturer website to access information for your machine.			
2. Find the cleaning instructions for your type of machine.			
3. Discard all ice from the machine prior to cleaning. Use only approved chemicals to sanitize.			
K033: Nonfood-Contact Surfaces Clean	0.5	03/29/2024	01/15/2025
Observed food debris and grime on the handles and outsides of equipment. Ensure equipment is being clean and sanitized regularly to prevent cross contamination of hands.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	03/29/2024	01/15/2025
Observed broken door gasket on the walk-in refrigeration unit. Repair or replace.			
K053: Repeat Violations - Critical (1 - 23)	5.0	03/29/2024	01/15/2025
REPEAT VIOLATIONS:			
- Mildew inside the ice machine			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BLAST 825 BREWERY

Facility ID: FA0014942

Site Address: 1462 E GRAND AVE, ARROYO GRANDE

Record ID: PR0020370

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 81.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed prep top unit out of temperature compliance. Food was probed at 45F. All potentially hazardous food items were voluntarily discarded. Ensure refrigeration unit can maintain 41F or below.	3.0	11/25/2024	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized - REPEAT VIOLATION: Observed bar mechanical warewasher with no sanitizer dispensing. Discontinue use of equipment until repaired. Food facility can utilize three compartment sink at the bar until equipment is repaired. All glasses are to be re-sanitized. Manager is going to order a new machine due to ongoing issue. - Observed grime built up in bar soda nozzles and their holders. Ensure all food contact surfaces are maintained clean and sanitized.	3.0	11/25/2024	Uncorrected as of 5/2/2025
K023: No Rodents, Insects, Birds, or Animals Observed a few fruit flies in bar area. Ensure all fruit flies are removed by safe, legal and effective means. There are currently fruit fly traps in place at bar.	2.0	11/26/2024	Uncorrected as of 5/2/2025
K027: Food Separated and Protected Observed raw shell eggs being stored above ready to eat foods. Ensure food items are stored in a manner to prevent any cross contamination. To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken. Corrected on site.	1.0	11/25/2024	Corrected On Site
K030: Food Storage; Food Storage Containers Identified Observed open bags of bulk food in dry storage. Ensure all bulk food is containerized and labeled as to its contents.	0.5	11/27/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained - REPEAT VIOLATION: Observed two prep top refrigeration units without lids. Prep top refrigeration units need to have lids present to maintain temperature (41F or below). Repair/replace units. - Observed cardboard being used to line shelving. Discontinue this practice. Cardboard can harbor vermin. Ensure all equipment is smooth, nonabsorbent, easily cleanable and commercial grade.	0.5	11/28/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use - Observed knives being stored between units. Discontinue this practice. Ensure utensils are stored in a manner to prevent any contamination. - Observed free standing CO2 tanks near walk in refrigeration unit. Ensure CO2 tanks are affixed to a rigid structure.	0.5	11/25/2024	Uncorrected as of 5/2/2025
K041: Plumbing; Proper Backflow Devices Observed grime/debris in floor sink at bar. Ensure all floor sinks are maintained clean.	0.5	11/27/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed back door propped open. Ensure all exterior doors are maintained closed when not in use. Facility does have an air curtain. Ensure air curtain is on when door is open.	0.5		Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed several broken/missing tiles throughout kitchen. Ensure all floors are maintained in good repair. - Observed dust around vent on ceiling by walk-in. Ensure ceiling is maintained clean. - Observed raw wood behind shelf in dry storage room. Raw wood is not approved for food facilities. Ensure walls are smooth, nonabsorbent and easily cleanable. Facility can replace the wood or seal it. - Observed broken FRP on wall near office. Repair/replace. - REPEAT VIOLATION: Observed build up/grime underneath equipment in bar area. Ensure floors are cleaned and sanitized on a regular basis.	0.5	11/28/2024	Uncorrected as of 5/2/2025
K053: Repeat Violations - Critical (1 - 23)	5.0		Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BLAST 825 BREWERY
Facility ID: FA0014942

Site Address: 1462 E GRAND AVE, ARROYO GRANDE

Record ID: PR0020370

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/25/2024
Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 81.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 02/07/2024
Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed container of flour unlabeled. Ensure all bulk food is labeled as to its contents.	0.5	02/08/2024	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used REPEAT VIOLATION: Observed bar mechanical warewasher with no sanitizer dispensing. Discontinue use of equipment until repaired. Food facility can utilize three compartment sink at the bar until equipment is repaired. All glasses were re-sanitized.	0.5	02/07/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained REPEAT VIOLATION: Observed two prep top refrigeration units without lids. Prep top refrigeration units need to have lids present to maintain temperature (41F or below). Repair/replace units.	0.5	02/28/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed two lights out in hood system. Repair/replace.	0.5	02/21/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed wiping cloths being kept on prep line. Ensure all wiping cloths, when not in use, are kept in sanitizer solution. Corrected on site.	0.5	02/07/2024	Corrected On Site
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed back door propped open in back kitchen. Ensure all exterior doors are maintained closed when not in use. Corrected on site, manager turned air curtain on.	0.5	02/07/2024	Corrected On Site
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed build up/grime underneath equipment in bar area. Ensure floors are cleaned and sanitized on a regular basis.	0.5	02/09/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments listed in sections 34 and 35.	2.0	02/07/2024	Uncorrected as of 5/2/2025

Inspection Date: 07/07/2023
Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed hand wash sink with utensils being stored in it. Ensure every hand wash sink is easily accessible at all times and only used for hand washing.	3.0	07/07/2023	02/07/2024
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure food handler and food manager certifications are stored on site and can be presented during time of inspection.	1.0	07/10/2023	02/07/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BLAST 825 BREWERY

Facility ID: FA0014942

Site Address: 1462 E GRAND AVE, ARROYO GRANDE

Record ID: PR0020370

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 07/07/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K026: Approved Thawing Methods Used, Frozen Food Observed frozen raw fish being thawed in a container with water on the counter. Discontinue this practice. Ensure potentially hazardous foods (PHF) are thawed by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.	<u>0.5</u>	<u>07/07/2023</u>	<u>Corrected On Site</u>
K030: Food Storage: Food Storage Containers Identified Ensure all food in walk-in refrigerators and freezer are stored at least 6 inches above the ground to prevent cross contamination.	<u>0.5</u>	<u>07/07/2023</u>	<u>02/07/2024</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Observed bar mechanical warewashing machine with no sanitizer dispensing. Discontinue use of equipment until repaired. Food facility can utilize three compartment sink at the bar until equipment is repaired.	<u>0.5</u>	<u>07/07/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed two prep top refrigeration units without lids. Prep top refrigeration units need to have lids present to maintain temperature (41F or below). Repair/replace units.	<u>0.5</u>	<u>07/14/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed multiple doors to the outside propped open. Ensure all doors to the kitchen are kept closed. Food facility can install screen doors instead for air flow. Corrected on site by manager.	<u>0.5</u>	<u>07/07/2023</u>	<u>Corrected On Site</u>
K047: Signs Posted; Last Inspection Report Available Observed bar hand wash sink without hand wash sign. Ensure every hand wash sink has a hand wash sign posted. Hand wash sign provided to manager.	<u>0.5</u>	<u>07/07/2023</u>	<u>02/07/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BLAST BREWING COMPANY

Facility ID: FA0016439

Site Address: 7935 SAN LUIS AVE, ATASCADERO

Record ID: PR0022012

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	08/11/2025	02/10/2025
Observed a refrigeration unit (under a burner range) stocked with salmon measuring at 55F-60F. Inspector directed staff to discard of salmon immediately AND stop using that unit, to prevent any food borne illnesses.			
**Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F. Ensure that the refrigeration unit is repaired and/or replaced.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	03/10/2025	Uncorrected as of 5/2/2025
Properly secure the pressurized CO2 tanks, in the facility's back storage area (near mop sink).			
K047: Signs Posted; Last Inspection Report Available	0.5	02/10/2025	Corrected On Site
Ensure the hand washing stickers are placed at all hand washing stations. Sign was provided by inspector. Corrected on site.			

Inspection Date: 08/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	08/05/2024	Corrected On Site
Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F. Observed the garnishes food containers at 47 degrees fahrenheit. Containers were placed above ice. Corrected on site.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5	08/09/2024	Uncorrected as of 5/2/2025
Properly label all chemicals (cleaning spray bottles) and store in an area separate from food and utensils.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	08/05/2024	Corrected On Site
-Ensure all equipment is approved, discontinue the use of plastic ramekins as portioning/scooping ingredients. -Ensure that the proper plastic lids or stainless steel lids are used on the food storage bins, to maintain the proper cold or hot holding temperatures.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	08/26/2024	02/10/2025
Replace the missing light bulb under the hood and ensure it is secured.			
K047: Signs Posted; Last Inspection Report Available	0.5	08/06/2024	Uncorrected as of 5/2/2025
Ensure the hand washing stickers are placed at hand washing sinks.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BLAST BREWING COMPANY

Facility ID: FA0016439

Site Address: 7935 SAN LUIS AVE, ATASCADERO

Record ID: PR0022012

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/26/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility has Health Department's approval for opening when the following items are complete:

- Provide wall mounted, single service paper towel dispensers at bar hand washing sinks.
- Remove aluminum foil from tables in kitchen. Ensure tables are rust free and easily cleanable.
- Post hand washing signs at all hand sinks throughout facility. (Provided during inspection.)
- Post Environmental Health Services sign. (Provided during inspection.)



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BLAZE PIZZA

Facility ID: FA0012294

Site Address: 892 FOOTHILL BLVD, SAN LUIS OBISPO

Record ID: PR0017726

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 04/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Measured the following in the cold top prep cooler: Meatballs 48F, Ricotta 44F, feta 49F. Maintain all potentially hazardous foods (PHF) at 41°F or below or at or above 135°F.	<u>3.0</u>	<u>04/14/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K024: Person In Charge Present and Performs Duties; Valid Certification At the time of the inspection, not every employee had a food handler card available for review.	<u>1.0</u>	<u>04/14/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained 1) Observed the walk in cooler door in disrepair. Repair the door. 2) Observed the walk in freezer to be inoperable. Repair the freezer. Ensure equipment is maintained clean, functional, and in good repair.	<u>0.5</u>	<u>04/14/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available The permit was not observed in a conspicuous place. Maintain the Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>04/14/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 07/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.	<u>0.5</u>	<u>07/12/2024</u>	<u>04/14/2025</u>
K033: Nonfood-Contact Surfaces Clean Observed debris accumulation under bottom shelves of prep coolers. Clean, sanitize and maintain.	<u>0.5</u>	<u>07/24/2024</u>	<u>04/14/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BLAZE PIZZA

Facility ID: FA0012990

Site Address: 2051 THEATRE DR, PASO ROBLES

Record ID: PR0018527

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 09/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure paper towel dispenser is stocked, available for use at all times. (COS)	<u>3.0</u>	<u>09/04/2024</u>	<u>Corrected On Site</u>
K014: Food Contact Surfaces: Clean and Sanitized Ensure 200 PPM quat sanitizer is stocked, available for use at all times. (COS)	<u>3.0</u>	<u>09/04/2024</u>	<u>Corrected On Site</u>
K021: Hot and Cold Water Available Ensure hot water is available for use at all times. Discontinue shutting off water heater. Maintain an adequate supply of hot potable water (minimum of 120°F) at three compartment sink and 100F at hand wash sinks. (COS)	<u>2.0</u>	<u>09/04/2024</u>	<u>Corrected On Site</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure employees obtain Food Handler cards and store copies on site, available for Inspector review upon request. Ensure a Food Managers certificate is obtained. Store copy on site, available for Inspector review upon request.	<u>1.0</u>	<u>09/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Repair or replace torn refrigeration gaskets throughout.	<u>0.5</u>	<u>09/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Replace missing or broken secondary thermometers throughout.	<u>0.5</u>	<u>09/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Clean, sanitize and degrease floors, walls and ceilings throughout.	<u>0.5</u>	<u>09/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Post 2024 health permit in conspicuous location.	<u>0.5</u>	<u>09/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 12/19/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use Discontinue eating in food prep areas. Clean and sanitize food contact surfaces prior to reuse.	<u>2.0</u>	<u>12/19/2023</u>	<u>Corrected On Site</u>
K014: Food Contact Surfaces: Clean and Sanitized Ensure 200 PPM quat sanitizer solution is used to sanitize food contact surfaces throughout.	<u>3.0</u>	<u>12/19/2023</u>	<u>Corrected On Site</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain new quat sanitizer test strips to monitor 200 PPM quat sanitizer in solution.	<u>0.5</u>	<u>12/29/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Clean and sanitize refrigeration gaskets throughout.	<u>0.5</u>	<u>12/22/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Replace missing secondary thermometers throughout.	<u>0.5</u>	<u>12/22/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices 1. Increase water supply to rear hand wash sink. 2. Ensure hot water is turned up at the rear hand wash sink.	<u>0.5</u>	<u>12/22/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Post current health permit in conspicuous location.	<u>0.5</u>	<u>12/29/2023</u>	<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BLAZE PIZZA

Facility ID: FA0012990

Site Address: 2051 THEATRE DR, PASO ROBLES

Record ID: PR0018527

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 12/19/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>12/22/2023</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS:			
1. Clean and sanitize refrigeration gaskets throughout.			
2. Replace missing secondary thermometers throughout.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BLAZE PIZZA

Facility ID: FA0013715

Site Address: 1150 W BRANCH ST, ARROYO GRANDE

Record ID: PR0019213

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 03/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>03/21/2025</u>	
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>03/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed degraded grout and food debris on flooring across from oven underneath equipment. Repair/replace. Ensure all flooring is maintained clean and in good repair.			

Inspection Date: 04/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K021: Hot and Cold Water Available	<u>2.0</u>	<u>04/02/2024</u>	<u>Corrected On Site</u>
Observed no warm/hot water at food facility during initial inspection. Food facility was closed to the public while facility had a plumber come out to resolve the issue. Warm (100-104F) and hot (120F) water were restored at food facility within an hour. Ensure an adequate, pressurized, potable supply of hot/cold/warm water is provided at all times.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>04/05/2024</u>	<u>03/21/2025</u>
REPEAT VIOLATION: Unable to verify food safety certifications. Ensure there is one food manager safety certification and all other employees have a food handler safety certification. Ensure copies are kept on site and available during time of inspection.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>04/02/2024</u>	<u>03/21/2025</u>
See comments in section 24.			

Inspection Date: 06/27/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>06/30/2023</u>	<u>03/21/2025</u>
Ensure food manger safety certification is kept on the premises/available during time of inspection.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>06/30/2023</u>	<u>04/02/2024</u>
Observed mops propped up against sides of mop sink to dry. Ensure mops, after use, are placed in a position that allows them to air-dry without soiling walls, equipment or supplies. Manager is going to install a rack for them to air dry.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>06/29/2023</u>	<u>04/02/2024</u>
Observed food debris/ grime build up under equipment throughout back storage area. Ensure equipment is moved to clean underneath on a regular basis.			



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FA0013011

PR0018547

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BLUE MOON OVER AVILA / LOUIE'S AT THE BEACH

Facility ID: FA0013011

Site Address: 460 FRONT ST, AVILA BEACH

Record ID: PR0018547

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BLUE SEAFOOD & GRILL

Facility ID: FA0016001

Site Address: 1351 E GRAND AVE, ARROYO GRANDE

Record ID: PR0021524

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed dessert refrigeration unit at 50F. All potentially hazardous food items were voluntarily discarded. Ensure all refrigeration units are maintained at 41F or below.	3.0	02/27/2025	Corrected On Site
K016: Shell Stock: Quality, Storage, Tags Unable to verify 90 day supply of shell stock tags. Manager stated that owner had taken the binder home to reorganize it. Ensure past shell stock tags are maintained at facility. Note: current shell stock at facility had tags displayed with them.	2.0	02/28/2025	Uncorrected as of 5/2/2025
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify food manager safety certification. Ensure copies of food safety certification are stored on site and able to be presented during an inspection.	1.0	03/03/2025	Uncorrected as of 5/2/2025
K027: Food Separated and Protected Observed handle of scoop in contact with bulk food. Ensure handles are maintained out of contact with food to prevent cross contamination.	1.0	02/28/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed free standing CO2 tanks. Ensure all CO2 tanks are affixed to a rigid structure. Corrected on site.	0.5	02/27/2025	Corrected On Site
K038: Approved Lighting/Ventilation: Adequate, Used Observed large amount of heat in back storage room with multiple refrigerators. Ensure proper ventilation is installed to prevent this issue.	0.5	03/06/2025	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored - Observed minimal sanitizer (quaternary ammonia) in sanitizer buckets. Ensure quaternary ammonia concentration is 200ppm. Manager instructed to add more sanitizer to the bucket. - REPEAT VIOLATION: Observed wiping cloths being stored on prep line. Ensure wiping cloths, when not in use, are stored in sanitizer solution.	0.5	02/27/2025	Uncorrected as of 5/2/2025

Inspection Date: 04/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K040: Wiping Cloths: Properly Used and Stored Observed wiping cloths being stored on prep line. Ensure wiping cloths, when not in use, are stored in sanitizer solution.	0.5	04/03/2024	02/27/2025
K041: Plumbing; Proper Backflow Devices Observed directly plumbed food preparation sink in back prep kitchen. Ensure food preparation sink is indirectly plumbed to prevent any cross contamination. Please contact inspector prior to changing any plumbing for food preparation sink.	0.5	04/24/2024	02/27/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing REPEAT VIOLATION: Observed mops being stored around mop sink. Ensure mops are hung up to air dry without soiling walls or equipment. Manager is going to install a new mop rack because their mops keep falling out of the current one.	0.5	04/10/2024	02/27/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 44.	2.0	04/03/2024	02/27/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BLUE SEAFOOD & GRILL

Facility ID: FA0016001

Site Address: 1351 E GRAND AVE, ARROYO GRANDE

Record ID: PR0021524

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 09/19/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	09/19/2023	04/03/2024
- Observed no pump soap at one of the hand wash sinks. Ensure all hand wash sinks are fully stocked with paper towels and pump soap. - Observed knife on the edge of hand wash sink. Ensure hand wash sink is only used for hand washing.			
K023: No Rodents, Insects, Birds, or Animals	2.0	09/21/2023	04/03/2024
Observed multiple flies in food facility. Ensure pest management company is contacted to resolve the issue.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	12/19/2023	04/03/2024
Observed no food manager safety certification for owner/an employee. Ensure facility has at least one employee with a food manager safety certification.			
K041: Plumbing; Proper Backflow Devices	0.5	09/22/2023	04/03/2024
Observed drain pipe under soda dispenser going into floor sink. Ensure a 1 inch air gap between the water inlet and floor sink.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	09/19/2023	02/27/2025
Observed mops being stored around mop sink. Ensure mops are hung up to dry to prevent soiling walls or other equipment. Facility already has a mop rack installed.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	09/20/2023	04/03/2024
Observed grime build up near window by three compartment sink. Ensure floors/walls/ceilings are cleaned and sanitized on a regular basis.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BLUE SHELL'S SWEETS & TREATS

Facility ID: FA0015349

Site Address: 903 EMBARCADERO, MORRO BAY

Record ID: PR0020760

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 10/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration.	0.5	11/05/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinder. Properly secure the pressurized CO2 tank.	0.5	10/22/2024	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean Observed toilet paper sitting on top of toilet water tank. Provide toilet paper in permanently installed dispensers.	0.5	10/24/2024	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure all required and washing signs are posted.	0.5	10/24/2024	Uncorrected as of 5/2/2025

Inspection Date: 01/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain a supply of sanitizer test strips. Use regularly to verify and maintain adequate sanitizer solutions. Quat solutions are to be maintained at 200 ppm. Chlorine sanitizers are to be maintained at 100 ppm.	0.5	02/01/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Multiple pieces of equipment and structures were observed in a state of deterioration and/or disrepair. The gasket of the walk in refrigerator is cracked and worn, and has accumulation of debris. Maintain facility and equipment in good condition. Replace/repair broken or inoperable equipment in a timely manner.	0.5	02/19/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use 1) Properly secure the pressurized CO2 tanks. 2) Observed utensils stored in a container of standing water at room temperature. Store in-use utensils that are used with potentially hazardous food in a sanitary container and clean the utensils at least every four hours, or in a container of water if the water is maintained at a temperature of at least 135F, or in running water of sufficient velocity to flush particulates to the drain if used with moist food such as ice cream.	0.5	01/18/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.	0.5	01/19/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BLUE SKY BISTRO

Facility ID: FA0015266

Site Address: 699 EMBARCADERO STE 6, MORRO BAY

Record ID: PR0020675

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/16/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 88.5

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

- 1) Hand washing
- 2) Warewashing
- 3) Sanitizer Concentrations and testing
- 4) Cooling
- 5) Reheating
- 6) Time allowed for active preparation (2 hours).

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use	<u>5.0</u>	<u>01/16/2025</u>	
Observed an employee touch their nose, then touch a clean food preparation utensil at the flat top grill. This violation was corrected by the employee washing their hands.			
K009: Proper Cooling Methods	<u>2.0</u>	<u>01/16/2025</u>	
Measured a large plastic container of clam chowder at 43F after cooling in the stand up cooler overnight. The rest of the cooler was 41F or below. this violation was corrected by an employee voluntarily discarding the food.			
All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>01/16/2025</u>	
No sanitizer buckets were set up during active food preparation. Ensure that sanitizer buckets are set up during active prep. Sanitize food contact surfaces as needed.			
K024: Person In Charge Present and Performs Duties: Valid Certification	<u>1.0</u>		<u>Uncorrected as of 5/2/2025</u>
No valid food safety manager's certificate was available for review at the time of the inspection.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
No hand wash sign is posted in the public restroom used by employees. Ensure hand washing signs are posted.			

Inspection Date: 02/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: The facility is consistently maintained clean and organized. Staff appear well trained, and there is active managerial oversight. Full compliance observed today.

AWRD: EXCELLENCE AWARD

0.0 02/06/2024 01/16/2025

Award of Excellence was issued.



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FA0017809

PR0022981

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BOARD IN SLO

Facility ID: FA0017809

Site Address: 3563 SUELDO ST STE H, SAN LUIS OBISPO

Record ID: PR0022981

Program Description: MR40 - DEPENDENT FOOD SERVICE OPERATOR-MODERATE PREP

Inspection Date: 04/04/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



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FA0015197

PR0020600

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BOAT YARD MARKETPLACE

Facility ID: FA0015197

Site Address: 875 EMBARCADERO, MORRO BAY

Record ID: PR0020600

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 10/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BOB & JAN'S BOTTLE SHOP

Facility ID: FA0000075

Site Address: 2292 MAIN ST, CAMBRIA

Record ID: PR0016415

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 02/20/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

02/27/2025

Uncorrected as of 5/2/2025

Unable to locate test strips at time of inspection. Ensure to provide approved and correct testing equipment to test for sanitizer concentration.

K043: Approved Toilets: Maintained, Accessible, Clean

0.5

02/21/2025

Uncorrected as of 5/2/2025

Observed toilet paper sitting on toilet water tank. Provide toilet paper in permanently installed dispensers.

Inspection Date: 02/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BOB CANTU'S PIZZA AND SPORTS BAR

Facility ID: FA0017717

Site Address: 1131 BROAD ST, SAN LUIS OBISPO

Record ID: PR0022878

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 03/05/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 02/20/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BON TEMPS CREOLE CAFE

Facility ID: FA0012313

Site Address: 1819 OSOS ST, SAN LUIS OBISPO

Record ID: PR0017745

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed hot holding at 115 F. Ensure hot holding food at 135 F.	3.0	01/27/2025	Corrected On Site
K026: Approved Thawing Methods Used, Frozen Food Observed frozen meat thawing in and on prep sink. Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.	0.5	01/27/2025	Corrected On Site

Inspection Date: 08/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K040: Wiping Cloths: Properly Used and Stored Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	08/14/2024	01/27/2025
K041: Plumbing: Proper Backflow Devices Water was not able to get hot in bathrooms. Turn up hot water heater to ensure all hand sinks have hot water.	0.5	08/14/2024	01/27/2025
K044: Premises: Personal/Cleaning Items; Vermin-Proofing Observed personal food and beverage items in the walk in refrigerator. Ensure personal food items have a designated shelf in a chosen refrigerator.	0.5	08/14/2024	Corrected On Site

Inspection Date: 10/16/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K026: Approved Thawing Methods Used, Frozen Food Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.	0.5	10/16/2023	Corrected On Site
K030: Food Storage; Food Storage Containers Identified Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	10/16/2023	Corrected On Site
K033: Nonfood-Contact Surfaces Clean Small fridges have food debris/accumulation around opening handle and gaskets. Ensure all nonfood-contact surfaces are maintained clean.	0.5	10/30/2023	08/14/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BON TEMPS CREOLE CAFE

Facility ID: FA0012313

Site Address: 1819 OSOS ST, SAN LUIS OBISPO

Record ID: PR0017745

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/16/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	10/30/2023	08/14/2024

Observed dust accumulation on fan covers in walk in cooler. Ensure equipment is maintained clean, functional, and in good repair.

K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	10/23/2023	08/14/2024

Ensure mop is placed in a position that allows it to air dry.



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
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FA0015372

PR0020788

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BOTTLECRAFT SLO

Facility ID: FA0015372

Site Address: 3845 S HIGUERA STE 102, SAN LUIS OBISPO

Record ID: PR0020788

Program Description: 1609 - BARS (NO FOOD PREPARATION)

Inspection Date: 10/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BOVINO VINEYARDS

Facility ID: FA0014000

Site Address: 5685 EL POMAR DR, TEMPLETON

Record ID: PR0019482

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

01/03/2025

Inspection Date: 03/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

03/15/2024

01/03/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BRAD'S RESTAURANT

Facility ID: FA0000115

Site Address: 209 POMEROY AVE, PISMO BEACH

Record ID: PR0000115

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/19/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: Facility is well maintained and managed.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	02/19/2025	Uncorrected as of 5/2/2025
Observed minor food debris accumulation on the table mounted can opener. Clean and sanitize daily to prevent contamination of canned foods.			

Inspection Date: 01/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	01/23/2024	02/19/2025
Obtain chlorine sanitizer test strips to ensure 50ppm chlorine in the dish machine and 100ppm in sanitizer buckets made with chlorine.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	01/23/2024	Corrected On Site
Observed employee phone on the food prep table. Ensure employee personal belongings are kept away from food prep areas and equipment to prevent cross contamination. Corrected on site.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BRAMBLE PIE COMPANY / JONNYBOY'S BAGELRY & JEWISH DELICATESSEN

Facility ID: FA0016625

Site Address: 5935 ENTRADA AVE, ATASCADERO

Record ID: PR0022231

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: Insertion of a hood system and shifts of some equipment will occur, in the Jonnyboy's Bagelry space. Ensure that manufacturing specification sheets are submitted to this division.

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Thoroughly clean all equipment, cabinets, and shelving. Ensure that any accumulation of food debris is removed.	<u>0.5</u>	<u>10/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Chest freezer in the bagelry space, should not be used as a prep table. Ensure that an approved table is used for preparation.	<u>0.5</u>	<u>10/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Bakery space had accumulation of food debris and dirt throughout area. Thoroughly clean and maintain all floors, walls, and ceilings.	<u>0.5</u>	<u>10/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 03/11/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NOT APPLICABLE

Score: 100.0

Overall Inspection Comments: A conditional approval for the preexisting, non-compliant flooring in the bathroom will be given til a facility remodel, change of ownership, or damage occurs. Facility is aware of the issue and will contact the Health Department for guidance on flooring.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BRANCH ELEMENTARY SCHOOL

Facility ID: FA0004841

Site Address: 970 SCHOOL RD, ARROYO GRANDE

Record ID: PR0001116

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/18/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	03/18/2025	
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	03/21/2025	Uncorrected as of 5/2/2025

Observed some debris underneath shelving in dry storage room. Ensure all floors are maintained clean.

Inspection Date: 09/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD	0.0	09/11/2024	03/18/2025

Inspection Date: 04/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD	0.0	04/11/2024	09/11/2024

Inspection Date: 09/13/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: Inspection of newly constructed multi-purpose room kitchen.

Violation Item	Points Lost	Comply By Date	Complied On Date
K008: Procedures/Records for Time as PH Control Method	2.0	09/13/2023	04/11/2024
Food facility receives food delivery from Arroyo Grande High School. Ensure written procedures are maintained and available for food that has been time-marked and is within the allowable time control period when using time as a public health control. Food manager needs to monitor time and temperature of food when it arrives and when it is given to students.			
K024: Person In Charge Present and Performs Duties: Valid Certification	1.0	02/12/2024	04/11/2024
Observed no current food manager safety certification at food facility. Ensure the food facility manager or an employee has a valid/current food manager safety certificate by next inspection date.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	09/20/2023	04/11/2024
Observed no sanitizer test strips at food facility. Ensure facility obtains approved and correct testing equipment to test for sanitizer concentration.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BRANCH ELEMENTARY SCHOOL

Facility ID: FA0004841

Site Address: 970 SCHOOL RD, ARROYO GRANDE

Record ID: PR0001116

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 09/13/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: Inspection of newly constructed multi-purpose room kitchen.

Violation Item	Points Lost	Comply By Date	Complied On Date

K047: Signs Posted; Last Inspection Report Available	0.5	09/13/2023	04/11/2024

Observed no hand wash sign at hand wash sink. Ensure a hand wash sign is posted at each hand wash sink.

K049: Permits Available	0.5	09/15/2023	04/11/2024

2023 permit was not posted/ available at facility. Ensure the Public Health Permit is posted in a conspicuous place.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BRANCH STREET DELI & PIZZERIA

Facility ID: FA0016026

Site Address: 203 E BRANCH ST, ARROYO GRANDE

Record ID: PR0021554

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed sanitizer bucket being stored in hand wash sink in back kitchen. Discontinue this practice. Ensure hand wash sinks are only used for hand washing and are easily accessible at all times.	3.0	12/02/2024	Uncorrected as of 5/2/2025
K023: No Rodents, Insects, Birds, or Animals Observed multiple flies in food facility. Ensure all flies are removed from facility by safe, legal and effective methods. Facility will also need to keep exterior doors closed to prevent vermin from entering.	2.0	12/02/2024	Uncorrected as of 5/2/2025
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify food handler cards for employees during time of inspection. Ensure all employees have valid food handler cards and are able to be presented during time of inspection.	1.0	12/30/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified REPEAT VIOLATION: Observed box of lettuce stored on floor of walk-in refrigeration unit. Ensure all food is elevated at least 6 inches off the floor.	0.5		Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used REPEAT VIOLATION: Observed no high temp test strips for mechanical warewasher. Ensure facility obtains approved and correct testing equipment to test for hot water temperature.	0.5	12/03/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained - REPEAT VIOLATION: Observed raw wood at soda station. Ensure all surfaces are smooth, nonabsorbent and easily cleanable. Facility can seal the raw wood or replace with different material. - Observed multiple prep top refrigeration units with lids removed. Ensure all equipment is properly installed and fully operative. Prep top units without lids do not hold temperature properly. - Observed prep top refrigeration unit in back kitchen with broken handle. Repair/replace.	0.5	12/09/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use REPEAT VIOLATION: Observed free standing CO2 tanks. Ensure all CO2 tanks are affixed to a rigid structure.	0.5		Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate REPEAT VIOLATION: Ensure all refrigeration units have a secondary thermometer.	0.5	12/04/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored REPEAT VIOLATION: Observed wiping cloths being kept on prep line. Ensure all wiping cloths, when not in use, are stored in sanitizer solution.	0.5	12/03/2024	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean REPEAT VIOLATION: Observed toilet room door propped open to back kitchen. Ensure all toilet room doors remain closed and have a self closing mechanism installed.	0.5	12/03/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing - REPEAT VIOLATION: Observed multiple doors being propped open to food facility. Ensure all exterior doors are maintained closed when not in use. Facility can also install an air curtain if they would like to keep doors open. Corrected on site by manager. - Observed mops being stored against wall in the corner of the back kitchen. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.	0.5	12/02/2024	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure last health inspection report is available and stored on site.	0.5	12/02/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BRANCH STREET DELI & PIZZERIA

Facility ID: FA0016026

Site Address: 203 E BRANCH ST, ARROYO GRANDE

Record ID: PR0021554

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 30, 34, 35, 36, 39, 40, 43 and 44.	<u>2.0</u>	<u>12/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 02/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed box of lettuce stored on floor of walk-in refrigeration unit. Ensure all food is elevated at least 6 inches off the floor.	<u>0.5</u>	<u>02/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Observed no high temp test strips for mechanical warewasher. Ensure facility obtains approved and correct testing equipment to test for hot water temperature.	<u>0.5</u>	<u>02/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed raw wood at soda station. Ensure all surfaces are smooth, nonabsorbent and easily cleanable. Facility can seal the raw wood or replace with different material.	<u>0.5</u>	<u>02/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed free standing CO2 tanks. Ensure CO2 tanks are affixed to a rigid structure. Corrected on site.	<u>0.5</u>	<u>02/01/2024</u>	<u>Corrected On Site</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed light out in hood system. Repair/replace.	<u>0.5</u>	<u>02/02/2024</u>	<u>12/02/2024</u>
K039: Thermometers Provided and Accurate Ensure all refrigeration units have a secondary thermometer.	<u>0.5</u>	<u>02/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed wiping cloths being kept on prep line. Ensure all wiping cloths, when not in use, are stored in sanitizer solution.	<u>0.5</u>	<u>02/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Ensure the toilet room has a self-closing door mechanism in working order.	<u>0.5</u>	<u>02/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed multiple doors being propped open to food facility. Ensure all exterior doors are maintained closed when not in use. Facility can also install an air curtain if they would like to keep doors open.	<u>0.5</u>	<u>02/01/2024</u>	<u>12/02/2024</u>
K047: Signs Posted; Last Inspection Report Available Observed no hand wash signs posted at hand wash sinks. Ensure all hand wash sinks have hand wash signs posted. Hand wash signs provided to manager.	<u>0.5</u>	<u>02/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BRAVO PIZZA PLUS

Facility ID: FA0000760

Site Address: 8731 EL CAMINO REAL, ATASCADERO

Record ID: PR0000760

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 01/29/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure that proof of completion certificates for the food manager and food handlers are on site and easily accessible (at all times) for inspector request.	1.0	04/29/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use -Properly secure the pressurized CO2 tank.	0.5	01/31/2025	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Provide an a secondary thermometer to ALL refrigeration units holding Potential Hazardous Foods (PHF).	0.5	02/28/2025	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean - Ensure that toilet paper rolls are always in permanently installed dispensers. - Bathroom doors shall be self closing. Install self closing device on customer restroom door.	0.5	04/29/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Screen door in the back of the kitchen does not fully close. Ensure that the screen door is repaired and/or replaced, if it will be utilized. Staff shut the door. Corrected on site.	0.5	01/29/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat violation: K043	2.0		Uncorrected as of 5/2/2025

Inspection Date: 04/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use Observed small plastic to-go containers used a scoops for portioning pizza toppings. Discontinue use of to-go containers. Provide scoops with handles so that potential cross contamination from hands does not occur.	0.5	05/01/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1. Observed what appeared like mold and food debris on wall near 3 compartment sink. Ware washing facilities shall be maintained clean and in functioning condition. 2. Tile flooring is unapproved and does not have a cove. Provide the required 4" base coving with 3/8 inch radius coving, when there is new floor installation. Facility manager/owner stated that a remodel will take place in the near future and installation of approved flooring and new wall surface along the 3 compartment sink will be incorporated.	0.5	04/01/2026	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: BRAVO PIZZA PLUS****Facility ID:** FA0016016**Site Address:** 3971 S HIGUERA ST # 120, SAN LUIS OBISPO**Record ID:** PR0021543**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date: 04/01/2025****Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** IN COMPLIANCE**Department Action Description:** NEXT REGULAR**Score:** 100.0 Award of Excellence Issued**Overall Inspection Comments:** None entered**AWRD:** EXCELLENCE AWARD0.0**Inspection Date: 10/17/2024****Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** NOT APPLICABLE**Department Action Description:** NEXT REGULAR**Score:** 100.0 Award of Excellence Issued**Overall Inspection Comments:** None entered**AWRD:** EXCELLENCE AWARD0.0**Inspection Date: 04/15/2024****Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** IN COMPLIANCE**Department Action Description:** NEXT REGULAR**Score:** 100.0 Award of Excellence Issued**Overall Inspection Comments:** None entered**AWRD:** EXCELLENCE AWARD0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BREAD BIKE, LLC

Facility ID: FA0015231

Site Address: 2060A PARKER ST, SAN LUIS OBISPO

Record ID: PR0020641

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 12/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 03/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K033: Nonfood-Contact Surfaces Clean

0.5

04/07/2024

12/17/2024

Observed mold like substance on surfaces in the ice machine, none touching ice cubes. Burn ice and clean thoroughly.

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

04/03/2024

12/17/2024

No test strips observed on site during inspection. Obtain test strips as soon as possible to monitor sanitizer levels which were above adequate levels during inspection.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BREAK, THE

Facility ID: FA0016437

Site Address: 841 DOLLIVER ST, PISMO BEACH

Record ID: PR0022010

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 06/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: Facility has installed screening around the kitchen so that they can have their roll up doors open to the dining area. Screening has been approved and inspected.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K027: Food Separated and Protected	1.0	06/20/2024	Corrected On Site
Discontinue rinsing and washing produce in the 3-compartment sink. Utilize the food preparation sink for washing and rinsing produce and thawing of meats. Corrected on site.			

Inspection Date: 11/16/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is conditionally approved to open. Ensure the following is completed before opening:

- Approval from the Fire Department. Caps are needed on the fire suppression system.
- Approval from City of Pismo.
- Facility has an unenclosed kitchen. The back door and roll up doors must be equipped with screens or remain closed.
- Install a wall mounted soap dispenser in the employee restroom.
- Provide hand wash signs in the customer restrooms.
- Within 60 days of opening, ensure at least one employee is Food Manager Certified and all other food employees have a valid Food Handlers card.
- Once received, post the Health Permit in an easily visible location.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BREAKFAST BUZZ

Facility ID: FA0000234

Site Address: 295 SANTA ROSA ST, SAN LUIS OBISPO

Record ID: PR0000234

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/04/2025

Type of Service Description: REINSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: The purpose of this visit was to reinspect the facility after the routine inspection from 2/3/25. Refer to that report for details.

On this date, all violations checked were observed corrected.

K001: Demonstration of Knowledge

5.0

02/03/2025

At the time of the inspection, no employee could demonstrate knowledge of proper manual warewashing.
This violation was corrected by providing warewashing education and sanitizer concentration education.

K006: Adequate/Accessible Handwash Sinks, Supplies

3.0

Uncorrected as of 5/2/2025

No paper towels were available from the dispenser in the employee restroom.
Provide approved handwashing cleanser and towels or drying device in dispensers at or adjacent to each hand washing facility.

K007: Proper Hot and Cold Holding Temperatures

5.0

02/03/2025

Observed the following:

Chorizo without temperature control at 77F, Sausage without temperature control at 72F, sliced breakfast links without temperature control at 71F, poached eggs in a container of water without temperature control, pooled eggs without temperature control.

Maintain all potentially hazardous foods (PHF) at 41°F or below or at or above 135°F.

K014: Food Contact Surfaces: Clean and Sanitized

5.0

02/03/2025

1) Observed an employee actively washing utensils without a sanitizing step.

This violation was corrected by properly setting up a sanitizer solution and sanitizing all the utensils that were washed without a sanitizing step.

2) No sanitizer bucket was set up at the hot line during active prep.

This violation was corrected by setting up a sanitizer bucket and wiping down food contact surfaces.

K023: No Rodents, Insects, Birds, or Animals

4.0

02/03/2025

Observed live cockroaches in various stages of the lifecycle on the wheels of the hot line equipment.

The operator is directed to do all of the following prior to the reinspection scheduled for 2/4/25.

1) Have a professional pest control operator treat the facility. The invoice shall be presented for review at the reinspection.

2) Seal all cracks and crevices that may provide harborage for vermin.

3) Remove sources of food.

4) Remove sources of water.

5) Clean and sanitize all affected areas.

K024: Person In Charge Present and Performs Duties: Valid Certification

1.0

Uncorrected as of 5/2/2025

No Food Safety Manager's certificate was available for review at the time of the inspection.

Not all employees had food handler cards for review at the time of the inspection.

Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.

Ensure all food employees have a valid/current food handler card/certificate.

K026: Approved Thawing Methods Used, Frozen Food

0.5

Uncorrected as of 5/2/2025

Observed frozen hamburger patties improperly thawing on a prep table.

Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.

K030: Food Storage; Food Storage Containers Identified

0.5

Uncorrected as of 5/2/2025

Observed a container of cooked potatoes stored on the floor of the walk in cooler.

Properly elevate food items/packages/container at least 6 inches above the floor.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BREAKFAST BUZZ

Facility ID: FA0000234

Site Address: 295 SANTA ROSA ST, SAN LUIS OBISPO

Record ID: PR0000234

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 72.5

Overall Inspection Comments: The purpose of this visit was to perform a routine inspection. The results of this inspection warrant a reinspection that has been scheduled for tomorrow, 2/4/25.

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
No sanitizer test strips were available at the time of the inspection. Provide approved and correct testing equipment to test for sanitizer concentration and/or hot water temperature.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed an unsecured co2 cylinder. Properly secure the pressurized CO2 tank.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed wet towels stored outside of a sanitizer bucket. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed a plumbing leak from the wastepipe of the prep sink. All plumbing shall be installed in compliance with local plumbing ordinances.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>02/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed the back door propped open. Maintain all exterior doors closed except when in use.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed evidence of deferred cleaning throughout the facility. Thoroughly clean and maintain all floors, walls, and ceilings.			
K049: Permits Available	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Maintain the Public Health Permit in a conspicuous place.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BRECON ESTATE

Facility ID: FA0005710

Site Address: 7450 VINEYARD DR, PASO ROBLES

Record ID: PR0016242

Program Description: 1639 - HOST CATERING FACILITY

Inspection Date: 12/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

12/16/2024

Inspection Date: 10/26/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K006: Adequate/Accessible Handwash Sinks, Supplies

3.0

10/26/2023

Corrected On Site

Discontinue placing soiled dish wear in hand wash sink. Ensure hand wash sink is clear and available for use at all times. Wash dishes in three compartment sink.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BREDA

Facility ID: FA0017749

Site Address: 1021 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0022914

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 04/17/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	04/17/2025	Uncorrected as of 5/2/2025

Observed ice build up in the refrigerator behind the bar. Ensure the unit is working properly by thawing ice. Repair or replace if necessary.

Inspection Date: 03/21/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BREEZEWAY CAFE

Facility ID: FA0014180

Site Address: 230 POMEROY AVE, PISMO BEACH

Record ID: PR0019653

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 01/15/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: No violations found during time of inspection. Facility is well maintained and managed.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 02/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K038: Approved Lighting/Ventilation: Adequate, Used Clean the fan cover on the ventilation hood system.	0.5	02/29/2024	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BREW-IT COFFEE TEA

Facility ID: FA0007557

Site Address: 6570 MORRO RD, ATASCADERO

Record ID: PR0015815

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 12/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Overall, the facility is well-maintained and works in an orderly manner. Facility has preexisting, non-conforming flooring. If there is a change of ownership OR it becomes difficult to clean, replacement with approved materials will be made mandatory.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 03/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	03/22/2024	Uncorrected as of 5/2/2025
Observed cardboard boxes in the mop sink. Ensure that they are removed to make the sink accessible for cleaning.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	04/01/2025	Uncorrected as of 5/2/2025
Flooring is showing evidence of wear and tear. The concrete is exposed. Resealing and repairs will be needed in the next remodel or if cleanliness becomes an issue.			



County of San Luis Obispo
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2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
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Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0014088

PR0019556

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BRICK AND MORTAR CATERING/SLO BUDGET CATERING

Facility ID: FA0014088

Site Address: 3563 SUELDO ST STE H, SAN LUIS OBISPO

Record ID: PR0019556

Program Description: MR40 - DEPENDENT FOOD SERVICE OPERATOR-MODERATE PREP

Inspection Date: 01/22/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 99.0

Overall Inspection Comments: None entered

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K024: Person In Charge Present and Performs Duties; Valid Certification

1.0

01/23/2025

Uncorrected as of 5/2/2025

No Food Managers card observed. Please send updated FMC for our records.

Inspection Date: 04/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



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FA0017589

PR0022741

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BRIX WINE BAR

Facility ID: FA0017589

Site Address: 753 SHELL BEACH RD, PISMO BEACH

Record ID: PR0022741

Program Description: 1609 - BARS (NO FOOD PREPARATION)

Inspection Date: 11/21/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is approved to operate. Ensure the following is addressed:

- Find a suitable place to hang mops to dry after use
- If planning to prepare food offsite, apply for a Dependent Food Operator Permit
- Once food prep has begun, ensure at least one employee has a valid Food Manager Certificate and all others have a Food Handlers Card



Two Years of Retail Food Facility Inspection Results

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Facility Name: BRONCO BURGERS

Facility ID: FA0007396

Site Address: 1925 GOLDEN HILL RD STE 300, PASO ROBLES

Record ID: PR0011414

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/06/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	03/06/2025	Corrected On Site
Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0		Uncorrected as of 5/2/2025
REPEAT VIOLATION: Renew food manager certificate and ensure all other employees have food handler cards. Store copies on site for inspector review.			
K027: Food Separated and Protected	1.0	03/13/2025	Uncorrected as of 5/2/2025
Observed raw meat (burgers and chicken) being stored above ready to eat foods. To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5	03/07/2025	Uncorrected as of 5/2/2025
Observed unlabeled spray bottles in the back of business. Ensure toxic spray bottles are labeled as to the contents of the container.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	03/14/2025	Uncorrected as of 5/2/2025
1. REPEAT VIOLATION: All refrigeration units between 45-50°F. Staff advised they had been in a nd out of all units during lunch rush. Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F. Have unit serviced to ensure equipment is maintained clean, functional, and in good repair.			
2.Observed a build up of food debris on handles and gaskets. Ensure equipment is maintained clean, functional, and in good repair.			
K040: Wiping Cloths: Properly Used and Stored	0.5	03/08/2025	Uncorrected as of 5/2/2025
Observed soiled wiping cloths sitting on prep areas. Wiping cloths should be held in a solution of sanitizer between uses.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
See comments in section 24 and 35.			

Inspection Date: 08/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	08/30/2024	Uncorrected as of 5/2/2025
Renew Food Manager Certificate and ensure all other employees have Food Handler Cards. Store copies on site for inspector review.			
K030: Food Storage; Food Storage Containers Identified	0.5	08/22/2024	03/06/2025
Observed a large bag of onions on the floor in storage room. Properly elevate food items at least 6 inches above the floor.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BRONCO BURGERS

Facility ID: FA0007396

Site Address: 1925 GOLDEN HILL RD STE 300, PASO ROBLES

Record ID: PR0011414

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 08/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>08/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
All refrigeration units measure between 42-47F. Staff advised they had been in and out of all units to prepare for business to open. Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F. Ensure equipment is maintained clean, functional, and in good repair.			
K039: Thermometers Provided and Accurate	<u>0.5</u>	<u>08/30/2024</u>	<u>03/06/2025</u>
Provide thermometers in all refrigeration units. Monitor thermometers frequently to ensure all refrigeration units are maintaining temperature.			

Inspection Date: 12/14/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected	<u>1.0</u>	<u>12/14/2023</u>	<u>Corrected On Site</u>
Discontinue storing raw food of animal origin above Ready-to-eat (RTE) foods. Observed raw chicken being stored above ready-to-eat in refrigeration unit. Corrected on site.			
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>12/29/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure all nonfood-contact surfaces are maintained clean. Thoroughly clean all equipment, cabinets, and shelving.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BROOKS BURGERS

Facility ID: FA0016290

Site Address: 220 FIVE CITIES, PISMO BEACH

Record ID: PR0021860

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean There is food debris and grease accumulation on refrigerator doors and shelving. Thoroughly clean all equipment and shelving. Add nonfood-contact surfaces to routine cleaning schedule.	0.5	12/31/2024	Uncorrected as of 5/2/2025
K042: Proper Waste Disposal; Facilities Maintained Observed excessive amounts of grease on the ground near the grease bin, in the back of the building, and in the additional space where only refrigeration units are at. Ensure the premises of facility is maintained clean to prevent attracting vermin and to prevent stormwater pollution.	0.5	06/03/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed back door near then kitchen opened. Facility does not have an enclosed kitchen and therefore needs to either keep doors and windows closed or install tight fitting screens and/or air curtains. This is to prevent entrance of vermin (flies, rodents, cockroaches, etc.)	0.5	06/03/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat violations: K042 and K044	2.0		Uncorrected as of 5/2/2025

Inspection Date: 07/10/2023

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to locate or verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections.	1.0	07/10/2023	12/03/2024
K038: Approved Lighting/Ventilation; Adequate, Used Observed heavy grease accumulation on the ventilation hood filters. Clean regularly to prevent increased risk of fire.	0.5	07/10/2023	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Although sanitizer buckets were set up, multi-use wiping cloths were observed stored outside of the bucket. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Store wiping cloths in an approved sanitizer solution between uses or provide a clean cloth for each use.	0.5	07/10/2023	Uncorrected as of 5/2/2025
K042: Proper Waste Disposal; Facilities Maintained Observed grease container out back with lid open and excessive amounts of grease on the ground and surrounding areas. Ensure the grease container is kept closed and its surrounding areas are maintained clean and sanitary to prevent attracting vermin and to prevent stormwater pollution.	0.5	07/10/2023	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BROOKS BURGERS

Facility ID: FA0016290

Site Address: 220 FIVE CITIES, PISMO BEACH

Record ID: PR0021860

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 07/10/2023

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	07/10/2023	Uncorrected as of 5/2/2025

- 1) Observed all doors of the facility propped open and several open windows without screens. Facility does not have an enclosed kitchen and therefore needs to either keep doors and windows closed or install tight fitting screens and/or air curtains. This is to prevent entrance of vermin (flies, rodents, cockroaches, etc.)
- 2) Observed more than one employee phone in the kitchen on top of food equipment and near prep areas. Discontinue allowing employees to store personal belongings in the kitchen. Ensure they have a designated area for belongings away from the food prep and food equipment areas to prevent cross contamination.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BROOKS BURGERS SLO

Facility ID: FA0017081

Site Address: 134 TANK FARM RD, SAN LUIS OBISPO

Record ID: PR0022715

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>12/18/2024</u>	Uncorrected as of 5/2/2025
Observed faucet leaking in the kitchen. Ensure faucet is repaired or replaced.			

Inspection Date: 11/05/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BROTHERS CAFE 316 LLC

Facility ID: FA0014198

Site Address: 1487 CRESTON RD, PASO ROBLES

Record ID: PR0019675

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use Ensure employee beverages, stored in food prep/storage locations, have lids to prevent cross contamination.	<u>2.0</u>	<u>01/07/2025</u>	<u>Corrected On Site</u>
K029: Toxic Substances Properly Identified, Stored, Used Properly label all chemicals and store in an area separate from food and utensils.	<u>0.5</u>	<u>01/10/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified 1. Label bulk food bins as to the contents of the containers. 2. Ensure food in walk-in freezer is stored 6" or more up off the floor.	<u>0.5</u>	<u>01/10/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure employee personal items are stored out of food storage/prep locations.	<u>0.5</u>	<u>01/08/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: Properly label all chemicals and store in an area separate from food and utensils.	<u>2.0</u>	<u>01/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K026: Approved Thawing Methods Used, Frozen Food Discontinue thawing bacon at room temperature. Ensure potentially hazardous foods are thawed by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.	<u>0.5</u>	<u>04/29/2024</u>	<u>Corrected On Site</u>
K029: Toxic Substances Properly Identified, Stored, Used Properly label all chemicals and store in an area separate from food and utensils.	<u>0.5</u>	<u>04/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Discontinue the use of cardboard to line shelving as it is not easily cleanable.	<u>0.5</u>	<u>04/30/2024</u>	<u>01/07/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure employee personal items are stored separate from food storage locations.	<u>0.5</u>	<u>04/29/2024</u>	<u>Corrected On Site</u>

Inspection Date: 11/01/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BROTHERS CAFE 316 LLC

Facility ID: FA0014198

Site Address: 1487 CRESTON RD, PASO ROBLES

Record ID: PR0019675

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/01/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>11/01/2023</u>	<u>Corrected On Site</u>
0 PPM chlorine dispensing from automatic dish machine upon arrival. Ensure machine is primed and tested with chlorine sanitizer test strips prior to use. Ensure 50 PPM chlorine dispenses from machine prior to use. Unit dispensed 50 PPM chlorine at end of inspection.(COS)			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>11/03/2023</u>	<u>04/29/2024</u>
Ensure chlorine sanitizer test strips are obtained and used to monitor 100 PPM chlorine in sanitizer buckets and 50 PPM sanitizer in automatic dish machine.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>11/03/2023</u>	<u>04/29/2024</u>
Ensure sanitizer wiping cloths remain in sanitizer when not in active use.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BROWN BUTTER COOKIE COMPANY

Facility ID: FA0009015

Site Address: 98 N OCEAN AVE, CAYUCOS

Record ID: PR0015155

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 11/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used Observed missing fan cover in restroom. Replace.	<u>0.5</u>	<u>11/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed front door propped open at time of inspection. Maintain all exterior doors closed except when in use.	<u>0.5</u>	<u>11/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure all required hand washing signs are posted at each hand washing station.	<u>0.5</u>	<u>11/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 02/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K039: Thermometers Provided and Accurate Missing thermometer in small fridge with heavy cream. Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>02/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels sitting on prep table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution as to prevent cross contamination.	<u>0.5</u>	<u>02/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1) Observed front door propped open. Maintain all exterior doors closed except when in use. 2) Observed mops sitting on janitorial sink. Ensure mops are placed in a position that allows it to air dry without soiling walls, equipment, or supplies.	<u>0.5</u>	<u>02/22/2024</u>	<u>02/16/2024</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: BROWN BUTTER COOKIE COMPANY****Facility ID:** FA0009539**Site Address:** 801 12TH ST, PASO ROBLES**Record ID:** PR0015932**Program Description:** LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP**Inspection Date:** 12/13/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 99.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	12/20/2024	Uncorrected as of 5/2/2025
Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.			

Inspection Date: 12/19/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** IN COMPLIANCE**Department Action Description:** NEXT REGULAR**Score:** 100.0 **Award of Excellence Issued****Overall Inspection Comments:** None entered**AWRD: EXCELLENCE AWARD** **0.0**

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: BROWN BUTTER COOKIE COMPANY****Facility ID:** FA0016081**Site Address:** 897 HIGUERA ST, SAN LUIS OBISPO**Record ID:** PR0021617**Program Description:** LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP**Inspection Date: 04/29/2025****Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** IN COMPLIANCE**Department Action Description:** NEXT REGULAR**Score:** 100.0 **Award of Excellence Issued****Overall Inspection Comments:** None entered**AWRD:** EXCELLENCE AWARD**0.0****Inspection Date: 05/15/2024****Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 99.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K000: STORMWATER POLLUTION	0.0		Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed mop being stored sitting on the floor. Hang dry mop in order for it to air dry which helps keep it clean.	0.5	05/22/2024	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Observed missing hand sign in the bathroom. Post hand washing sign.	0.5	05/22/2024	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BRU COFFEE HOUSE

Facility ID: FA0013902

Site Address: 5760 EL CAMINO REAL, ATASCADERO

Record ID: PR0019387

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 11/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>11/14/2024</u>	<u>Corrected On Site</u>
Ensure all hand washing signs are posted at all hand washing stations. Sticker provided. Corrected on site.			

Inspection Date: 01/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>02/09/2024</u>	<u>11/14/2024</u>
Ensure chlorine test strips are obtained and used to monitor 100 ppm chlorine sanitizer in solution.			
K039: Thermometers Provided and Accurate	<u>0.5</u>	<u>02/09/2024</u>	<u>11/14/2024</u>
Ensure secondary thermometers are installed in all refrigeration units holding Potential Hazardous Foods (PHF).			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BRUNCH

Facility ID: FA0013989

Site Address: 840 13TH ST, PASO ROBLES

Record ID: PR0019471

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 01/23/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	01/23/2025	
Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium.			
K030: Food Storage; Food Storage Containers Identified	0.5	01/23/2025	Corrected On Site
Observed container of cut potatoes on the floor by cook line. Properly elevate food items container at least 6 inches above the floor. Corrected on site.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	01/31/2025	Uncorrected as of 5/2/2025
Observed broken gaskets in refrigeration unit on prep unit on cook line. Repair or replace.			

Inspection Date: 11/28/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	11/28/2023	Corrected On Site
0 ppm chlorine dispensing from automatic dish machine. Repair or replace unit. Ensure chlorine dispenses from unit prior to use. Corrected on site.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BRYDGE

Facility ID: FA0015787

Site Address: 4286 BRIDGE ST, CAMBRIA

Record ID: PR0021285

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed uncovered tray of gnocchi sitting in chest freezer. Ensure all food products are stored so as to be protected from contamination at all times.	<u>1.0</u>	<u>02/15/2024</u>	
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>02/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed cloth towel sitting on prep unit. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution as to prevent cross contamination.	<u>0.5</u>	<u>02/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises: Personal/Cleaning Items; Vermin-Proofing Observed mops sitting in bucket. Ensure mops are placed in a position that allows it to air dry without soiling walls, equipment, or supplies.	<u>0.5</u>	<u>02/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BUBBLES & TEA COFFEEHOUSE

Facility ID: FA0016113

Site Address: 338 W TEFFT ST STE B, NIPOMO

Record ID: PR0021674

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 08/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K008: Procedures/Records for Time as PH Control Method	2.0	08/21/2024	Uncorrected as of 5/2/2025
Observed breakfast burritos and potatoes being stored at 110F. Facility has chosen to use time instead of temperature for these food items. Ensure records are kept for the time food is made and ensure food is discarded after four hours.			
If facility decides not to use time as a public health control method, then burritos will need to be held at 135F or above.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	08/21/2024	Uncorrected as of 5/2/2025
Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	08/22/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed mop sink being used to store extra supplies/equipment. Ensure all equipment is stored in a manner that protects them from contamination.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	08/22/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed mop being stored by three compartment sink. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	08/21/2024	Uncorrected as of 5/2/2025
See comments in section 36 and 44.			

Inspection Date: 10/31/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	11/01/2023	08/21/2024
Observed malfunctioning pump soap at hand wash sink in kitchen. Repair/replace. Ensure soap dispenser is maintained in good repair.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	11/07/2023	08/21/2024
Observed no food manager certificate on site. Ensure at least one employee has a food manager safety certification and it's able to be presented during time of inspection.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	11/01/2023	Uncorrected as of 5/2/2025
Observed mop sink being used to store extra supplies/equipment. Ensure all equipment is stored in a manner that protects them from contamination.			
K039: Thermometers Provided and Accurate	0.5	11/01/2023	08/21/2024
Ensure all refrigeration units have secondary thermometers.			
K040: Wiping Cloths: Properly Used and Stored	0.5	10/31/2023	Uncorrected as of 5/2/2025
Observed wiping cloths being stored on prep line. Ensure all wiping cloths, when not in use, are stored in sanitizer bucket.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** BUBBLES & TEA COFFEEHOUSE**Facility ID:** FA0016113**Site Address:** 338 W TEFFT ST STE B, NIPOMO**Record ID:** PR0021674**Program Description:** MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP**Inspection Date:** 10/31/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 94.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	11/01/2023	Uncorrected as of 5/2/2025
Observed mops being stored in mop bucket. Ensure mops are hung up to dry in designated mop rack.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BUDGET CAFE

Facility ID: FA0000667

Site Address: 3121 S HIGUERA ST J, SAN LUIS OBISPO

Record ID: PR0000667

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/23/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 10/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item

Points LostComply By DateComplied On Date

AWRD: EXCELLENCE AWARD

0.0

K040: Wiping Cloths: Properly Used and Stored

0.5

10/30/2024

Uncorrected as of 5/2/2025

Observed wiping cloths on counter tops in between use. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.

Inspection Date: 05/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 10/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: Facility presented clean and well organized during time of inspection.

Violation Item

Points LostComply By DateComplied On Date

AWRD: EXCELLENCE AWARD

0.0

K036: Equipment, Utensils and Linens: Storage and Use

0.5

10/18/2023

10/30/2024

Observed some grime on soda nozzle dispenser. Ensure soda nozzles are cleaned and sanitized on a regular basis.



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0016987

PR0022615

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BUEN DIA COFFEE

Facility ID: FA0016987

Site Address: 570 HIGUERA ST STE 190, SAN LUIS OBISPO

Record ID: PR0022615

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 10/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/04/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BUFFALO PUB & GRILL

Facility ID: FA0012867

Site Address: 717 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0018389

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>11/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
No food manager card observed. Employee is in the process of obtaining certification. Contact your inspector once certification is completed.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>11/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed medium sized hole forming in the floor in front of three comp sink as well as many cracking tiles throughout kitchen. Repair or replace entire floor. See SLO County approved flooring list for options. Floor is not smooth and easily cleanable in current state.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>11/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS: - Observed medium sized hole forming in the floor in front of three comp sink as well as many cracking tiles throughout kitchen. Repair or replace entire floor. See SLO County approved flooring list for options. Floor is not smooth and easily cleanable in current state.			

Inspection Date: 06/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>06/07/2024</u>	<u>11/21/2024</u>
Observed food debris on the base of the meat slicer. Ensure meat slicer is cleaned and sanitized thoroughly before it is stored.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>09/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed medium sized hole forming in the floor in front of three comp sink as well as many cracking tiles throughout kitchen. Repair or replace entire floor. See SLO County approved flooring list for options. Floor is not smooth and easily cleanable in current state.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>06/06/2024</u>	<u>Corrected On Site</u>
No hand washing signs in the bathroom. Please use the signs provided or your own choosing.			

Inspection Date: 10/19/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>10/27/2023</u>	<u>06/06/2024</u>
Clean and sanitize dust and food debris accumulation from non food contact surfaces throughout.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>10/27/2023</u>	<u>06/06/2024</u>
Ensure particle board shelving is removed from walk-in refrigerator. Ensure NSF/commercial grade equipment is used in facility.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: BUFFALO PUB & GRILL****Facility ID:** FA0012867**Site Address:** 717 HIGUERA ST, SAN LUIS OBISPO**Record ID:** PR0018389**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 10/19/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 97.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use Ensure bottles are stored out of ice for consumption. (COS)	<u>0.5</u>	<u>10/19/2023</u>	<u>Corrected On Site</u>
K043: Approved Toilets: Maintained, Accessible, Clean Store toilet tissue on roll to prevent cross contamination.	<u>0.5</u>	<u>10/27/2023</u>	<u>06/06/2024</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Clean and sanitize floor drains throughout.	<u>0.5</u>	<u>10/27/2023</u>	<u>06/06/2024</u>



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Facility Name: BUFFALO WILD WINGS

Facility ID: FA0000645

Site Address: 309 MADONNA RD, SAN LUIS OBISPO

Record ID: PR0016596

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 07/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K027: Food Separated and Protected

1.0

07/08/2024

Observed uncovered containers with food in walk-in cooler/freezer. Ensure all food products are stored so as to be protected from contamination at all times. Corrected on site.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BULL'S TAVERN

Facility ID: FA0000235

Site Address: 1040 CHORRO ST, SAN LUIS OBISPO

Record ID: PR0000235

Program Description: 1609 - BARS (NO FOOD PREPARATION)

Inspection Date: 04/24/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	04/24/2025	Uncorrected as of 5/2/2025
Observed floor drain under the three compartment sink beginning to show rust as the porcelain is wearing off rendering the drain difficult to clean. Ensure floor drain is repaired or replaced.			

Inspection Date: 05/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use	0.5	05/10/2024	Uncorrected as of 5/2/2025
Observed two CO2 tanks behind the bar near the front entrance not secured. Properly secure the pressurized CO2 tank.			
K047: Signs Posted: Last Inspection Report Available	0.5	05/10/2024	Uncorrected as of 5/2/2025
Observed out of date permit. Visibly post current permit.			



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as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BUNN THAI BISTRO

Facility ID: FA0001240

Site Address: 968 W GRAND AVE #102, GROVER BEACH

Record ID: PR0001240

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean	0.5	05/18/2025	Uncorrected as of 5/2/2025
- All refrigeration units showed evidence of food/grease accumulation on doors and handles. Implement disinfecting all refrigeration unit surfaces in a routine cleaning schedule.			
- Observed a build up of food debris on the aluminum foil liners used throughout kitchen. Make sure to change the aluminum foil routinely.			
Make sure to thoroughly clean all equipment, cabinets, and shelving.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	05/18/2025	Uncorrected as of 5/2/2025
- Maintain all exterior doors (back door) closed except when in use. Repeat violation.			
- Remove unnecessary bags/boxes out of the mop sink area.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	05/18/2025	Uncorrected as of 5/2/2025
Repeat Violation: Observed heavy grease accumulation on the walls and ceiling panels in the kitchen. Clean regularly.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
Repeat Violations: K044, K045			

Inspection Date: 07/10/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 91.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	07/10/2023	Corrected On Site
Facility had no sanitizer buckets set up in the kitchen but was actively preparing foods. Ensure a sanitizer solution of 100ppm chlorine or 200ppm quaternary ammonium is prepared BEFORE beginning any type of food preparation. Sanitizer solution shall be changed every 4 hours or more often if needed. Check using the appropriate test strips. Corrected on site.			
K021: Hot and Cold Water Available	2.0	07/10/2023	Uncorrected as of 5/2/2025
Hot water at the food preparation sink is turned off due to a leak. Hot water of at least 120F is required.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	07/10/2023	Uncorrected as of 5/2/2025
Unable to locate or verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections.			

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as of 5/2/2025

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Facility Name: BUNN THAI BISTRO

Facility ID: FA0001240

Site Address: 968 W GRAND AVE #102, GROVER BEACH

Record ID: PR0001240

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 07/10/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 91.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K026: Approved Thawing Methods Used, Frozen Food	<u>0.5</u>	<u>07/10/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Improper thawing of frozen foods observed. Thaw potentially hazardous foods by one of these methods:			
1. Under cool (below 70 degrees F) potable running water for a period not to exceed 2 hours. Water shall be of sufficient velocity to flush loose food particles into the sink drain.			
2. In refrigeration units (usually overnight).			
3. In a microwave oven.			
4. As part of the cooking process.			
K027: Food Separated and Protected	<u>1.0</u>	<u>07/10/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Immediately discontinue washing produce in the 3-compartment sink and hand washing sink. Produce shall only be washed in the food preparation sink. Observed the food preparation sink blocked by dishes and not in use due to a plumbing leak. Repair the food prep sink and begin using it for its intended purpose.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>07/10/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Discontinue storing food equipment and clean linens in the employee restroom.			
K043: Approved Toilets: Maintained, Accessible, Clean	<u>0.5</u>	<u>07/10/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure the toilet room has a self-closing door mechanism in working order. Do not prop restroom doors open.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>07/10/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Observed heavy grease accumulation on the walls and ceiling panels in the kitchen. Clean regularly. REPEAT VIOLATION.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BUONA TAVOLA PASO

Facility ID: FA0005515

Site Address: 943 SPRING ST, PASO ROBLES

Record ID: PR0008422

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	10/09/2024	
K047: Signs Posted; Last Inspection Report Available Replace missing hand wash sign in mens toilet room.	0.5	10/11/2024	Uncorrected as of 5/2/2025

Inspection Date: 03/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD	0.0	03/04/2024	10/09/2024

Inspection Date: 06/28/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use Ensure employee beverages have lids when stored in food prep areas.	2.0	06/28/2023	Corrected On Site
K018: HACCP/Variance Required: Approved/Records Kept Observed vacuum sealed prosciutto. Facility does not have a HACCP plan. Discontinue this process until a HACCP plan is obtained through the State. Or continue this process ensuring the food is used within 48 hours of vacuum sealing, stored at 41F and below, and labeled with date and time.	2.0	06/28/2023	Corrected On Site
K040: Wiping Cloths: Properly Used and Stored Ensure sanitizer wiping cloths remain in sanitizer solution when not in active use.	0.5	06/29/2023	03/04/2024



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as of 5/2/2025

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Facility Name: BUONA TAVOLA SLO, INC.

Facility ID: FA0000241

Site Address: 1037 MONTEREY ST, SAN LUIS OBISPO

Record ID: PR0000241

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>02/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed mop sitting in mop bucket for storage. Ensure mop has a place to hang dry.			

Inspection Date: 08/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>08/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed grime accumulation inside ice machine. Clean and sanitize.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>08/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed build up of food debris and grime under shelving in the food storage area. Clean and sanitize.			

Inspection Date: 10/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>10/18/2023</u>	<u>08/23/2024</u>
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>10/27/2023</u>	<u>08/23/2024</u>
Obtain and use chlorine sanitizer test strips to monitor 100 PPM chlorine in sanitizer solution.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>11/03/2023</u>	<u>08/23/2024</u>
Repair or replace torn refrigeration gaskets.			



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Facility Name: BURGER KING #24162

Facility ID: FA0015724

Site Address: 180 NIBLICK RD, PASO ROBLES

Record ID: PR0021230

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 09/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>09/19/2024</u>	
K038: Approved Lighting/Ventilation: Adequate, Used Observed lights out under hood. Ensure lighting is replaced under hood system.	<u>0.5</u>	<u>09/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 11/15/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>11/15/2023</u>	<u>09/19/2024</u>
K036: Equipment, Utensils and Linens: Storage and Use 1. Ensure paper towels are stocked inside the dispenser for all hand wash sinks. 2. Ensure CO2 tanks are secured to a fixed location.	<u>0.5</u>	<u>11/16/2023</u>	<u>09/19/2024</u>
K039: Thermometers Provided and Accurate Ensure all refrigeration units have secondary thermometers to monitor 41F and below.	<u>0.5</u>	<u>11/17/2023</u>	<u>09/19/2024</u>



Two Years of Retail Food Facility Inspection Results

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Facility Name: BURGER KING #3731

Facility ID: FA0000501

Site Address: 1773 W GRAND AVE, GROVER BEACH

Record ID: PR0000501

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 12/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>12/16/2024</u>	<u>Corrected On Site</u>
The small drink fridge at the front counter measured 55F. Ensure cold held potentially hazardous foods are maintained at or below 41F at all times. Corrective action: employees moved all perishable items to the walk-in. Discontinue use of the unit until it has been repaired.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>12/16/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed store room near ice machine with unnecessary items and/or personal items. Remove any items from the store that are not required for operation. Excess items create harborage for vermin.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>12/16/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Flooring in the walk-in is deteriorating. Plan for future repairs.			

Inspection Date: 08/08/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K008: Procedures/Records for Time as PH Control Method	<u>2.0</u>	<u>08/09/2023</u>	<u>08/08/2023</u>
Observed the facility using time as a public health control (TPHC) to keep track of their potentially hazardous foods (ie cut tomatoes, cheese, lettuce) at the cook line. However, foods at the cook line were not labeled with a time sticker. Either maintain all potentially hazardous foods at or below 41F or follow the Time as Public Health Control plan as follows: (1) The food shall be cooked and served, served if ready-to-eat, or discarded within four hours from the point in time when the food is removed from temperature control. (2) The food shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the food is removed from temperature control. (3) The food in unmarked containers or packages or marked to exceed four-hour limit shall be discarded. (4) Written procedures shall be maintained in the food facility and made available to the enforcement agency upon Corrective Action: The person in charge corrected the labels during this inspection. **This is an ongoing repeat violation. Employees must be trained properly to ensure TPHC is utilized correctly. If at the next inspection this violation is found again, all foods will immediately be discarded.**			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>08/08/2023</u>	<u>12/18/2024</u>
Flooring and walls inside the walk-in refrigerator are deteriorating. Plan for future repairs.			
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>	<u>08/08/2023</u>	<u>12/18/2024</u>
REPEAT VIOLATIONS: - Improper use of Time as a Public Health Control			



Two Years of Retail Food Facility Inspection Results

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Facility Name: BURGER KING #4493

Facility ID: FA0013933

Site Address: 781 QUINTANA RD, MORRO BAY

Record ID: PR0019411

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 09/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>09/10/2024</u>	<u>Corrected On Site</u>
K049: Permits Available Maintain the 2024 Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>09/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 12/06/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K039: Thermometers Provided and Accurate Observed no thermometer in small fridge under front counter. Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>12/08/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices Observed drain line under 3-compartment sink going into floor sink. Ensure preparation and warewashing sinks and other equipment with drain lines drain via indirect connection to an approved receptacle have air gap at least twice diameter of water supply inlet and not less than 1".	<u>0.5</u>	<u>12/20/2023</u>	<u>09/10/2024</u>
K047: Signs Posted; Last Inspection Report Available Ensure all required hand washing signs are posted.	<u>0.5</u>	<u>12/07/2023</u>	<u>09/10/2024</u>
K049: Permits Available Maintain the Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>12/07/2023</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

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Facility Name: BURGER KING #9678

Facility ID: FA0013928

Site Address: 1358 MADONNA RD, SAN LUIS OBISPO

Record ID: PR0019405

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 04/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K021: Hot and Cold Water Available	2.0		Uncorrected as of 5/2/2025
Hot water was measured at a maximum of 107F. Maintain an adequate supply of hot potable water (minimum of 120°F) and cold potable water under pressure to all sinks (except hand washing sinks).			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0		Uncorrected as of 5/2/2025
Not every employee had a food handler card available for review at the time of the inspection. Ensure all food employees have a valid/current food handler card/certificate.			

Inspection Date: 07/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	07/09/2024	Uncorrected as of 5/2/2025
The walk-in freezer has a buildup of ice and the fans are iced over. Unit needs to be serviced.			
K049: Permits Available	0.5	07/09/2024	Uncorrected as of 5/2/2025
- Post the 2024 Health Permit in an easily visible location - Post the CDFA License in an easily visible location			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BURGER VILLAGE

Facility ID: FA0014021

Site Address: 698 HIGUERA, SAN LUIS OBISPO

Record ID: PR0019499

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 12/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
<u>K014: Food Contact Surfaces: Clean and Sanitized</u>	<u>3.0</u>	<u>12/16/2024</u>	<u>Corrected On Site</u>
Observed Quatt sanitizer below adequate level. Ensure sanitizer mixing machine is repaired or replaced. Mix sanitizer by hand until machine is working properly. Contact your inspector once this issue is resolved.			
<u>K044: Premises; Personal/Cleaning Items; Vermin-Proofing</u>	<u>0.5</u>	<u>12/16/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed mops being stored on the floor. Ensure mops hang dry.			

Inspection Date: 04/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NOT APPLICABLE

Score: 99.5 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
<u>AWRD: EXCELLENCE AWARD</u>	<u>0.0</u>		
<u>K035: Adequate/Approved Equipment/Utensils, Maintained</u>	<u>0.5</u>	<u>04/09/2024</u>	<u>12/16/2024</u>
Observed food in prep refrigerators slightly out of temperature. Keep refrigerator lids closed between busy shifts and it is recommended to get individual metal bins and lids instead of the current plastic lids. This would also help to keep food at proper temperature.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BURGERS & MORE CO.

Facility ID: FA0016440

Site Address: 301 CYPRESS ST, PISMO BEACH

Record ID: PR0022013

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 01/29/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: Facility has not paid 2025 Health Permit fees. Facility has until 2/5/2025 to pay fees or will face closure.

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Clean the door gaskets on the prep top unit. Observed food debris buildup.	<u>0.5</u>	<u>01/29/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Ensure toilet paper is kept inside the dispenser.	<u>0.5</u>	<u>01/29/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed excess equipment in the outdoor back area. Remove any equipment not necessary for the function of the facility as this creates a space for vermin to live.	<u>0.5</u>	<u>01/29/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Discontinue covering the floor sink near the cook line with cardboard. All flooring materials shall be smooth, non-absorbent, and easily cleanable.	<u>0.5</u>	<u>01/29/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Facility has not paid 2025 Health Permit fees. Facility has until 2/5/2025 to pay fees or will face closure.	<u>0.5</u>	<u>02/05/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 10/10/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is conditionally approved to open. Ensure the following is corrected:

- Install a self-closing mechanism on the restroom door
- Remove the existing sign outside and replace with the new business name



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BURRITO LOCO

Facility ID: FA0016418

Site Address: 2808 S HALCYON RD, ARROYO GRANDE

Record ID: PR0021991

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected - REPEAT VIOLATION: Observed cups being used to scoop bulk food. Ensure scoops with handles are used to scoop bulk food and handles are maintained out of the food. - Observed raw eggs being stored above shredded cheese and produce. Ensure all raw foods are stored below ready to eat foods.	1.0	03/13/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use REPEAT VIOLATION: Observed free standing CO2 tanks in back storage area. Ensure all CO2 tanks are affixed to a rigid structure.	0.5	03/11/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used REPEAT VIOLATION: Observed light out in hood system. Repair/replace.	0.5	03/11/2025	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Ensure all refrigeration units have secondary thermometers.	0.5	03/12/2025	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored REPEAT VIOLATION: Observed wiping cloths being kept on prep line. Ensure wiping cloths, when not in use, are stored in sanitizer solution.	0.5	03/10/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing REPEAT VIOLATION: Observed holes in metal screen door. Repair/replace. Ensure screen door is maintained in good repair to prevent vermin from entering facility.	0.5	03/12/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed hole in wall behind ice machine. Repair/replace. - Observed food debris and grime underneath equipment. Ensure all floors are maintained clean. - REPEAT VIOLATION: Observed incorrect quarry cove tile installed on sealed concrete. Ensure correct slim foot ceramic tile is installed with sealed concrete when repairs are made in the future.	0.5	03/14/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 27, 36, 38, 40, 44 and 45.	2.0	03/10/2025	Uncorrected as of 5/2/2025

Inspection Date: 05/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed hot holding unit at 90F. Ensure all hot holding is maintained at 135F or above. Facility plans to use Time as a Public Health Control (TPHC) method until the unit is repaired. Ensure all food items are discarded after four hours when using TPHC method.	3.0	05/15/2024	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized Observed grime on soda nozzle gaskets. Ensure all food contact surfaces are maintained clean and sanitized.	3.0		Uncorrected as of 5/2/2025
K024: Person In Charge Present and Performs Duties; Valid Certification Observed no food manager safety certification. Ensure at least one employee/owner obtains a food manager safety certification.	1.0	07/29/2024	03/10/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BURRITO LOCO

Facility ID: FA0016418

Site Address: 2808 S HALCYON RD, ARROYO GRANDE

Record ID: PR0021991

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 05/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected	1.0	05/17/2024	Uncorrected as of 5/2/2025
- Observed open pots of food in refrigeration unit. Ensure all food remains covered to protect from contamination. - Observed cups being used to scoop bulk food. Ensure scoops with handles are used to scoop bulk food and handles are maintained out of the food.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	05/17/2024	Uncorrected as of 5/2/2025
Observed build up of grime/food debris on refrigeration gaskets. Ensure all equipment is maintained clean and in good repair.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	05/15/2024	Uncorrected as of 5/2/2025
Observed free standing CO2 tanks in back storage area. Ensure all CO2 tanks are affixed to a rigid structure.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	05/17/2024	Uncorrected as of 5/2/2025
Observed light out in hood system. Repair/replace.			
K040: Wiping Cloths: Properly Used and Stored	0.5	05/15/2024	Uncorrected as of 5/2/2025
Observed wiping cloths being kept on prep line. Ensure wiping cloths, when not in use, are stored in sanitizer solution.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	05/17/2024	Uncorrected as of 5/2/2025
- Observed holes in metal screen door. Repair/replace. Ensure screen door is maintained in good repair to prevent vermin from entering facility. - Observed mops being stored in mop sink. Ensure mops are hung up to air dry without soiling walls or equipment. Facility has a mop rack.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	05/30/2024	Uncorrected as of 5/2/2025
Observed incorrect quarry cove tile installed on sealed concrete. Ensure correct slim foot ceramic tile is installed with sealed concrete when repairs are made in the future.			

Inspection Date: 10/03/2023

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: All critical food safety violations from the 9/26/23 inspection have been corrected. Continue to work on the additional violations.

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	10/03/2023	05/16/2024
Observed a few flies inside facility. Front door was propped open and the drive thru window was open. Ensure doors and windows remain closed or are equipped with a tight fitting screen to prevent entrance of vermin.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	10/03/2023	05/16/2024
Observed several missing coving tiles in kitchen. Provide the required 4" base coving with 3/8 inch radius coving. See approved flooring materials attachment for more information.			

Inspection Date: 09/26/2023

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 86.5

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. Indicated violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: BURRITO LOCO

Facility ID: FA0016418

Site Address: 2808 S HALCYON RD, ARROYO GRANDE

Record ID: PR0021991

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 09/26/2023

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 86.5

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. Indicated violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge	<u>5.0</u>	<u>09/26/2023</u>	<u>05/16/2024</u>
Employees lack knowledge of food safety practices such as proper sanitation of dishes, proper concentration of sanitizer solutions, and proper cold holding temperatures. Immediately re-train employees on food safety practices. Ensure all employees are up to date on food safety training.			
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>09/26/2023</u>	<u>Corrected On Site</u>
Observed the prep top unit at the cook line measuring 70F and the 3-door reach in refrigeration unit at 51F. All cold held potentially hazardous foods must be kept at or below 41F at all times. Corrective action: employees stated all food in the units had been there less than 4 hours and prepared that day. Food was moved to another unit holding proper temperature. Discontinue use of the units until it they been repaired and a reinspection to confirm they are working has been performed.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>09/26/2023</u>	<u>05/16/2024</u>
- Observed no sanitizer in the 3-compartment sink sanitizing compartment and no sanitizer in the sanitizer buckets used at the cook line. Ensure sanitizer solution measures 100ppm chlorine or 200ppm quaternary ammonium. Use test strips to ensure proper concentration. Change sanitizer solution every 4 hours or more often if needed. Corrected on site. - Observed heavy accumulation of mildew inside the ice machine. Clean and sanitize the ice machine regularly to prevent contamination of the ice.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>09/26/2023</u>	<u>05/16/2024</u>
Unable to locate or verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>09/26/2023</u>	<u>05/16/2024</u>
Discontinue storing clean blenders directly next to the hand washing sink. Either install 6 inch high metal splashguards on both sides of the hand sink or move equipment at least 24 inches away from sink.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>09/26/2023</u>	<u>05/16/2024</u>
Observed a few flies inside facility. Front door was propped open and the drive thru window was open. Ensure doors and windows remain closed or are equipped with a tight fitting screen to prevent entrance of vermin.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>09/26/2023</u>	<u>05/16/2024</u>
Observed several missing coving tiles in kitchen. Provide the required 4" base coving with 3/8 inch radius coving. See approved flooring materials attachment for more information.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: BURRITOS EXPRESS

Facility ID: FA0016237

Site Address: 1495 CRESTON RD, PASO ROBLES

Record ID: PR0021805

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure all food employees have a valid/current food handler card/certificate. Keep evidence of completion on site.	<u>1.0</u>	<u>01/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified Provide labels to all bulk containers to indicate the contents stored inside.	<u>0.5</u>	<u>11/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Properly secure the pressurized CO2 tanks.	<u>0.5</u>	<u>11/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure that mops are positioned upright or install a mop rack so they properly air dry. Corrected on site.	<u>0.5</u>	<u>11/07/2024</u>	<u>Corrected On Site</u>
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violation: -Ensure all food employees have a valid/current food handler card/certificate. Keep evidence of completion on site.	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 02/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 81.5

Overall Inspection Comments: Management: Review inspection report with staff to ensure violations are corrected, facility maintained and to prevent chargeable re inspections.

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge Observed employees performing inadequate sanitizing and thawing techniques. Ensure all employees obtain Food Handler cards to ensure proper food techniques and sanitation. Violations noted were corrected prior to end of inspection.	<u>5.0</u>	<u>02/15/2024</u>	<u>Corrected On Site</u>
K014: Food Contact Surfaces: Clean and Sanitized 1. Ensure employees create 100 PPM chlorine sanitizer solution, accessible by cook line and front of house staff to sanitize food contact surfaces. (COS) 2. Ensure dish ware is washed, rinsed, sanitized, in three compartment sink and set out to air dry. (COS)	<u>3.0</u>	<u>02/15/2024</u>	<u>Corrected On Site</u>
K024: Person In Charge Present and Performs Duties; Valid Certification 1. Ensure all food employees have a valid/current food handler card/certificate. 2. Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.	<u>1.0</u>	<u>03/08/2024</u>	<u>11/07/2024</u>
K026: Approved Thawing Methods Used, Frozen Food Ensure shrimp is thawed, in food prep sink, under cold running water. Place thawed food in cold holding unit at 41F or cook after thawed. Discontinue storing on counter until ordered. (COS)	<u>0.5</u>	<u>02/15/2024</u>	<u>Corrected On Site</u>
K029: Toxic Substances Properly Identified, Stored, Used Ensure toxic substances are labeled as to the contents of the container.	<u>0.5</u>	<u>02/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Repair or replace broken paper towel dispenser in toilet room.	<u>0.5</u>	<u>02/23/2024</u>	<u>11/07/2024</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: BURRITOS EXPRESS

Facility ID: FA0016237

Site Address: 1495 CRESTON RD, PASO ROBLES

Record ID: PR0021805

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 81.5

Overall Inspection Comments: Management: Review inspection report with staff to ensure violations are corrected, facility maintained and to prevent chargeable re inspections.

Violation Item	Points Lost	Comply By Date	Complied On Date
K040: Wiping Cloths: Properly Used and Stored Ensure sanitizer wiping cloths remain in chlorine bleach bucket when not in active use.	<u>0.5</u>	<u>02/15/2024</u>	<u>Corrected On Site</u>
K047: Signs Posted; Last Inspection Report Available Store health inspection report on site, available for Inspector and customer review upon request.	<u>0.5</u>	<u>02/16/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K053: Repeat Violations - Critical (1 - 23) REPEAT VIOLATIONS: 1. Ensure employees create 100 PPM chlorine sanitizer solution, accessible by cook line and front of house staff to sanitize food contact surfaces. (COS) 2. Ensure dish ware is washed, rinsed, sanitized, in three compartment sink and set out to air dry. (COS)	<u>5.0</u>	<u>02/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: 1. Ensure toxic substances are labeled as to the contents of the container. 2. Repair or replace broken paper towel dispenser in toilet room. 3. Store health inspection report on site, available for Inspector and customer review upon request. 4. Ensure all food employees have a valid/current food handler card/certificate. 5. Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.	<u>2.0</u>	<u>02/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/07/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 84.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge Ensure employees are educated in adequate food handling and sanitation.	<u>5.0</u>	<u>08/07/2023</u>	<u>Corrected On Site</u>
K007: Proper Hot and Cold Holding Temperatures Ensure hot hold food items maintain 135F and above. Employee placed prepared meats in hot hold unit during inspection.	<u>3.0</u>	<u>08/07/2023</u>	<u>Corrected On Site</u>
K014: Food Contact Surfaces: Clean and Sanitized 1. Ensure chlorine sanitizer is created and used to wipe food contact surfaces. Ensure chlorine sanitizer is maintained at 100 PPM. 2. Ensure dish ware is properly ware washed. Wash in soapy water, rinse in clean hot water, soak in 100 PPM chlorine sanitizer and air dry.	<u>3.0</u>	<u>08/07/2023</u>	<u>Corrected On Site</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure a manager obtains a Food Managers Certificate. All other employees shall obtain a Food Handler card. Store copies on site.	<u>1.0</u>	<u>08/18/2023</u>	<u>11/07/2024</u>
K027: Food Separated and Protected Observed open cardboard boxes of dried chili's and other spices. Obtain containers with tight fitting lids to store dry goods, to prevent cross contamination.	<u>1.0</u>	<u>08/11/2023</u>	<u>02/15/2024</u>
K029: Toxic Substances Properly Identified, Stored, Used Ensure toxic substances are labeled as to the contents of the container.	<u>0.5</u>	<u>08/11/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Clean and sanitize two door refrigeration units of food debris and grime.	<u>0.5</u>	<u>08/11/2023</u>	<u>02/15/2024</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** BURRITOS EXPRESS**Facility ID:** FA0016237**Site Address:** 1495 CRESTON RD, PASO ROBLES**Record ID:** PR0021805**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 08/07/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 84.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use Repair or replace broken paper towel dispenser in toilet room.	0.5	08/11/2023	11/07/2024
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Discontinue storing employee personal items in/on food storage locations.	0.5	08/11/2023	02/15/2024
K047: Signs Posted; Last Inspection Report Available Store health inspection report on site, available for Inspector and customer review upon request.	0.5	08/08/2023	Uncorrected as of 5/2/2025



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Facility Name: BUTTERCUP BAKERY & CAFE

Facility ID: FA0012807

Site Address: 430 MORRO BAY BLVD, MORRO BAY

Record ID: PR0018311

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 10/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals Observed multiple flies in kitchen area at time of inspection. Eliminate flies from the facility by safe, legal, and effective means at once.	<u>2.0</u>	<u>10/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottles with chemicals under 3-comp sink. Properly label all chemicals and store in an area separate from food and utensils.	<u>0.5</u>	<u>10/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Unable to locate T-strips at time of inspection. Provide approved and correct testing equipment to test for sanitizer concentration.	<u>0.5</u>	<u>10/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gaskets on reach in cooler. Repair or replace.	<u>0.5</u>	<u>12/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Observed missing thermometer in prep cooler under espresso machine and in back reach in cooler. Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>10/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed front door propped open at time of inspection. Maintain all exterior doors closed except when in use.	<u>0.5</u>	<u>10/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 01/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Provide copy within 60 days.	<u>1.0</u>	<u>03/04/2024</u>	<u>10/15/2024</u>
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottle. Properly label all chemicals and store in an area separate from food and utensils.	<u>0.5</u>	<u>01/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Grease accumulation was observed in the hood system and stove top area. Clean on a more frequent basis.	<u>0.5</u>	<u>01/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Maintain all exterior doors closed except when in use.	<u>0.5</u>	<u>01/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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Facility Name: C L SMITH ELEMENTARY

Facility ID: FA0007915

Site Address: 1375 BALBOA, SAN LUIS OBISPO

Record ID: PR0012013

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

09/12/2024

K043: Approved Toilets: Maintained, Accessible, Clean

0.5

09/12/2024

03/04/2025

Observed no paper towels at toilet room hand wash sink. Ensure all hand wash sinks are fully stocked with pump soap and paper towels at all times.

Inspection Date: 05/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations today. Food temperatures observed within approved range. Thank you!

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 12/08/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



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Facility Name: CAFE ANDREINI

Facility ID: FA0001042

Site Address: 131 E BRANCH ST, ARROYO GRANDE

Record ID: PR0001042

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 02/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 85.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed no pump soap at hand wash sink in back kitchen. Ensure all hand wash sinks are fully stocked with pump soap and paper towels at all times. Facility has an additional hand wash sink at coffee bar station that can be used until pump soap is restocked.	3.0	02/10/2025	Uncorrected as of 5/2/2025
K007: Proper Hot and Cold Holding Temperatures Observed prep top refrigeration unit at 50F. All potentially hazardous food items were voluntarily discarded. Vegetables prepped that morning were moved into another refrigeration unit. Ensure all refrigeration units are maintained at 41F or below.	3.0	02/10/2025	Corrected On Site
K023: No Rodents, Insects, Birds, or Animals Observed fruit flies in kombucha refrigeration unit. Ensure all fruit flies are removed from facility by safe, legal and effective means.	2.0	02/11/2025	Uncorrected as of 5/2/2025
K027: Food Separated and Protected REPEAT VIOLATION: Observed plastic bowl being used to scoop bulk food. Ensure scoops with handles are used to dispense bulk food and handles are stored above the top of the food to prevent cross contamination.	1.0	02/10/2025	Uncorrected as of 5/2/2025
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottles. Ensure all toxic spray bottles are labeled as to the contents of the container.	0.5	02/11/2025	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Observed debris on vents above hand wash sink. Ensure all non food contact surfaces are maintained clean.	0.5	02/13/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed food debris inside refrigeration units and door handles of units. Ensure all equipment is maintained clean.	0.5	02/12/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use REPEAT VIOLATION: Observed free standing CO2 tanks in back kitchen. Ensure all CO2 tanks are affixed to a rigid structure.	0.5	02/11/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean REPEAT VIOLATION: Observed food debris/grime built up on flooring/walls. Ensure all floors/walls/ceilings are maintained clean. Facility can implement a deep cleaning/sanitizing schedule.	0.5	02/13/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure last health inspection report is available at the facility.	0.5	02/11/2025	Uncorrected as of 5/2/2025
K049: Permits Available Ensure 2025 Health Permit is posted in a conspicuous place.	0.5	02/14/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 27, 36 and 45.	2.0	02/10/2025	Uncorrected as of 5/2/2025

Inspection Date: 11/30/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

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as of 5/2/2025

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Facility Name: CAFE ANDREINI

Facility ID: FA0001042

Site Address: 131 E BRANCH ST, ARROYO GRANDE

Record ID: PR0001042

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 11/30/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	11/30/2023	Corrected On Site
- Observed refrigeration unit at 48F. Ensure all refrigeration units are maintained at 41F or below. All potentially hazardous food was to be removed from the unit into another refrigeration unit. Repair/replace unit. - Observed hot holding foods at 100F. Ensure all hot holding is maintained at 135F or above. Facility decided to use time as a public health control for current food in hot holding equipment (to be discarded at 11AM since it was made at 7AM). Manager will increase temperature on hot holding unit when fresh food is made and ensure it is maintained at 135F (or higher); if the unit fails to do so, use time as a public health control method and maintain written records.			
K023: No Rodents, Insects, Birds, or Animals	2.0	12/01/2023	02/10/2025
Observed flies in back kitchen. Ensure all flies are eradicated from food facility by safe, legal methods.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	12/04/2023	02/10/2025
- Observed 0 ppm of sanitizer dispensing from mechanical warewasher. Discontinue use of unit until repaired/replaced. Ensure mechanical warewasher dispenses at least 50 ppm of chlorine/bleach solution. - Observed grime on ice chute. Ensure unit is maintained clean.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	12/01/2023	02/10/2025
- Observed free standing CO2 tanks in back kitchen. Ensure all CO2 tanks are affixed to a rigid structure. - Observed plastic bowl being used as a scoop in bulk food. Ensure scoops with handles are used to dispense bulk food with the handles being stored above the top of the food to prevent cross contamination.			
K040: Wiping Cloths: Properly Used and Stored	0.5	12/01/2023	02/10/2025
- Discontinue using sponges for cleaning food contact surfaces. - Observed wiping cloths being kept on prep line. Ensure wiping cloths, when not in use, are stored in sanitizer solution.			
K041: Plumbing: Proper Backflow Devices	0.5	12/07/2023	02/10/2025
Observed pipe going into floor sink under three compartment sink. Ensure there is an air gap (at least one inch) from the pipe inlet to the rim of the floor sink.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	12/28/2023	02/10/2025
- Observed degrading cove base/ flooring throughout food facility. Ensure all flooring is maintained in good repair, smooth, nonabsorbent and easily cleanable. - Observed food debris/grime build up on flooring/walls. Ensure all floors/walls/ceilings are maintained clean. Facility can implement a deep cleaning/sanitizing schedule.			



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Facility Name: CAFE CREPES DE SLO

Facility ID: FA0015319

Site Address: 785 MARSH ST STE A, SAN LUIS OBISPO

Record ID: PR0020730

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 03/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K042: Proper Waste Disposal; Facilities Maintained	0.5	03/28/2024	12/03/2024
Observed splash guards separating from hand sink in need of re-sealing seam. Repair or replace to maintain smooth and easily cleanable.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	03/28/2024	12/03/2024
Observed personal items in food prep areas. Keep areas clear of personal items to prevent cross contamination.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	04/14/2024	12/03/2024
Observed missing coving around walk-in exterior and near the back door. Repair and replace in order to maintain easily cleanable surfaces.			



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Facility Name: CAFE DEVILLE

Facility ID: FA0016532

Site Address: 133 SOUTH THOMPSON AVE, NIPOMO

Record ID: PR0022125

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Observed no sanitizer (quat) test strips. Ensure correct testing equipment is obtained to properly measure sanitizer levels.	0.5	02/08/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed free standing CO2 and Nitrogen tanks. Ensure all pressurized cylinders are affixed to a rigid structure.	0.5	02/08/2025	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed minimal amount of sanitizer in bar sanitizer bucket. Ensure all sanitizer buckets have at least 200ppm quaternary ammonia. All other sanitizer buckets in kitchen were at 200ppm. Manager instructed to add more quaternary ammonia.	0.5	02/07/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed some food debris/grime underneath equipment and in corners of kitchen. Ensure all floors/walls/ceilings are maintained clean. Facility can implement a deep cleaning schedule to ensure equipment is moved for cleaning. - Note: Facility is fixing a few structures in bar and dry storage. Ensure all dry wall is finished in dry storage hallway. Ensure walls are smooth, nonabsorbent and easily cleanable. Ensure cove tile is installed in bar area.	0.5	02/10/2025	Uncorrected as of 5/2/2025

Inspection Date: 05/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottle. Ensure all spray bottles are labeled as to their contents.	0.5	05/10/2024	02/07/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed bins being stored on top of mop sink. Ensure any utensils/equipment are stored in a manner that protects them from contamination. Corrected on site.	0.5	05/10/2024	Corrected On Site
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed front door propped open. Ensure all exterior doors are maintained closed when not in use.	0.5	05/10/2024	02/07/2025

Inspection Date: 02/15/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 100.0

Overall Inspection Comments: Opening inspection for food facility. Prior to opening, address/correct comments below as discussed during today's inspection.



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Facility Name: CAFE FIERO

Facility ID: FA0012606

Site Address: 709 FIERO LN #35, SAN LUIS OBISPO

Record ID: PR0018070

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 08/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: Facility is used exclusively for catering. Facility permit will need to be updated to a shared kitchen.

Violation Item

Points Lost Comply By Date Complied On Date

K014: Food Contact Surfaces: Clean and Sanitized

3.0

08/15/2024

Corrected On Site

Observed turbid sanitizer solution bucket. Ensure sanitizer solution is maintained free of food debris. Ensure sanitizer solution is maintained at 200ppm quat. Manager set up a fresh sanitizer solution during inspection.

K044: Premises; Personal/Cleaning Items; Vermin-Proofing

0.5

08/22/2024

Uncorrected as of 5/2/2025

- Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment.
- Observed excessive amount of unused equipment in facility. Ensure all equipment storage is kept separate from food preparation/food storage areas. Ensure the premises is kept free of litter and items that are unnecessary to the operation and/or maintenance of the facility.

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

08/18/2024

Uncorrected as of 5/2/2025

Observed grime underneath equipment. Ensure all floors/walls/ceilings are maintained clean.



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Facility Name: CAFE ROMA

Facility ID: FA0001076

Site Address: 1020 RAILROAD AVE, SAN LUIS OBISPO

Record ID: PR0001076

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: This facility is exceptionally well maintained, cleaned, and organized.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility is well maintained and in good repair.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 10/19/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified	0.5		10/19/2023
1) Properly elevate food items/packages/container at least 6 inches above the floor.			
2) Ensure bulk bins are labeled as to the contents of the container.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	10/27/2023	09/05/2024
Observed dust accumulation on fan covers in walk in cooler. Ensure equipment is maintained clean, functional, and in good repair.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	12/20/2023	09/05/2024
1) Repair water damaged wall above 3-comp sink. Ensure smooth, nonabsorbent and easily cleanable surfaces.			
2) Missing coving along walk in cooler base. Provide the required 4" base coving with 3/8 inch radius coving.			
K049: Permits Available	0.5	10/20/2023	09/05/2024
Maintain the Public Health Permit in a conspicuous place.			



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Facility Name: CAHOOTS CATERING COMPANY

Facility ID: FA0005771

Site Address: 1945 ESTRELLA CIR, SAN MIGUEL

Record ID: PR0008949

Program Description: HR34 - CATERING OPERATION FACILITY - FULL PREP

Inspection Date: 02/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered

Inspection Date: 02/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K039: Thermometers Provided and Accurate	<u>0.5</u>	<u>03/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure secondary thermometer is installed in walk-in refrigeration unit holding potentially hazardous foods.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>03/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed leaking pipe from hand wash sink to floor sink. Repair or replace			

Inspection Date: 08/08/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>09/08/2023</u>	<u>Uncorrected as of 5/2/2025</u>
1. Ensure floors, walls, and ceilings are cleaned and sanitized regularly. Observed spider webs on walls and ceilings.			
2. Repair or replace chipped flooring to ensure cleanability.			



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Facility Name: CAL COAST VENDORS INC

Facility ID: FA0000317

Site Address: 267 PISMO, SAN LUIS OBISPO

Record ID: PR0000317

Program Description: 1644 - FOOD VENDING WAREHOUSE

Inspection Date: 08/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used The light in the restroom (at the back of facility) isn't fully functioning. Ensure that the light bulb/device is repaired or replaced.	<u>0.5</u>	<u>08/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean -Ensure all floors and walls are smooth, nonabsorbent, and thoroughly cleaned. -Keep an organization/cleanup schedule to minimize clutter.	<u>0.5</u>	<u>09/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Maintain the current Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>08/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CALCAREOUS VINEYARD, LLC

Facility ID: FA0008125

Site Address: 3430 PEACHY CANYON RD, PASO ROBLES

Record ID: PR0012382

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>12/17/2024</u>	
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>12/18/2024</u>	Uncorrected as of 5/2/2025
1. Store health inspection report on site, available for inspector and customer review upon request. 2. Post hand wash signs in toilet room.			

Inspection Date: 01/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: Obtain state approved HACCP should facility vacuum seal potentially hazardous foods.

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use	<u>2.0</u>	<u>01/19/2024</u>	<u>Corrected On Site</u>
Discontinue eating in food prep areas (COS).			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>02/05/2024</u>	<u>12/17/2024</u>
Renew Food Managers Certificate as required. Store copy on site for Inspector review upon request.			



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Facility Name: CALI PASO

Facility ID: FA0009540

Site Address: 4230 BUENA VISTA DR, PASO ROBLES

Record ID: PR0015933

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 12/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	04/05/2024	12/30/2024
Provide approved and correct testing equipment to test for sanitizer concentration and/or hot water temperature.			
K049: Permits Available	0.5	04/05/2024	12/30/2024
REPEAT VIOLATION: Maintain the Public Health Permit in a conspicuous place.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 10/03/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: Currently only cooking for private wedding events in main kitchen and light cooking then serving in bistro for the bed and breakfast.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	10/07/2023	04/03/2024
Ensure ice chute is cleaned and sanitized of mold accumulation in bistro kitchen.			
K049: Permits Available	0.5	10/06/2023	04/03/2024
Maintain the Public Health Permit in a conspicuous place. The 2022 Health Permit is posted in the main kitchen.			



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Facility Name: CALIFORNIA COAST BEER CO

Facility ID: FA0016126

Site Address: 1346 RAILROAD ST, PASO ROBLES

Record ID: PR0021685

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals Observed flies throughout the facility. Eliminate flies from the facility by safe, legal, and effective means. Utilize fly fan on the front door.	2.0	10/25/2024	Uncorrected as of 5/2/2025

Inspection Date: 02/22/2024

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: The kitchen was rearrange and no longer prepping food outside.

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed unlabeled bulk food container. Label bulk foods as to the contents of the container.	0.5	03/01/2024	10/21/2024
K036: Equipment, Utensils and Linens: Storage and Use Observed use of plastic bowls as scoops in bulk food container. Discontinue use of bowls and utilize scoops with handles to minimize bare hand contact and reduce potential cross contamination.	0.5	02/22/2024	Corrected On Site
K040: Wiping Cloths: Properly Used and Stored Observed sponges in 3 compartment sink. Discontinue using sponges in contact with cleaned and sanitized food contact surfaces.	0.5	02/24/2024	10/21/2024

Inspection Date: 12/05/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 93.5

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Ensure all food prep for pizza is done in the kitchen. Pizza may be cooked outside in oven and returned to the kitchen to slice and serve.

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Refrigeration prep top unit measured 54F. Employee voluntarily removed PHF from unit. Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F. Repair or replace unit.	3.0	12/05/2023	
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure all employees obtain or renew Food Manager/ Food Handler Cards. Store copies on site for inspector review.	1.0	12/22/2023	02/22/2024
K027: Food Separated and Protected Discontinue preparing pizzas in an area not approved for food preparation. Observed prep top refrigeration unit and prep table outside the facility being used for food prep.	1.0	12/05/2023	02/22/2024

Two Years of Retail Food Facility Inspection Results

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For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: CALIFORNIA COAST BEER CO****Facility ID:** FA0016126**Site Address:** 1346 RAILROAD ST, PASO ROBLES**Record ID:** PR0021685**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 12/05/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** TO BE RE-INSPECTED**Score:** 93.5

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Ensure all food prep for pizza is done in the kitchen. Pizza may be cooked outside in oven and returned to the kitchen to slice and serve.

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used	0.5	12/05/2023	Corrected On Site
Properly label all chemicals and store in an area separate from food and utensils. Observed a bottle not labeled and one store in the walk in refrigeration unit. Corrected on site.			
K033: Nonfood-Contact Surfaces Clean	0.5	12/15/2023	02/22/2024
Clean and sanitize nonfood contact surfaces throughout the facility.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	12/29/2023	Uncorrected as of 5/2/2025
Observed raw wood behind prep sink and supporting butcher block table. Raw wood is not approved in food facilities as it is absorbent and not easily cleanable. Ensure wood is sealed or replaced with commercial grade equipment.			



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Facility Name: CALIFORNIA FRESH MARKET

Facility ID: FA0000689

Site Address: 555 FIVE CITIES DR, PISMO BEACH

Record ID: PR0000689

Program Description: MR14 - RETAIL MKT (ABOVE 10,000 SF) - MODERATE PREP

Inspection Date: 01/29/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>01/29/2025</u>	<u>Corrected On Site</u>
Observed 0ppm sanitizer in the 3-compartment sink and the sanitizer buckets at the coffee bar. Ensure 100ppm chlorine or 200ppm quat sanitizer in solution. Test using the appropriate test strips. Corrected on site.			
K021: Hot and Cold Water Available	<u>2.0</u>	<u>01/29/2025</u>	<u>Uncorrected as of 5/2/2025</u>
The 3-compartment sink and food preparation sink in the produce room do not reach proper temperature (measured 105F) and take far too long to heat up. Sinks should reach a temperature of 120F within a reasonable amount time.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>02/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed broken gaskets on the 3-door True refrigerator in the deli department. Replace with new gaskets. - Clean the floor of the del walk-in freezer. Observed excessive grime buildup.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>01/29/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed handles of scoops for bulk food products in contact with the food. Ensure handles do not make contact with food product.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>01/29/2026</u>	<u>Uncorrected as of 5/2/2025</u>
Observed several areas throughout the facility where the concrete flooring or epoxy flooring is deteriorating and in need of repair/replacement. This has been an ongoing repeat violation for years. Facility has one year to repair flooring. Ensure specification sheets of flooring materials are approved by your inspector before beginning. The following areas need to be repaired so that they are smooth, non-absorbent, and easily cleanable: - Floor in the meat department area (front, back, and walk-ins) *prioritize this area* - Floor in the deli department (including walk-in) - Floor of produce room - Floor of sushi and coffee bar area *Note that sealed concrete is no longer an approved flooring material. See "Approved Flooring Materials" attachment. Epoxy or tile flooring is recommended in these areas*			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>01/29/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: - Flooring deteriorating in several areas			

Inspection Date: 10/19/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>10/19/2023</u>	<u>Corrected On Site</u>
The produce walk-in refrigeration unit measured 50F at time of inspection. Ensure units are maintaining 41F or below at all times. Corrective action: most produce in the unit is whole uncut, which can remain. Bowls of cut fruit were voluntarily discarded. Discontinue storing any cut produce in the unit until it can maintain proper temperature.			

Two Years of Retail Food Facility Inspection Results

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For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: CALIFORNIA FRESH MARKET****Facility ID:** FA0000689**Site Address:** 555 FIVE CITIES DR, PISMO BEACH**Record ID:** PR0000689**Program Description:** MR14 - RETAIL MKT (ABOVE 10,000 SF) - MODERATE PREP**Inspection Date:** 10/19/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 93.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>10/19/2023</u>	<u>Corrected On Site</u>
Observed heavy accumulation of food debris on the large can opener in the main kitchen/warewash area. Clean and sanitize daily to prevent cross contamination. Corrected on site.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>10/19/2023</u>	<u>01/29/2025</u>
Observed mildew growth on the panel inside the ice machine located in the produce room. Manager stated the ice is used for display purposes only. Clean and sanitize regularly.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>10/19/2023</u>	<u>01/29/2025</u>
Observed several areas throughout the facility where the concrete floor is deteriorating and in need of repair. The following areas need to be re-sealed and re-coved so that they are smooth, non-absorbent, and easily cleanable:			
- Floors in all walk-in units - Floor in the meat department area (both back and front) - Floor in the deli department - Flooring in bakery department			

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Facility Name: CALIFORNIA FRESH MARKET

Facility ID: FA0012572

Site Address: 771 E FOOTHILL BLVD, SAN LUIS OBISPO

Record ID: PR0018022

Program Description: HR14 - RETAIL MKT (ABOVE 10,000 SF) - FULL PREP

Inspection Date: 02/05/2025

Type of Service Description: REINSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: The purpose of this visit was to perform a reinspection after the routine inspection dated 1/17/25. On this date, all violations checked were observed corrected.

Inspection Date: 01/17/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 87.0

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

- 1) Maintenance of shellstock tags were given at the time of the inspection.
- 2) Sanitizer testing, sanitizer concentration, and manual warewashing were given at the time of the inspection.
- 3) Cooling
- 4) Reduced Oxygen Packaging
- 5) Juice Labeling

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	5.0		01/17/2025
Measured the following in the Deli hot holding case: Cooked Vegetables 105F, mashed potatoes 125F, meat loaf 128F, tri tip 128F This violation was corrected on site by an employee voluntarily discarding the food. Maintain all potentially hazardous foods (PHF) at 41°F or below or at or above 135°F.			
K009: Proper Cooling Methods	2.0		01/17/2025
Measured a large, covered, plastic container of meat sauce in the deli walk in cooler between 47F and 51F after cooling for about 10 hours. Discontinue cooling PHF using unapproved methods. All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	01/21/2025	Uncorrected as of 5/2/2025
No sanitizer was measured in the third compartment of the butcher three compartment sink. No sanitizer was measured in sanitizer buckets in the butcher area. The operator was directed not to wash utensils in the butcher shop three compartment sink until the issue is resolved. Education and direction regarding sanitizer testing, sanitizer concentration, and manual warewashing were given at the time of the inspection.			
K016: Shell Stock: Quality, Storage, Tags	2.0		01/17/2025
Shellstock tags were not maintained with the associated oysters or mussels in the display case. The tags were found and replaced with the shellstock, but it was observed that multiple containers of oysters had been commingled in the display case. This violation was corrected by the operator voluntarily discarding 87 oysters. Discontinue the practice of co-mingling shellfish at once. Maintain shellfish certification tags with the original container until empty, and then maintain tags in chronological order on the premises for a period of not less than 90 days from the date of harvest. Education and direction regarding maintenance of shellstock tags were given at the time of the inspection.			
K032: Food Properly Labeled & Honestly Presented	0.5		Uncorrected as of 5/2/2025
Observed unpasteurized juice made and packaged for cold holding in the facility without proper labeling. Refer to the FDA juice requirements previously sent for more details. Discontinue serving/providing/displaying foods that are incorrectly advertised or offered for sale.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	01/21/2025	Uncorrected as of 5/2/2025
Observed the hot line pizza cooler door gasket in disrepair. Replace the gasket.			
K050: Impoundment/Voluntary Condemnation and Destruction	0.0		Uncorrected as of 5/2/2025



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Facility Name: CALIFORNIA GRILL

Facility ID: FA0006662

Site Address: 277 W TEFFT ST, NIPOMO

Record ID: PR0010387

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/09/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	02/10/2025	Uncorrected as of 5/2/2025
Observed expired food manager safety certification. Ensure at least one employee/owner has a valid/current food manager safety certification. Manager has already started food manager class.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	01/13/2025	Uncorrected as of 5/2/2025
Observed raw wood board next to prep line. Raw wood is not approved for food facilities. Ensure all equipment is smooth, nonabsorbent, easily cleanable and commercial grade. Facility can seal raw wood.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	01/09/2025	Uncorrected as of 5/2/2025
- Observed free standing CO2 tanks. Ensure all CO2 tanks are affixed to a rigid structure. - Observed ice cream scoop being stored in stagnant water. Ensure utensils are maintained in running water of sufficient velocity OR in a container of water that is maintained at a temperature of 135F and the container is cleaned at least every 24 hours OR change out utensil every four hours (time as a public health control). If facility chooses to change utensil out every four hours, then facility needs to keep written records.			
K040: Wiping Cloths: Properly Used and Stored	0.5	01/09/2025	Corrected On Site
Observed sanitizer bucket with minimal bleach concentration. Ensure bleach sanitizer concentration is at least 100 ppm. Corrected on site.			

Inspection Date: 10/25/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K021: Hot and Cold Water Available	2.0	10/25/2023	Corrected On Site
Observed no hot water at toilet room hand wash sink. Ensure an adequate, potable supply of hot water and cold water are provided at all times. Facility can utilize customer bathroom to ensure hands are being washed with warm (100-104F) water. Manager has already ordered a replacement hot water heater for the sink and is waiting for it to be installed by a professional.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	11/07/2023	01/09/2025
Observed hole in the porcelain of the hand wash sink in toilet room. Ensure all equipment is maintained in good repair and is smooth, nonabsorbent and easily cleanable.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	10/26/2023	01/09/2025
Observed mops being stored in mop sink. Ensure mops are hung up to air dry without soiling walls or equipment.			



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Facility Name: CALIFORNIA TACOS CANTINA & DISTILLERY

Facility ID: FA0016142

Site Address: 110 TANK FARM RD STE 100, SAN LUIS OBISPO

Record ID: PR0021702

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K009: Proper Cooling Methods	<u>2.0</u>	<u>03/26/2025</u>	<u>Corrected On Site</u>
Observed large pot of beans that was being improperly cooled by being placed directly in the walk in refrigerator after cooking. Discontinue cooling PHF using unapproved methods. All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours. Ensure use of ice paddles or the use of shallow trays to cool food.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>03/26/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure food managers card and food handlers cards are kept on site. Please send the food managers card to your inspector as soon as possible.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>03/26/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed test strips for the chlorine dishwasher but not for the Quaternary sanitizer solution used for the three compartment sink. Ensure test strips are available and regularly used to check proper sanitizer levels for both units.			
K039: Thermometers Provided and Accurate	<u>0.5</u>	<u>03/26/2025</u>	<u>Uncorrected as of 5/2/2025</u>
No food thermometer observed in facility. Ensure a probe thermometer is obtained in order to measure internal temperatures.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>03/26/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS; -Ensure food managers card and food handlers cards are kept on site. Please send the food managers card to your inspector as soon as possible.			

Inspection Date: 10/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>	<u>10/11/2024</u>	<u>Corrected On Site</u>
Observed several flies in the kitchen and the bar. Ensure flies are kept out of the facility by keeping doors closed.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>10/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure food managers card and food handlers cards are kept on site. Please send the food managers card to your inspector as soon as possible.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>10/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed sponge in bucket of sanitizer solution. Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>10/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed grime accumulation in floor sinks in the bar area. Ensure floor sinks are cleaned and sanitized.			

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Facility Name: CALIFORNIA TACOS CANTINA & DISTILLERY

Facility ID: FA0016142

Site Address: 110 TANK FARM RD STE 100, SAN LUIS OBISPO

Record ID: PR0021702

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		Uncorrected as of 5/2/2025
REPEAT VIOLATIONS:			
-Observed sponge in bucket of sanitizer solution. Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.			

Inspection Date: 04/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NOT APPLICABLE

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K032: Food Properly Labeled & Honestly Presented	<u>0.5</u>	<u>04/24/2024</u>	<u>10/11/2024</u>
Observed several bulk containers without labels. Provide labels to all working containers to indicate contents.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>04/19/2024</u>	<u>10/11/2024</u>
Employees were not able to locate test strips. Ensure test strips are easily accessible and available to periodically check for proper sanitizer levels.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>04/18/2024</u>	<u>10/11/2024</u>
Observed handles of scooper's in bulk containers in contact with food. Ensure handles are not touching food when being stored.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>04/18/2024</u>	Uncorrected as of 5/2/2025
Observed sponge in bucket of sanitizer solution. Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: CALIPASO WINERY AND VILLA

Facility ID: FA0016491

Site Address: 4230 BUENA VISTA DR, PASO ROBLES

Record ID: PR0022064

Program Description: MR81 - BED & BREAKFAST

Inspection Date: 12/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K049: Permits Available

0.5

04/05/2024

12/30/2024

Maintain the Public Health Permit in a conspicuous place.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CALIWALA

Facility ID: FA0015951

Site Address: 1229 3RD ST, LOS OSOS

Record ID: PR0021468

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 07/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed cup being used to scoop bulk food. Discontinue this practice. Ensure scoops with handles are used and handles are maintained out of food to prevent any cross contamination.	<u>1.0</u>	<u>07/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing - Observed mops being stored in mop bucket/outside. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack. - Observed window open to kitchen with no screen. Ensure window is maintained closed or screen is installed to prevent vermin from entering.	<u>0.5</u>	<u>08/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Observed no hand wash sign at hand wash sink in front prep area. Ensure every hand wash sink has a hand wash sign posted. Hand wash signs provided.	<u>0.5</u>	<u>07/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CALWISE SPIRITS CO.

Facility ID: FA0013435

Site Address: 3340 RAMADA DR, PASO ROBLES

Record ID: PR0018952

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 02/24/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>02/24/2025</u>	
K029: Toxic Substances Properly Identified, Stored, Used Ensure toxic spray bottles are labeled as to the contents of the container.	<u>0.5</u>	<u>02/24/2025</u>	<u>Corrected On Site</u>

Inspection Date: 05/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>05/03/2024</u>	<u>02/24/2025</u>

Inspection Date: 07/07/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Obtain a Food Manager Certificate. Store copy on site. Store Food Handler cards on site.	<u>1.0</u>	<u>08/04/2023</u>	<u>05/03/2024</u>
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	<u>0.5</u>	<u>07/07/2023</u>	<u>05/03/2024</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>08/04/2023</u>	<u>05/03/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CAMBRIA CAFE

Facility ID: FA0017608

Site Address: 2282 MAIN ST, CAMBRIA

Record ID: PR0022757

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
<u>K024: Person In Charge Present and Performs Duties; Valid Certification</u>	<u>1.0</u>	<u>03/14/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate as per discussion.			
<u>K036: Equipment, Utensils and Linens: Storage and Use</u>	<u>0.5</u>	<u>02/14/2025</u>	<u>Corrected On Site</u>
Observed unsecured pressurized cylinder. Properly secure the pressurized CO2 tank.			
<u>K040: Wiping Cloths: Properly Used and Stored</u>	<u>0.5</u>	<u>02/18/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed cloth towels sitting on prep table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			
<u>K044: Premises; Personal/Cleaning Items; Vermin-Proofing</u>	<u>0.5</u>	<u>02/18/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms.			

Inspection Date: 01/14/2025

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is approved to open.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CAMBRIA COFFEE COMPANY

Facility ID: FA0016488

Site Address: 761 MAIN ST, CAMBRIA

Record ID: PR0022061

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 06/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to locate certificate at time of inspection. Ensure the food facility owner or an employee has a valid/current food safety manager certificate. Locate and send copy of certification.	<u>1.0</u>	<u>07/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed missing exhaust fan cover in toilet room. Repair or replace.	<u>0.5</u>	<u>08/24/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 11/29/2023

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety protection certificate. Send copy of Food Safety Certification within 60 days.	<u>1.0</u>	<u>12/29/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration.	<u>0.5</u>	<u>12/06/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed missing exhaust fan cover in toilet room. Repair or replace.	<u>0.5</u>	<u>12/13/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Provide thermometer to front display cooler.	<u>0.5</u>	<u>12/06/2023</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CAMBRIA GENERAL STORE

Facility ID: FA0016337

Site Address: 850 MAIN ST, CAMBRIA

Record ID: PR0021909

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 04/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed dust and debris accumulation on vent covers and ceiling in walk in cooler. Clean and sanitize on routine schedule.	0.5	04/28/2025	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean Ensure the toilet room has a self-closing door mechanism in working order.	0.5	06/14/2025	Uncorrected as of 5/2/2025
K049: Permits Available Maintain the 2025 Public Health Permit in a conspicuous place.	0.5	04/28/2025	Uncorrected as of 5/2/2025

Inspection Date: 04/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed dust and debris accumulation on vent covers and ceiling in walk in cooler. Clean and sanitize on routine schedule.	0.5	04/24/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed exposed light bulb in walk in cooler. Ensure all light bulbs are either shatter proof/coated/or shielded to prevent contamination of food/equipment/utensils.	0.5	04/24/2024	Uncorrected as of 5/2/2025

Inspection Date: 08/17/2023

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K021: Hot and Cold Water Available Provide and maintain an adequate supply of hot potable water (minimum 100°F) and cold potable water to all hand wash sinks.	2.0	08/17/2023	Corrected On Site
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1. Thoroughly clean and maintain all floors, walls, and ceilings through out the facility daily. 2. Observed the premises behind the facility to have an excessive accumulation of unused equipment, debris, and other items. Remove unused/broken equipment and any items not necessary to the market. Declutter area to prevent vermin attraction.	0.5	08/24/2023	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CAMBRIA GRAMMAR SCHOOL

Facility ID: FA0000365

Site Address: 3223 MAIN ST, CAMBRIA

Record ID: PR0000365

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/06/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K038: Approved Lighting/Ventilation: Adequate, Used Observed broken ceiling light shield in storage room. Repair or replace.	0.5	05/06/2025	Uncorrected as of 5/2/2025

Inspection Date: 08/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0

Inspection Date: 04/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0

Inspection Date: 11/15/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K038: Approved Lighting/Ventilation: Adequate, Used Provide a light cover or shatter proof coating to the exposed light bulb in walk in cooler.	0.5	11/22/2023	04/15/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CAMBRIA MIMOSAS STEAK & SEAFOOD

Facility ID: FA0012960

Site Address: 841 MAIN ST, CAMBRIA

Record ID: PR0018495

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/15/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.	0.5	04/22/2025	Uncorrected as of 5/2/2025
K030: Food Storage: Food Storage Containers Identified Observed unlabeled bulk containers. Provide labels to all working containers to indicate contents.	0.5	04/22/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained 1) Observed debris accumulation on cooler door gaskets. Ensure to clean and sanitize equipment on routine basis. 2) Observed broken rubber door gaskets on reach in freezer and prep cooler at cookline.	0.5	06/15/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinders in back storage area. Properly secure the pressurized CO2 tanks to a rigid structure.	0.5	04/17/2025	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	04/22/2025	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed a cloth towel sitting on prep table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	04/15/2025	Corrected On Site
K044: Premises: Personal/Cleaning Items; Vermin-Proofing Observed personal jackets sitting on equipment. Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms.	0.5	04/15/2025	Corrected On Site
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	0.5	04/22/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: #29, 30, 36, 39, 44	2.0		Uncorrected as of 5/2/2025

Inspection Date: 08/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.	0.5	08/23/2024	Uncorrected as of 5/2/2025
K030: Food Storage: Food Storage Containers Identified Observed unlabeled bulk containers. Provide labels to all working containers to indicate contents.	0.5	08/23/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed debris accumulation on can opener affixed to table top. Ensure to clean and sanitize equipment on routine basis.	0.5	08/23/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinders in back storage area. Properly secure the pressurized CO2 tanks to a rigid structure.	0.5	09/04/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: CAMBRIA MIMOSAS STEAK & SEAFOOD

Facility ID: FA0012960

Site Address: 841 MAIN ST, CAMBRIA

Record ID: PR0018495

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 08/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>08/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed personal items such as jackets in food prep areas. Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms.	<u>0.5</u>	<u>08/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CAMBRIA NURSERY AND FLORIST CORPORATION

Facility ID: FA0015668

Site Address: 4039 BURTON DR, CAMBRIA

Record ID: PR0021159

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 11/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 02/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

AWRD: EXCELLENCE AWARD

0.0

K029: Toxic Substances Properly Identified, Stored, Used

0.5

02/07/2024

Observed unlabeled bottle with sanitizer. Properly label all chemicals and store in an area separate from food and utensils.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: CAMBRIA PINES LODGE

Facility ID: FA0004253

Site Address: 2905 BURTON DR, CAMBRIA

Record ID: PR0000055

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/09/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Observed expired food safety certificates. Ensure the food facility owner or an employee has a valid/current food safety protection certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Ensure all food employees have a valid/current food handler card/certificate.	1.0	06/09/2025	Uncorrected as of 5/2/2025
K029: Toxic Substances Properly Identified, Stored, Used Observed multiple unlabeled spray bottles with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.	0.5	04/16/2025	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed boxes of food on floor of walk in freezer and cooler. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	04/11/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gaskets on cook line prep cooler. Repair or replace.	0.5	06/09/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed multiple unsecured pressurized cylinders. Properly secure the pressurized CO2 tanks.	0.5	04/11/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used 1) Observed exposed light bulbs in kitchen area. Ensure all light bulbs are either shatter proof/coated/or shielded to prevent contamination of food/equipment/utensils. 2) Observed grease accumulation on hood filters above deep fryer. Clean and maintain the hood grease filters and hood surfaces.	0.5	05/09/2025	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	04/11/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed jackets/sweaters hanging on corner shelves in kitchen. Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms.	0.5	04/11/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Observed broken cove tile at cook line corner junction. Repair or replace. 2) Observed debris/packaging materials accumulation under shelves in walk in cooler. Clean, sanitize and maintain on routine schedule.	0.5	06/09/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: #30, 44, 45	2.0		Uncorrected as of 5/2/2025

Inspection Date: 10/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified 1) Observed unlabeled containers with food. Provide labels to all working bulk food containers to indicate contents. 2) Observed boxes of food on floor of walk in freezer. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	10/11/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CAMBRIA PINES LODGE

Facility ID: FA0004253

Site Address: 2905 BURTON DR, CAMBRIA

Record ID: PR0000055

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber gaskets on prep cooler doors. Repair or replace.	<u>0.5</u>	<u>12/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels sitting on cutting board and prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	<u>0.5</u>	<u>10/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1) Observed personal bag on shelving with equipment in prep area and personal phone and jacket sitting on warewashing equipment. Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms.	<u>0.5</u>	<u>10/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Observed broken cove tiles through out kitchen area. Repair or replace. 2) Observed debris/packaging materials accumulation under shelves in walk in cooler. 3) Observed heavy debris accumulation in floor sinks. Clean, sanitize and maintain on routine schedule.	<u>0.5</u>	<u>10/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Maintain the 2024 Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>10/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) #30, #49	<u>2.0</u>	<u>10/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified 1) Provide labels to all working bulk food containers to indicate contents. 2) Observed boxes with food on floor of walk in freezer. Properly elevate food items/packages/container at least 6 inches above the floor.	<u>0.5</u>	<u>04/16/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K033: Nonfood-Contact Surfaces Clean Observed debris accumulation on door gaskets of reach in fridge. Clean and sanitize on routine schedule.	<u>0.5</u>	<u>04/16/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber gaskets on prep cooler doors. Repair or replace.	<u>0.5</u>	<u>06/04/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed mop sitting in bucket. Ensure mops after use are placed in a position that allows it to air dry without soiling walls, equipment, or supplies.	<u>0.5</u>	<u>04/16/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Maintain the Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>04/16/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CAMP ARROYO GRANDE

Facility ID: FA0013413

Site Address: 250 WESLEY ST, ARROYO GRANDE

Record ID: PR0018933

Program Description: HR96 - EXEMPT - FULL PREP

Inspection Date: 04/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: Food facility was not in use during time of inspection. Kitchen is mainly used during events.

Violation Item

Points Lost Comply By Date Complied On Date

K014: Food Contact Surfaces: Clean and Sanitized

3.0

04/25/2024

Uncorrected as of 5/2/2025

Observed low levels of sanitizer dispensing from mechanical warewasher. Ensure at least 50 ppm of sanitizer (bleach) dispenses from mechanical warewasher. Manager to call a maintenance company to adjust sanitizer setting.

K036: Equipment, Utensils and Linens: Storage and Use

0.5

04/30/2024

Uncorrected as of 5/2/2025

Observed mops being stored in mop sink. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.

K047: Signs Posted; Last Inspection Report Available

0.5

04/23/2024

Corrected On Site

Observed no sign at hand wash sink. Ensure there is a hand wash sign at every hand wash sink. Sign provided and corrected on site by manager.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CAMP NATOMA

Facility ID: FA0003004

Site Address: 617 CYPRESS MOUNTAIN DR, PASO ROBLES

Record ID: PR0011669

Program Description: LR96 - EXEMPT - MINIMAL PREP

Inspection Date: 06/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: Camp Natoma is approved to operate for the season. Ensure all violations are corrected prior to opening.

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	06/19/2024	Corrected On Site
Observed walk in refrigeration measuring 43F. Staff advised the doors were open while cleaning unit preparing for the beginning of the season. Staff moved all potentially hazardous food to other refrigeration unit. They are monitoring unit to ensure temperatures reach 41F or below.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	06/19/2024	Uncorrected as of 5/2/2025
Observed hood filter installed incorrectly. Ensure they are properly installed.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CAMP OCEAN PINES

Facility ID: FA0000674

Site Address: 1473 RANDALL DR, CAMBRIA

Record ID: PR0000674

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/19/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K035: Adequate/Approved Equipment/Utensils, Maintained

0.5

06/17/2024

09/04/2024

Observed broken rubber gaskets on walk in cooler door. Employee stated gaskets have been ordered and will be replaced.

Inspection Date: 11/16/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CAMP SAN LUIS OBISPO - MOA #E0107

Facility ID: FA0009523

Site Address: HWY 1 BLDG 854, SAN LUIS OBISPO

Record ID: PR0015913

Program Description: HR28 - RESTAURANT - QUARTERLY INSPECTION

Inspection Date: 02/13/2025

Type of Service Description: CHARGEABLE INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K035: Adequate/Approved Equipment/Utensils, Maintained Repair or replace hand cleanser dispenser at hand wash sink in ware washing area.	<u>0.5</u>	<u>05/13/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 11/20/2024

Type of Service Description: CHARGEABLE INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K035: Adequate/Approved Equipment/Utensils, Maintained 1) Repair or replace hand cleanser dispenser at hand wash sink in warewashing area and food prep area. 2) Observed broken rubber door gaskets on walk in cooler doors. Repair or replace.	<u>0.5</u>	<u>02/20/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed cloth towel sitting on prep table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	<u>0.5</u>	<u>11/20/2024</u>	<u>02/13/2025</u>

Inspection Date: 08/20/2024

Type of Service Description: CHARGEABLE INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility is well maintained and organized.

AWRD: EXCELLENCE AWARD 0.0

Inspection Date: 05/29/2024

Type of Service Description: CHARGEABLE INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K035: Adequate/Approved Equipment/Utensils, Maintained Repair or replace hand cleanser dispenser at hand wash sink in warewashing area.	<u>0.5</u>	<u>08/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: CAMP SAN LUIS OBISPO - MOA #E0107****Facility ID:** FA0009523**Site Address:** HWY 1 BLDG 854, SAN LUIS OBISPO**Record ID:** PR0015913**Program Description:** HR28 - RESTAURANT - QUARTERLY INSPECTION**Inspection Date:** 02/27/2024**Type of Service Description:** CHARGEABLE INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 99.0 Award of Excellence Issued**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K035: Adequate/Approved Equipment/Utensils, Maintained Repair or replace button on soap dispenser at hand wash sink in warewashing area.	<u>0.5</u>	<u>05/28/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed coving rubber top peeling off in dry storage area. Repair or replace.	<u>0.5</u>	<u>05/28/2024</u>	<u>08/20/2024</u>

Inspection Date: 08/22/2023**Type of Service Description:** CHARGEABLE INSPECTION**Inspection Result Description:** IN COMPLIANCE**Department Action Description:** NEXT REGULAR**Score:** 100.0 Award of Excellence Issued**Overall Inspection Comments:** The facility is managed and maintained very well.**AWRD: EXCELLENCE AWARD** 0.0 08/22/2023

Award of Excellence was issued.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CAMP YEAGER

Facility ID: FA0000677

Site Address: 525 ASHBY LN, CAMBRIA

Record ID: PR0003011

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/19/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 11/16/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



County of San Luis Obispo
Environmental Health Services Division
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FA0000265

PR0000265

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CAMPUS BOTTLE SHOPPE

Facility ID: FA0000265

Site Address: 290 CALIFORNIA BLVD, SAN LUIS OBISPO

Record ID: PR0000265

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 02/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0		02/25/2025

No paper towels were available from the restroom wall mounted dispenser.
This violation was corrected on site.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CANE TIKI ROOM

Facility ID: FA0015404

Site Address: 1240 PARK ST, PASO ROBLES

Record ID: PR0020825

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K036: Equipment, Utensils and Linens: Storage and Use	0.5	10/18/2024	Corrected On Site
Discontinue storing knives in between hand wash sink and equipment between the stainless steel. Store food contact equipment/ utensils in a sanitary location. Corrected on site.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	11/09/2024	Uncorrected as of 5/2/2025
Main walk ways are cleaned, however, there is a build up of food debris on the floors under and around equipment. Implement a cleaning schedule to ensure floors are cleaned on a regular basis. Be sure to clean under and around equipment and storage areas.			

Inspection Date: 02/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K030: Food Storage; Food Storage Containers Identified	0.5	02/23/2024	Corrected On Site
Observed a box of avocados on the floor in walk in refrigeration unit. Properly elevate boxes of food at least 6 inches above the floor. Corrected on site.			

Inspection Date: 08/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	09/08/2023	02/23/2024
Provide paper towels or drying device in dispensers at or adjacent to the bar hand wash sink.			



County of San Luis Obispo
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FA0000321

PR0000321

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CANTEEN OF COASTAL CALIFORNIA

Facility ID: FA0000321

Site Address: 921 S 4TH ST, GROVER BEACH

Record ID: PR0000321

Program Description: 1644 - FOOD VENDING WAREHOUSE

Inspection Date: 06/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0



County of San Luis Obispo
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FA0011503

PR0016723

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CANYON CAFE

Facility ID: FA0011503

Site Address: 3890 AVILA BEACH DR, AVILA BEACH

Record ID: PR0016723

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 08/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Compliance was observed in all active areas of the facility during the inspection.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CAPPY CULVER ELEMENTARY SCHOOL

Facility ID: FA0007388

Site Address: 11011 HERITAGE LOOP RD, PASO ROBLES

Record ID: PR0011402

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 02/05/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K049: Permits Available Maintain the 2025 Public Health Permit (yellow) in a conspicuous place.	<u>0.5</u>	<u>02/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 09/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K040: Wiping Cloths: Properly Used and Stored REPEAT VIOLATION: Observed sponges being used at 3 compartment sink. Discontinue using sponges in contact with cleaned and sanitized or in use food contact surfaces. Corrected on site.	<u>0.5</u>	<u>09/19/2024</u>	<u>Corrected On Site</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 40.	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K040: Wiping Cloths: Properly Used and Stored Observed sponges being used at 3 compartment sink. Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.	<u>0.5</u>	<u>04/19/2024</u>	<u>02/05/2025</u>

Inspection Date: 09/27/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CAPRIOTTI'S

Facility ID: FA0015695

Site Address: 791 E FOOTHILL BLVD, SAN LUIS OBISPO

Record ID: PR0021195

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 02/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 83.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use	<u>5.0</u>		<u>02/25/2025</u>
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>		<u>Uncorrected as of 5/2/2025</u>
No hand soap was available from either the cashier area hand sink or the scullery area hand sink. Provide approved handwashing cleanser and towels or drying device in dispensers at or adjacent to each hand washing facility.			
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>		<u>02/25/2025</u>
1) The following temperatures were measured in the soup line cold top cooler: Cut tomatoes at 45 F, Cooked chicken at 47 F. The tomatoes were labeled 2/24/25. The reach in cooler below the cold top measured 47F. The thermometer on the unit read 47F. This violation was corrected by the operator voluntarily discarding the potentially hazardous food in the trash. Refer to the list attached to this report.			
2) Measured the following in the cold top cooler near the oven. Stuffing 45F, Salami 45F. This violation was corrected by rapidly cooling the food to 41 F.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>		<u>02/25/2025</u>
No sanitizer buckets were set up at the time the inspection began, however, no active food preparation was observed. No sanitizer was measured in the sanitizer bucket after it was made from the dispenser in the scullery. These violations were corrected by the operator correctly setting up a sanitizer bucket with 200 ppm quaternary ammonium.			
K024: Person In Charge Present and Performs Duties: Valid Certification	<u>1.0</u>		<u>Uncorrected as of 5/2/2025</u>
No food safety manager's certificate was available for review at the time of the inspection. Not every person was able to present a food handler card for review at the time of the inspection. Ensure all food employees have a valid/current food handler card/certificate. Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.			
K029: Toxic Substances Properly Identified, Stored, Used	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed a container of unapproved pesticide in the facility. Only pesticide that is specifically approved for use in a food facility may be applied. Application of pesticide in a food facility is only authorized by a licensed pest control professional.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
The test strips that were available at the facility were discolored and not able to measure sanitizer concentration. Provide approved and correct testing equipment to test for sanitizer concentration and/or hot water temperature.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed a prep self approximately 1.5 inches off the ground. Elevate all equipment at least 6" or install wheels to facilitate cleaning.			
K049: Permits Available	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Maintain the Public Health Permit in a conspicuous place.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CAPRIOTTI'S

Facility ID: FA0015695

Site Address: 791 E FOOTHILL BLVD, SAN LUIS OBISPO

Record ID: PR0021195

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 02/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: The facility consistently performs very well, and has active managerial oversight. The facility was observed clean and well organized. Staff appear to be well trained. Keep up the great work. You have earned another Award of Excellence.

AWRD: EXCELLENCE AWARD

0.0

02/14/2024

Award of Excellence was issued.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CAPSLO HOMELESS SERVICES CENTER

Facility ID: FA0013587

Site Address: 40 PRADO RD, SAN LUIS OBISPO

Record ID: PR0019091

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Floor sealant on concrete floors is worn out throughout the food prep area of the facility. Please update your inspector with plan and time line for re-finishing the floors.	<u>0.5</u>	<u>02/14/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: -Floor sealant on concrete floors is worn out throughout the food prep area of the facility. Please update your inspector with plan and time line for re-finishing the floors.	<u>2.0</u>	<u>02/10/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 09/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0

Inspection Date: 02/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: Overall facility appears clean and well maintained. All temperatures observed in compliance. All hand washing stations stocked. Facility staff knowledgeable regarding safe food handling practices.

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed two dented cans of food stored on racks. Cans were voluntarily discarded during the inspection.	<u>0.5</u>	<u>02/28/2024</u>	<u>02/10/2025</u>
K033: Nonfood-Contact Surfaces Clean 1) Observed dust on fan guards in walk in refrigerator. Clean fan guards and implement routine cleaning schedule. 2) Observed mold like substance at seam of three comp sink and wall. Clean and sanitize.	<u>0.5</u>	<u>03/20/2024</u>	<u>02/10/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Floor sealant on concrete floors appears to be wearing out throughout the food prep area of the facility. Create a plan and time line to re-seal or replace flooring to render smooth and easily cleanable.	<u>0.5</u>	<u>07/31/2024</u>	<u>02/10/2025</u>



County of San Luis Obispo
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FA0017746

PR0022911

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CAPTAINS COVE RESTAURANT

Facility ID: FA0017746

Site Address: 2140 HERITAGE LOOP RD, PASO ROBLES

Record ID: PR0022911

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/09/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is approved to open.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CARBON 6

Facility ID: FA0015386

Site Address: 5940 EL CAMINO REAL, ATASCADERO

Record ID: PR0020801

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 03/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: Overall, facility is in compliance.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: The facility is clean and well-maintained. Owner runs the business in an orderly fashion and ensures that the facility is kept organized.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CARLA'S COUNTRY KITCHEN

Facility ID: FA0000354

Site Address: 213 BEACH, MORRO BAY

Record ID: PR0000354

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/22/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed uncovered containers with food in cook line prep cooler. Ensure all food products are stored so as to be protected from contamination at all times.	1.0	01/22/2025	Corrected On Site
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinders. Properly secure all pressurized CO2 tanks.	0.5	01/22/2025	Corrected On Site
K039: Thermometers Provided and Accurate Observed missing thermometer in cook line prep cooler. Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	01/22/2025	Corrected On Site

Inspection Date: 06/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed uncovered containers with muffins/bread in walk in freezer. Ensure all food items are stored in approved areas and with sufficient protection to prevent cross contamination.	0.5	06/14/2024	01/22/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gaskets on cook line prep cooler. Repair or replace.	0.5	09/12/2024	01/22/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed water damage on wall above hand wash sink in ware washing area. Repair or replace.	0.5	12/12/2024	01/22/2025

Inspection Date: 11/22/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K030: Food Storage; Food Storage Containers Identified Observed uncovered ready to eat foods in walk in cooler. Ensure all food items are stored in approved areas and with sufficient protection to prevent cross contamination.	0.5	11/23/2023	01/22/2025
K040: Wiping Cloths: Properly Used and Stored Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	11/23/2023	06/12/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: CARLOCKS LOS OSOS BAKERY

Facility ID: FA0015202

Site Address: 1024 LOS OSOS VALLEY RD, LOS OSOS

Record ID: PR0020604

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 12/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals	2.0	12/06/2024	Uncorrected as of 5/2/2025
1) Observed an accumulation of rodent droppings on 2 shelves in the dry storage area behind the fryer. Eliminate rodents and evidence of rodents (e.g. droppings, dead rodents, nesting material, rub marks) from the facility by safe, legal, and effective means at once.			
2) Observed a fly in the facility. Eliminate flies from the facility by safe, legal, and effective means at once.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5	12/06/2024	Uncorrected as of 5/2/2025
Observed numerous containers of unapproved pesticide in the facility. Only those insecticides, rodenticides, and other pesticides that are necessary and specifically APPROVED for use in a FOOD FACILITY may be used. The use shall be in accordance with the manufacturer's instructions.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5		Uncorrected as of 5/2/2025
Measured the 2 door Traulsen stand up cooler holding between 44F-45F. Repair the cooler.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5		Uncorrected as of 5/2/2025
Observed an accumulation of solidified grease on a fry rack near the deep fryer. Maintain the equipment clean.			
K040: Wiping Cloths: Properly Used and Stored	0.5		Uncorrected as of 5/2/2025
Observed a wet towel stored outside the sanitizer bucket. Store all wet towels inside the sanitizer bucket when not in use.			
K042: Proper Waste Disposal; Facilities Maintained	0.5		Uncorrected as of 5/2/2025
1) This facility does not have a mop sink but is preexisting non conforming. Mop water is to be discarded into the sewer through a floor sink or the toilet.			
2) Observed the ice machine draining through a flex host to a bucket on the lower shelf. No floor sink is available in reasonable proximity to the coffee service counter. Eliminate the flex hose.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5		Uncorrected as of 5/2/2025
Observed the front doors propped open. Maintain all exterior doors closed except when in use.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CARL'S JR

Facility ID: FA0011795

Site Address: 1590 W BRANCH ST, ARROYO GRANDE

Record ID: PR0017148

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 02/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 03/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: CARL'S JR

Facility ID: FA0011796

Site Address: 2725 BLACK OAK DR, PASO ROBLES

Record ID: PR0017149

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 02/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>02/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed a build up of food debris on refrigeration handles. Ensure equipment is cleaned and sanitized on a regular schedule.			

Inspection Date: 04/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0

Inspection Date: 07/14/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Repeat Violation: Repair or replace broken floor tile in walk in refrigeration unit. Floors should be smooth, nonabsorbent, easily cleanable and in good repair.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CARL'S JR

Facility ID: FA0011798

Site Address: 3980 BROAD ST, SAN LUIS OBISPO

Record ID: PR0017151

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 03/31/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 07/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K024: Person In Charge Present and Performs Duties; Valid Certification

1.0

07/12/2024

Uncorrected as of 5/2/2025

Observed small child in the kitchen washing hands and sitting in the office which requires walking through the kitchen to get to. Immediately discontinue allowing children or consumers inside the kitchen. Only food handling certified workers are allowed in the kitchen.

K038: Approved Lighting/Ventilation: Adequate, Used

0.5

07/12/2024

Uncorrected as of 5/2/2025

Observed grease accumulation on some of the ventilation hood filters. Clean more regularly.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CARL'S JR

Facility ID: FA0011799

Site Address: 2201 THEATRE DR, PASO ROBLES

Record ID: PR0017152

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 09/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>09/25/2024</u>	
K041: Plumbing; Proper Backflow Devices Observed leaking mop sink faucet. Repair or replace.	<u>0.5</u>	<u>10/04/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 12/19/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure all employees obtain Food Handler cards and store copies on site.	<u>1.0</u>	<u>12/29/2023</u>	<u>09/25/2024</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Repair or replace guacamole refrigeration unit.	<u>0.5</u>	<u>12/29/2023</u>	<u>09/25/2024</u>
K049: Permits Available Post current health permit in conspicuous location.	<u>0.5</u>	<u>12/29/2023</u>	<u>09/25/2024</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: 1. Post current health permit in conspicuous location. 2. Repair or replace guacamole refrigeration unit.	<u>2.0</u>	<u>12/19/2023</u>	<u>09/25/2024</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CARL'S JR

Facility ID: FA0011800

Site Address: 7085 EL CAMINO REAL, ATASCADERO

Record ID: PR0017153

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 11/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>11/20/2024</u>	<u>Corrected On Site</u>

Ensure that the hoses aren't emerged fully in the mop sink to help prevent back flow. Corrected on site.

Inspection Date: 01/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>
Facility Name: CARL'S JR
Facility ID: FA0011801

Site Address: 510 W TEFFT ST, NIPOMO

Record ID: PR0017154

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/03/2024
Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed sanitizer solution buckets with 100ppm quat. Manager instructed to add more sanitizer to buckets. Ensure quaternary ammonia concentration is maintained at 200 ppm.	<u>3.0</u>	<u>12/03/2024</u>	<u>Corrected On Site</u>
K030: Food Storage; Food Storage Containers Identified Observed open bag of bulk food. Ensure all bulk food is stored in a container with a lid.	<u>0.5</u>	<u>12/04/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K033: Nonfood-Contact Surfaces Clean Observed dust/debris built up on ceiling vents and shelving below it. Ensure all non food contact surfaces are maintained clean.	<u>0.5</u>	<u>12/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing REPEAT VIOLATION: Observed mops being stored in mop sink. Ensure mops are hung up to air dry without soiling walls or equipment. Facility has a mop rack installed.	<u>0.5</u>	<u>12/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed a couple of particle board ceiling tiles. Ensure all ceiling tiles are smooth, nonabsorbent and easily cleanable. Replace tiles when feasible. - Observed grime/food debris underneath equipment. Ensure facility deep cleans and moves equipment in order to clean hard to reach places. - REPEAT VIOLATION: Observed degrading grout in flooring near prep line. Ensure all flooring is smooth, nonabsorbent, easily cleanable and maintained in good repair.	<u>0.5</u>	<u>12/10/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 44 and 45.	<u>2.0</u>	<u>12/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 01/05/2024
Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K008: Procedures/Records for Time as PH Control Method Observed inaccurate records for time as a public health control method at facility. Ensure records are maintained and accurate if facility plans to use time as a public health control method. Corrected on site by manager.	<u>2.0</u>	<u>01/05/2024</u>	<u>Corrected On Site</u>
K023: No Rodents, Insects, Birds, or Animals Observed multiple flies in food facility. Ensure all flies are eliminated by safe, legal and effective means. Facility has pest management that will be coming back out to add more traps.	<u>2.0</u>	<u>01/13/2024</u>	<u>12/03/2024</u>
K041: Plumbing; Proper Backflow Devices Observed pipes near three compartment sink going into floor sink. Ensure there is an air gap (at least one inch) from water inlet to the rim of the floor sink.	<u>0.5</u>	<u>01/19/2024</u>	<u>12/03/2024</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops being stored in mop sink. Ensure mops are hung up to air dry without soiling walls or equipment. Facility has a mop rack installed.	<u>0.5</u>	<u>01/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed degrading grout in flooring near prep line. Ensure all flooring is smooth, nonabsorbent, easily cleanable and maintained in good repair.	<u>0.5</u>	<u>01/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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FA0016301

PR0021870

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CARNALES STREET TACOS

Facility ID: FA0016301

Site Address: 3563 SUELDO ST STE H, SAN LUIS OBISPO

Record ID: PR0021870

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 01/22/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K024: Person In Charge Present and Performs Duties; Valid Certification

1.0

01/22/2025

Uncorrected as of 5/2/2025

Observed no food managers card on site. Please send updated food managers card to your inspector.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CARNDONAGH KITCHEN

Facility ID: FA0013498

Site Address: 8550 EL CAMINO REAL #C, ATASCADERO

Record ID: PR0019011

Program Description: LR40 - DEPENDENT FOOD SERVICE OPERATOR-MINIMAL PREP

Inspection Date: 04/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Phone interview was conducted. Menu items offered are the same. Operate continues to report to Mr. C's Catering Kitchen & Rentals.

Inspection Date: 04/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CARNICERIA EL VIEJON

Facility ID: FA0015969

Site Address: 301 S OCEAN, CAYUCOS

Record ID: PR0021485

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 03/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed empty paper towel dispenser at hand wash sink. Provide approved towels or drying device in dispensers at or adjacent to each hand washing facility.	3.0	03/25/2025	<u>Uncorrected as of 5/2/2025</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate as per discussion.	1.0	04/08/2025	<u>Uncorrected as of 5/2/2025</u>
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottle with liquid chemical. Properly label all chemicals and store in an area separate from food and utensils.	0.5	03/27/2025	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified Observed boxes of meat on floor in walk in freezer. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	03/27/2025	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration.	0.5	04/08/2025	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed light bulb out in walk in cooler. Replace.	0.5	04/08/2025	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	0.5	04/08/2025	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Maintain the 2025 Public Health Permit in a conspicuous place.	0.5	04/01/2025	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: #24, 30, 34, 49	2.0		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 09/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed roll of paper towels sitting on top of dispenser. Ensure to provide approved towels in dispensers at or adjacent to each hand washing facility.	3.0	09/12/2024	<u>Uncorrected as of 5/2/2025</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate. Email copy of certificate to inspector as discussed.	1.0	11/12/2024	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified Observed boxes of meat on floor in walk in freezer. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	09/14/2024	<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CARNICERIA EL VIEJON

Facility ID: FA0015969

Site Address: 301 S OCEAN, CAYUCOS

Record ID: PR0021485

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 09/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration.	<u>0.5</u>	<u>09/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed personal items in food prep area. Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms.	<u>0.5</u>	<u>09/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Maintain the 2024 Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>09/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 03/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate. Email copy of certificate to inspector as discussed.	<u>1.0</u>	<u>05/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified Observed boxes of food on floor in walk in freezer. Properly elevate food items/packages/container at least 6 inches above the floor.	<u>0.5</u>	<u>03/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Need to provide approved and correct testing equipment to test for sanitizer concentration.	<u>0.5</u>	<u>03/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed cardboard lining shelves and floor in walk in freezer. Discontinue use of card board as it is not durable, easily cleanable or non-absorbent.	<u>0.5</u>	<u>03/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed cloth towel on prep table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Provide a separate sanitizer bucket/container for the storage of wiping cloths used for raw foods of animal origin and for the storage of wiping cloths used for other purposes.	<u>0.5</u>	<u>03/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CARNICERIA LA BARATA

Facility ID: FA0013284

Site Address: 3348 SPRING ST UNIT #101, PASO ROBLES

Record ID: PR0018805

Program Description: HR13 - RETAIL MKT (5,001 - 10,000 SF) - FULL PREP

Inspection Date: 12/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	12/10/2024	Corrected On Site
Observed cheese being stored out of refrigeration in display case on the counter. - Queso Fresco measured 61F - Cotija cheese measured 59F Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F. All cheese was voluntarily discarded. See VDC form.			

Inspection Date: 02/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K039: Thermometers Provided and Accurate	0.5	02/23/2024	12/10/2024
Ensure secondary thermometers are installed in all refrigeration units holding potentially hazardous foods.			

Inspection Date: 08/08/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD **0.0**



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FA0005788

PR0008985

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CAROUSEL TAFFY

Facility ID: FA0005788

Site Address: 845 EMBARCADERO STE #A, MORRO BAY

Record ID: PR0008985

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 06/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K049: Permits Available

0.5

06/22/2024

Uncorrected as of 5/2/2025

Maintain the Public Health Permit in a conspicuous place.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: CARRISA PLAINS ELEMENTARY

Facility ID: FA0004802

Site Address: 9640 CARRISA HWY, SANTA MARGARITA

Record ID: PR0009347

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: Overall, facility is well maintained. No violations were observed at the time of inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: Facility is well-maintained and functions in an orderly manner.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 11/16/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K023: No Rodents, Insects, Birds, or Animals	2.0	11/30/2023	04/12/2024

Observed a few flies in facility. Ensure all flies are removed by safe and legal methods. Facility has been utilizing sticky traps for the flies. Food facility may want to install an air curtain on the main door that has been letting in the majority of the flies (spoke with manager about this option).

K040: Wiping Cloths: Properly Used and Stored	0.5	11/16/2023	04/12/2024

Discontinue the use of sponges for warewashing.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CASS WINERY

Facility ID: FA0014357

Site Address: 7350 LINNE RD, PASO ROBLES

Record ID: PR0019828

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/23/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 86.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use	<u>5.0</u>	<u>04/23/2025</u>	<u>Corrected On Site</u>
Discontinue re-using single use gloves. Ensure employees wearing gloves wash hands and change gloves after each task. (COS)			
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>04/23/2025</u>	<u>Corrected On Site</u>
When creating ice baths for PHF at the food prep tables, ensure the ice remains up the sides of the food product to maintain 41F and below. (COS)			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>04/30/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Obtain quat sanitizer tests trips to monitor 200 PPM quat in sanitizer solution.			
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>	<u>04/23/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: 1. When creating ice baths for PHF at the food prep tables, ensure the ice remains up the sides of the food product to maintain 41F and below. (COS)			

Inspection Date: 09/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>09/10/2024</u>	<u>Corrected On Site</u>
When creating ice baths for PHF at the food prep tables, ensure the ice remains up the sides of the food product to maintain 41F and below. (COS)			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>10/10/2024</u>	<u>04/23/2025</u>
Ensure a Food Managers Certificate is obtained and copy of certificate is stored on site, available for review upon request.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>09/20/2024</u>	<u>04/23/2025</u>
1. Clean and sanitize refrigeration shelving and bases of food debris accumulation throughout. 2. Clean and sanitize refrigeration gaskets throughout.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>09/20/2024</u>	<u>04/23/2025</u>
Observed grease accumulation on surfaces in kitchen. Ensure hood system is cleaned regularly.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>09/11/2024</u>	<u>04/23/2025</u>
Ensure sanitizer wiping cloths remain in sanitizer solution when not in active use.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>09/13/2024</u>	<u>04/23/2025</u>
Ensure fly strips are placed away from food preparation areas, to prevent cross contamination.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>09/13/2024</u>	<u>04/23/2025</u>
Clean walls at the pizza station making station.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>09/11/2024</u>	<u>04/23/2025</u>
Store the recent health inspection report on site, available for customer and inspector review upon request.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: CASS WINERY****Facility ID:** FA0014357**Site Address:** 7350 LINNE RD, PASO ROBLES**Record ID:** PR0019828**Program Description:** HR25 - RESTAURANT (SEATING 51 +) - FULL PREP**Inspection Date:** 12/28/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 99.0 [Award of Excellence Issued](#)**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD0.0**K030: Food Storage: Food Storage Containers Identified**0.512/28/2023

Properly elevate food items at least 6 inches above the floor. Observed containers of olives on the floor. Corrected on site.

K038: Approved Lighting/Ventilation: Adequate, Used0.501/05/202409/10/2024

Replace all missing hood filters and ensure they are properly installed.



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FA0003950

PR0016551

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CASTLE INN BY THE SEA

Facility ID: FA0003950

Site Address: 6620 MOONSTONE BEACH DR, CAMBRIA

Record ID: PR0016551

Program Description: LR23 - RESTAURANT (SEATING UNDER 10) - MINIMAL PREP

Inspection Date: 04/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CASTORO CELLARS

Facility ID: FA0008941

Site Address: 1315 N BETHEL RD, TEMPLETON

Record ID: PR0008712

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 08/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure Food Handler cards are renewed and stored on site.	1.0	09/06/2024	Uncorrected as of 5/2/2025

Inspection Date: 09/01/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD **0.0** **09/01/2023** **08/22/2024**



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CATCH SEAFOOD BAR AND GRILL

Facility ID: FA0012237

Site Address: 836 11TH ST, PASO ROBLES

Record ID: PR0017665

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Assembly line refrigeration unit measured 48F. Employee removed foods from unit into the walk-in refrigeration unit at 41F. Refrigerator repair service repaired unit to maintain at 41F and below. (COS)	<u>3.0</u>	<u>02/04/2025</u>	<u>Corrected On Site</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure Food Handler Cards are stored on site, available for inspector review upon request.	<u>1.0</u>	<u>02/11/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 03/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure paper towels are stocked at hand wash stations at all times.	<u>3.0</u>	<u>03/21/2024</u>	<u>Corrected On Site</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CAVALIER INN

Facility ID: FA0003953

Site Address: 9415 HEARST DR, SAN SIMEON

Record ID: PR0000059

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Observed debris accumulation on cook line drawer cooler gaskets. Clean, sanitize and maintain.	<u>0.5</u>	<u>12/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gaskets on prep cooler. Repair or replace.	<u>0.5</u>	<u>02/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Observed broken cove tile in salad prep area. Repair or replace. 2) Observed accumulation of grease and debris behind cook line equipment. Clean, sanitize and ensure to remove any accumulation of grease/food debris.	<u>0.5</u>	<u>06/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 06/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	<u>0.5</u>	<u>06/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms.	<u>0.5</u>	<u>06/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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FA0017035

PR0022668

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CAYDEN'S CURRY CO

Facility ID: FA0017035

Site Address: 4750 ALLENE WY, SAN LUIS OBISPO

Record ID: PR0022668

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 01/08/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Inspected as part of commissary inspection. No food prep at time of visit. Set up ok.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CAYUCOS CANDY COUNTER

Facility ID: FA0011746

Site Address: 75 CAYUCOS DR, CAYUCOS

Record ID: PR0017100

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 04/17/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

10/17/2025

Uncorrected as of 5/2/2025

Observed damaged flooring around floor sink under 3-compartment sink. Repair or replace. Ensure all floors and walls are smooth, durable, of approved materials, and in good repair.

Inspection Date: 03/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



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FA0017821

PR0022997

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CAYUCOS COFFEE

Facility ID: FA0017821

Site Address: 155 N OCEAN AVE, CAYUCOS

Record ID: PR0022997

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 04/17/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CAYUCOS ELEMENTARY SCHOOL

Facility ID: FA0000366

Site Address: 301 CAYUCOS DR, CAYUCOS

Record ID: PR0000366

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 08/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K038: Approved Lighting/Ventilation: Adequate, Used

0.5

09/10/2024

03/03/2025

Observed light bulb out in hood system. Replace.

Inspection Date: 04/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 11/16/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CAYUCOS GAS & DELI

Facility ID: FA0000544

Site Address: 198 N OCEAN AVE, CAYUCOS

Record ID: PR0000544

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 04/01/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottle with blue liquid. Properly label all chemicals and store in an area separate from food and utensils.	0.5	04/03/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber gaskets on prep cooler unit doors. Repair or replace.	0.5	06/01/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Replace missing light bulb under hood system.	0.5	04/15/2025	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean Observed toilet paper sitting on shelf. Provide toilet paper in permanently installed dispensers.	0.5	04/03/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed front door propped open. Maintain all exterior doors closed except when in use.	0.5	04/02/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed debris accumulation in floor sinks. Clean, sanitize to prevent build up.	0.5	04/15/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violation: #35, 38, 43, 44	2.0		Uncorrected as of 5/2/2025

Inspection Date: 09/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed unlabeled containers of food in walk in cooler. Provide labels all working containers to indicate contents.	0.5	09/14/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber gaskets on prep cooler unit doors. Repair or replace.	0.5	11/12/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used 1) Replace missing light bulb under hood system. 2) Clean and maintain the hood grease filters and hood surfaces.	0.5	09/26/2024	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean Observed toilet paper sitting on shelf. Provide toilet paper in permanently installed dispensers.	0.5	09/14/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1) Observed personal item in food prep area. Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms. 2) Observed front door propped open. Maintain all exterior doors closed except when in use.	0.5	09/14/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CAYUCOS GAS & DELI

Facility ID: FA0000544

Site Address: 198 N OCEAN AVE, CAYUCOS

Record ID: PR0000544

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 03/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed uncovered containers with food in prep cooler unit. Ensure all food products are stored so as to be protected from contamination at all times.	<u>1.0</u>	<u>03/11/2024</u>	
K030: Food Storage; Food Storage Containers Identified Observed unlabeled containers of food in walk in cooler. Provide labels all working containers to indicate contents.	<u>0.5</u>	<u>03/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber gaskets on prep cooler unit doors. Repair or replace.	<u>0.5</u>	<u>05/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed inop light bulb in hood system. Repair or replace.	<u>0.5</u>	<u>03/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed cloth towel on prep table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	<u>0.5</u>	<u>03/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1) Observed mops sitting in bucket. Ensure mops are placed in a position that allows it to air dry without soiling walls, equipment, or supplies. 2) Observed front doors propped open. Maintain all exterior doors closed except when in use.	<u>0.5</u>	<u>03/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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as of 5/2/2025

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Facility Name: CAYUCOS SAUSAGE CO. DELICATESSEN

Facility ID: FA0013378

Site Address: 121 N OCEAN AVE, CAYUCOS

Record ID: PR0018894

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 01/09/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>03/09/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure the food facility owner or an employee has a valid/current food safety protection certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
Repeat Violation: #24			

Inspection Date: 03/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>05/28/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure the food facility owner or an employee has a valid/current food safety manager certificate. Email copy of certificate once completed to your inspector as per discussion.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CAYUCOS SUNSET INN

Facility ID: FA0005593

Site Address: 95 S OCEAN AVE, CAYUCOS

Record ID: PR0008607

Program Description: MR81 - BED & BREAKFAST

Inspection Date: 11/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K024: Person In Charge Present and Performs Duties; Valid Certification 1.0 01/23/2025 Uncorrected as of 5/2/2025

Observed expired food safety manager certificate at time of inspection. Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate within 60 days.

K039: Thermometers Provided and Accurate 0.5 11/20/2024 Uncorrected as of 5/2/2025

Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).

Inspection Date: 02/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CAYUCOS SUPERMARKET INC.

Facility ID: FA0013899

Site Address: 301 S OCEAN AVE, CAYUCOS

Record ID: PR0019384

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 03/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed boxes with food on floor of walk in cooler. Properly elevate all food items/packages/container at least 6 inches above the floor.	<u>0.5</u>	<u>03/03/2025</u>	<u>Corrected On Site</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration and/or hot water temperature.	<u>0.5</u>	<u>03/17/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean 1) Observed toilet paper sitting on assist rail. Ensure to provide toilet paper in permanently installed dispensers. COS 2) Ensure the toilet room has a self-closing door mechanism in working order.	<u>0.5</u>	<u>03/17/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 02/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K043: Approved Toilets: Maintained, Accessible, Clean Ensure the toilet room has a self-closing door mechanism in working order.	<u>0.5</u>	<u>02/22/2024</u>	<u>03/03/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops sitting in bucket. Ensure mops are placed in a position that it to air dry without soiling walls, equipment, or supplies.	<u>0.5</u>	<u>02/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Observed missing hand washing sign in employee restroom. Ensure required hand washing sign are posted.	<u>0.5</u>	<u>02/08/2024</u>	



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
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Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0017615

PR0022764

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CB VINEYARDS, LLC

Facility ID: FA0017615

Site Address: 4750 ALLENE WY, SAN LUIS OBISPO

Record ID: PR0022764

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 01/08/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Inspected as part of commissary inspection. No food prep at time of visit. Set up ok.



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FA0017807

PR0022979

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CEDAR & THYME

Facility ID: FA0017807

Site Address: 110 E BRANCH ST, ARROYO GRANDE

Record ID: PR0022979

Program Description: MR40 - DEPENDENT FOOD SERVICE OPERATOR-MODERATE PREP

Inspection Date: 04/16/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 100.0

Overall Inspection Comments: Opening inspection for dependent food operator. Operator was not currently prepping food during inspection. Operator demonstrated where utensils/supplies will be stored, what sanitizer will be used and where/how utensils will be washed/rinsed/sanitized.

Operator will be preparing sliced fruit, vegetables, tzatziki dip and hummus for events. Operator will be making chocolates for shared kitchen (Hubbalicious).



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FA0014112

PR0019586

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CELIA CHOCOLATIER

Facility ID: FA0014112

Site Address: 3000 BROAD ST STE 111, SAN LUIS OBISPO

Record ID: PR0019586

Program Description: LR40 - DEPENDENT FOOD SERVICE OPERATOR-MINIMAL PREP

Inspection Date: 08/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Food managers card is expired. Please renew certification.	1.0	09/30/2024	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

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Facility Name: CELIA'S GARDEN CAFE

Facility ID: FA0016573

Site Address: 1188 LOS OSOS VALLEY RD, LOS OSOS

Record ID: PR0022165

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/06/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed the ice scoop handle in contact with ice. Store serving utensils in a manner that does not allow the handle to contact food.	<u>1.0</u>		<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed an inoperable cooler in the prep area. Ensure equipment is maintained clean, functional, and in good repair. Remove, repair or replace the cooler.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed an unsealed wooden passthrough in the wall. All finishes must be smooth, durable, non porous and easily cleanable.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 07/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized - Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. - Observed mechanical warewasher not dispensing sanitizer solution. Discontinue use of unit until repaired. Ensure mechanical warewasher dispenses at least 50 ppm of sanitizer solution.	<u>3.0</u>	<u>07/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Observed no food manager safety certification. Ensure at least one employee/person obtains a food manager safety certification.	<u>1.0</u>	<u>08/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottle. Ensure all spray bottles are labeled as to their contents.	<u>0.5</u>	<u>07/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed cardboard being used to level butcher block table. Ensure all equipment is commercial grade and maintained in good repair.	<u>0.5</u>	<u>08/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed wiping cloths being stored on counter. Ensure wiping cloths are maintained in sanitizer solution when not in use.	<u>0.5</u>	<u>07/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Observed no self-closing mechanism on toilet room door. Ensure toilet room door is self closing.	<u>0.5</u>	<u>07/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.	<u>0.5</u>	<u>07/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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as of 5/2/2025

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Facility Name: CENTENNIAL PARK

Facility ID: FA0008134

Site Address: 600 NICKERSON DR, PASO ROBLES

Record ID: PR0012389

Program Description: LR96 - EXEMPT - MINIMAL PREP

Inspection Date: 05/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure paper towels are stocked at hand wash sink, available for use at all times. (COS)	<u>3.0</u>	<u>05/23/2024</u>	<u>Corrected On Site</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Automatic dish machine dispensing 0 PPM chlorine sanitizer. Discontinue use until repaired or replaced. Ensure 50 PPM dispenses from automatic dish machine prior to reuse. Ensure three compartment sink is used to wash, rinse and sanitize food contact surfaces. Ensure 100 PPM chlorine is used to sanitize food contact surfaces.	<u>0.5</u>	<u>05/23/2024</u>	<u>Corrected On Site</u>

Inspection Date: 07/20/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized ENSure chlorine sanitizer is stored on site, available for use at all times. Manager obtained bleach during inspection.	<u>3.0</u>	<u>07/20/2023</u>	<u>Corrected On Site</u>
K047: Signs Posted; Last Inspection Report Available Store recent health inspection report on site, available for review upon request.	<u>0.5</u>	<u>07/21/2023</u>	<u>05/23/2024</u>
K049: Permits Available Post 2023 Health Permit in a conspicuous location.	<u>0.5</u>	<u>07/28/2023</u>	<u>05/23/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CENTER OF EFFORT WINERY

Facility ID: FA0013951

Site Address: 2195 CORBETT CANYON RD, ARROYO GRANDE

Record ID: PR0019433

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/08/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	04/21/2025	Uncorrected as of 5/2/2025
Observed cracked/deteriorating door gaskets on the reach in fridge and freezer. Replace with new gaskets.			

Inspection Date: 06/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	06/19/2024	Uncorrected as of 5/2/2025
Observed no sanitizer dispensing from mechanical warewasher. Discontinue use of unit until repaired. Ensure mechanical warewasher dispenses at least 50 ppm bleach/chlorine.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	06/19/2024	Uncorrected as of 5/2/2025
Unable to verify food manager safety certification. Ensure there is at least one employee/owner with a food manager safety certification. Ensure a copy is stored on site and is able to be presented during inspection.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	06/19/2024	Uncorrected as of 5/2/2025
Observed no sanitizer test strips at food facility. Ensure bleach test strips and high heat test strips are obtained to properly measure sanitizer concentration and/or hot water temperature.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	06/20/2024	Uncorrected as of 5/2/2025
Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.			
K047: Signs Posted; Last Inspection Report Available	0.5	06/17/2024	Corrected On Site
Observed hand wash sink without hand washing sign. Ensure every hand wash sink has a hand wash sign posted. Corrected on site.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: Central Coast Brewing

Facility ID: FA0013121

Site Address: 6 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0018789

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure all food employees have a valid/current food handler card/certificate. The food manager card we have on file is expired. Please send a copy of current manager card for verification.	<u>1.0</u>		<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION; -Ensure all food employees have a valid/current food handler card/certificate. The food manager card we have on file is expired. Please send a copy of current manager card for verification.	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure all food employees have a valid/current food handler card/certificate. The food manager card we have on file is expired. Please send a copy of current manager card for verification.	<u>1.0</u>	<u>05/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed plastic handle broken on line refrigerator in the pizza oven area. Repair or replace.	<u>0.5</u>	<u>05/19/2024</u>	<u>11/01/2024</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed garage door open behind the pizza oven. Maintain closed to ensure flies and other pests stay out of the kitchen.	<u>0.5</u>	<u>04/20/2024</u>	<u>11/01/2024</u>



County of San Luis Obispo
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FA0016955

PR0022583

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CENTRAL COAST CASINO

Facility ID: FA0016955

Site Address: COMM CLOSED, GROVER BEACH

Record ID: PR0022583

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 07/29/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Dependent Food Service Operator is approved for operation at Rib Line in Grover Beach. Walk through with owner and facility was done on 5/31/24. Routine inspection and commissary evaluation were also completed.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CENTRAL COAST CREAMERY

Facility ID: FA0016767

Site Address: 3075 LIMESTONE WY, PASO ROBLES

Record ID: PR0022388

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 03/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>03/27/2025</u>	
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>04/03/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed panini press in use, releasing grease laden vapors with out hood system. Ensure grease laden vapors are removed via mechanical exhaust ventilation. Clean and degrease wall and underside of shelving near panini press.			
114149.1. Mechanical exhaust ventilation (a) Mechanical exhaust ventilation EQUIPMENT shall be provided over all cooking EQUIPMENT as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. All mechanical exhaust ventilation EQUIPMENT shall be installed and maintained in accordance with the California Mechanical Code, except that for units subject to Part2 (commencing with Section 18000) of Division 13, an alternative code adopted pursuant to Section 18028 shall govern the construction standards.			
K039: Thermometers Provided and Accurate	<u>0.5</u>	<u>04/03/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure secondary thermometers are installed in refrigeration units.			

Inspection Date: 07/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>07/11/2024</u>	<u>03/27/2025</u>

Inspection Date: 05/09/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Central Coast Creamery is approved to open.



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FA0015339

PR0020749

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CENTRAL COAST CREAMERY LLC

Facility ID: FA0015339

Site Address: 3845 S HIGUERA ST STE 112, SAN LUIS OBISPO

Record ID: PR0020749

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 08/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CENTRAL COAST CUISINE

Facility ID: FA0017649

Site Address: 4805 TRAFFIC WY STE 2, ATASCADERO

Record ID: PR0022794

Program Description: HR34 - CATERING OPERATION FACILITY - FULL PREP

Inspection Date: 03/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K041: Plumbing; Proper Backflow Devices Observed a missing sink faucet/vacuum-breaker at the janitorial sink. Maintain all plumbing fixtures fully operative, clean and in good repair so as to prevent any contamination of food or utensils.	0.5	09/30/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed several pieces of unused equipment in the storage area. Ensure that all of the equipment, unnecessary for the operation, is removed from the facility to help keep prevent vermin harborage.	0.5	09/27/2025	Uncorrected as of 5/2/2025

Inspection Date: 01/14/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Overall, facility is well maintained. Facility has preexisting, non-conforming rubber top set on the restroom's flooring. If cleanliness becomes an issue, installation of an approved flooring material will need to occur in a timely manner, due to the order of this division.



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FA0015277

PR0020686

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CENTRAL COAST WINES

Facility ID: FA0015277

Site Address: 712 HIGUERA, SAN LUIS OBISPO

Record ID: PR0020686

Program Description: 1609 - BARS (NO FOOD PREPARATION)

Inspection Date: 03/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NOT APPLICABLE

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility is clean and organized. Please hang mops in mop sink so they can air dry especially since mop sink is located in a small closet.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CENTRAL KITCHEN/CULINARY

Facility ID: FA0001296

Site Address: 1900 GOLDEN HILL RD, PASO ROBLES

Record ID: PR0001296

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NOT APPLICABLE

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K038: Approved Lighting/Ventilation: Adequate, Used

0.5

09/06/2024

03/10/2025

Replace light out under hood.

Inspection Date: 03/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/25/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K030: Food Storage; Food Storage Containers Identified

0.5

09/29/2023

03/27/2024

Ensure bulk food contains are labeled as to the contents of the container.

K038: Approved Lighting/Ventilation: Adequate, Used

0.5

10/13/2023

03/27/2024

Replace light out under hood.

K054: Repeat Violations - Good Retail Practices (24 -51)

2.0

Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CENTRAL MARKET

Facility ID: FA0000324

Site Address: 2061 CIENEGA ST, OCEANO

Record ID: PR0000324

Program Description: MR13 - RETAIL MKT (5,001- 10,000 SF) - MODERATEPREP

Inspection Date: 11/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 98.5

Overall Inspection Comments: At the time of inspection, a grease trap was missing under the prep sink, due to recent damage. Owner stated that the replacement is currently being shipped to facility. A re-inspection will be conducted, in a week, to ensure that the grease trap gets installed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Thoroughly clean the dust fans in the walk-in refrigeration units. Ensure that hard to reach areas are added to cleaning routine.	<u>0.5</u>	<u>11/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Provide a secondary thermometer to all refrigeration units holding Potential Hazardous Foods (PHF). Corrected on site.	<u>0.5</u>	<u>11/18/2024</u>	<u>Corrected On Site</u>
K041: Plumbing; Proper Backflow Devices Observed missing grease trap under the prep sink, due to recent deterioration of the overall receptacle. Physical evidence of the damaged grease trap and invoice for the replacement, was shown to inspector. Ensure that the new grease trap is installed properly by a licensed plumber.	<u>0.5</u>	<u>11/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CHACHO'S MEXICAN FOOD

Facility ID: FA0013613

Site Address: 1911 CIENAGA ST, OCEANO

Record ID: PR0019120

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 01/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>01/14/2025</u>	<u>Corrected On Site</u>
Ensure that the scoops in the bulk containers are positioned in a manner in which the handles are not in contact with the ingredients. This is to prevent contamination. Corrected on site.			

Inspection Date: 04/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>04/16/2024</u>	<u>01/14/2025</u>
Ensure handles on the outside of equipment are kept clean to prevent contamination of clean hands.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>04/16/2024</u>	<u>01/14/2025</u>
1) Observed front door propped open. Ensure the door is kept closed or install a tight fitting screen to prevent entrance of vermin. 2) Ensure mops are hung to air dry in an area that does not damage walls or equipment.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CHALK MOUNTAIN LIQUOR

Facility ID: FA0006566

Site Address: 9990 EL CAMINO REAL, ATASCADERO

Record ID: PR0000623

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 04/30/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean 1. Observed accumulation of dust on multiple fan covers in the walk-in refrigerator. Ensure that they are cleaned to prevent cross contamination. 2. Observed mold-like accumulation on the top panel (in the interior) of the ice machine. Ensure that the ice machine is completely emptied and deep cleaned/sanitized to prevent any cross contamination.	0.5	05/30/2025	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Ensure test strips are obtained and used to measure 100 ppm chlorine OR 200 ppm quaternary ammonium in solution at the warewashing sink and in the wiping cloth buckets.	0.5	05/30/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violation: K034	2.0		Uncorrected as of 5/2/2025

Inspection Date: 07/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use Observed a cup with no lid in the prep area. Store employee beverages with lids in food prep areas to prevent potential cross contamination. Corrected on site	2.0	07/16/2024	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized	3.0		Uncorrected as of 5/2/2025
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.	1.0	07/26/2024	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Unable to verify test strips at the time of the inspection. Ensure chlorine test strips are obtained and used to measure 100 ppm chlorine or 200 ppm quaternary ammonium in solution at the 3-compartment sink and in the wiping cloth buckets.	0.5	07/19/2024	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	0.5	07/17/2024	04/30/2025



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Facility Name: CHANGALA WINERY

Facility ID: FA0008751

Site Address: 3770 WILLOW CREEK RD, PASO ROBLES

Record ID: PR0014700

Program Description: 1639 - HOST CATERING FACILITY

Inspection Date: 10/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

10/11/2024

Inspection Date: 08/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

08/18/2023

Corrected On Site

Discontinue washing glass wear in hand wash sink. Ensure glasses are washed in the three compartment sink.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CHAPALA RESTAURANT

Facility ID: FA0000035

Site Address: 2816 MAIN ST, MORRO BAY

Record ID: PR0000035

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed empty soap/paper towel dispenser at hand wash sink. Provide approved handwashing cleanser and paper towels in dispensers at or adjacent to each hand washing facility.	3.0	02/10/2025	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified 1) Observed unlabeled containers with food in chest freezer. Provide labels to all working containers to indicate contents. 2) Observed bag of onions and beans on floor of storage area. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	02/17/2025	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Unable to locate T-strips at time of inspection. Provide approved and correct testing equipment to test for sanitizer concentration.	0.5	02/17/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized CO2 tanks. Ensure the pressurized CO2 tanks are properly secured at all times.	0.5	02/12/2025	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	02/12/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1) Observed personal items in food prep areas. Ensure personal items are stored out of food prep/food storage locations. 2) Observed front doors open at time of inspection. Maintain all exterior doors closed except when in use.	0.5	02/12/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Observed degrading ceiling above hood system. Repair section to eliminate any cracks/crevices. 2) Observed debris/residue accumulation in through out facility on walls near heavy equipment and floor sinks. Clean, sanitize and maintain on routine schedule. 3) Observed areas in facility where cove base is missing and broken. Repair or replace areas of damage to floor and coving.	0.5	04/10/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	0.5	02/17/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: #6, 34, 36, 40, 44, 45	2.0		Uncorrected as of 5/2/2025

Inspection Date: 08/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed empty hand soap dispenser. Ensure approved handwashing cleanser is provided in dispensers at or adjacent to each hand washing facility at all times.	3.0	08/09/2024	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Observed heavy accumulation of debris around and behind equipment. Ensure all nonfood-contact surfaces are maintained clean.	0.5	08/21/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CHAPALA RESTAURANT

Facility ID: FA0000035

Site Address: 2816 MAIN ST, MORRO BAY

Record ID: PR0000035

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 08/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Unable to locate T-strips at time of inspection. Provide approved and correct testing equipment to test for sanitizer concentration.	0.5	08/22/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed water from fan cooler in kitchen walk-in dripping water into bucket and mold like growth accumulation on fan covers. Clean, sanitize and have unit serviced.	0.5	08/21/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed multiple unsecured pressurized CO2 tanks. Ensure the pressurized CO2 tanks are properly secured at all times.	0.5	08/09/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	08/09/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1) Observed personal items in food prep area. Ensure personal items are stored out of food prep/food storage locations. 2) Observed front doors open at time of inspection. Maintain all exterior doors closed except when in use.	0.5	08/09/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Observed degrading ceiling above hood system. Repair section to eliminate any cracks/crevices. 2) Observed debris/residue accumulation in floor sinks. Clean, sanitize and maintain on routine schedule. 3) Observed areas in facility where cove base is missing and broken. Repair or replace areas of damage to floor and coving.	0.5	10/08/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 01/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed some food debris in warewashing hand washing sink that would indicate utensils are being washed in the sink. Immediately discontinue this unapproved practice. Hand washing sinks must be used exclusively for hand washing and not for any other purpose. This is to protect from potential cross-contamination. Clean and sanitize the sink.	3.0	01/22/2024	
K030: Food Storage; Food Storage Containers Identified 1) Observed pot of bean on floor in walk in cooler. Properly elevate food items/packages/container at least 6 inches above the floor. 2) Observed opened food containers in walk in cooler and reach in unit. Need to provide lids for all food containers as to prevent cross contamination.	0.5	01/22/2024	08/08/2024
K033: Nonfood-Contact Surfaces Clean Observed accumulation of debris around and behind equipment. Ensure all nonfood-contact surfaces are maintained clean.	0.5	02/05/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed water from fan cooler in kitchen walk-in dripping water into bucket and mold like growth accumulation on fan covers. Clean, sanitize and have unit serviced.	0.5	02/05/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1) Ensure personal items are stored out of food prep/food storage locations. 2) Maintain all exterior doors closed except when in use.	0.5	01/23/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CHAPALA RESTAURANT

Facility ID: FA0000035

Site Address: 2816 MAIN ST, MORRO BAY

Record ID: PR0000035

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>02/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
1) Repair degrading ceiling. Ensure smooth, nonabsorbent and easily cleanable surfaces.			
2) Thoroughly clean and maintain all floors, wall, and ceilings.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



County of San Luis Obispo
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FA0008977 PR0015097

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CHARLES PADDOCK ZOO

Facility ID: FA0008977

Site Address: 9305 PISMO AVE, ATASCADERO

Record ID: PR0015097

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 06/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K041: Plumbing; Proper Backflow Devices	0.5	06/25/2024	<u>Uncorrected as of 5/2/2025</u>
Observed grime in floor sink underneath three compartment sink. Ensure all floor sinks are maintained clean.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CHARLIE'S PLACE

Facility ID: FA0004923

Site Address: 981 FOOTHILL BLVD, SAN LUIS OBISPO

Record ID: PR0007202

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/18/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: Education and direction regarding proper cooling were given at the time of the inspection. Two plastic five gallon buckets full of beans were measured at 65 F after cooling for 2 hours. Continue to cool potentially hazardous food from 135F to 41 within 6 hours.

Education and direction regarding sanitizer bucket set up and chemical concentration were given at the time of the inspection.

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0		02/18/2025
No sanitizer buckets were available at the hot line during active prep. Education and direction regarding sanitizer set up were given at the time of the inspection. This violation was corrected at the time of the inspection.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5		Uncorrected as of 5/2/2025
Observed a gap between the grease filters in the exhaust hood. Maintain the filters so they do not allow grease laden vapors to enter the exhaust hood ducting.			
K040: Wiping Cloths: Properly Used and Stored	0.5		Uncorrected as of 5/2/2025
Soiled wiping clothes were observed stored on prep surfaces. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5		Uncorrected as of 5/2/2025
Observed pieces of wood under the legs of a storage rack near the walk in freezer. Observed an accumulation of grime on and around the wood under the legs of the storage rack near the walk in freezer. Observed an accumulation of grime on the electrical components mounted to the storage rack behind the prep line.			
Ensure all floors and walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CHEF CANDICE LLC

Facility ID: FA0016537

Site Address: 8550 EL CAMINO REAL #C, ATASCADERO

Record ID: PR0022130

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 02/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Phone interview was conducted. Operation remains the same and commissary utilized is in compliance.

Inspection Date: 04/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered

Inspection Date: 12/27/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Dependant Food Operation is approved for public food service. Food products will be picked up by or delivered to the consumer. Foods will be prepackaged in plastic containers.

Prepackaged foods must be properly labeled per requirements of the Sherman Food, Drug and Cosmetics Act. Label information shall include the following:

- 1) common name(s) of product;
- 2) ingredient list in descending order of predominance by weight;
- 3) an accurate declaration of quantity of contents;
- 4) name and place of business of the manufacturer, packer, or distributor;
- 5) comply with the food allergen labeling and consumer protection act of 2004. (List major allergens).



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CHEF GREGORY'S

Facility ID: FA0016776

Site Address: 6550 EL CAMINO REAL, ATASCADERO

Record ID: PR0022398

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 10/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Upon arrival hand washing sink was blocked with cleaning supplies and a box. Discontinue blocking access to the hand washing sink at all times. Corrected on site.	3.0	10/16/2024	Corrected On Site
K039: Thermometers Provided and Accurate Always provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF). Corrected on site.	0.5	10/16/2024	Corrected On Site
K040: Wiping Cloths: Properly Used and Stored Ensure sanitizing solution for wiping cloths are of an approved concentration of sanitizer. Corrected on site.	0.5	10/16/2024	Corrected On Site

Inspection Date: 05/09/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 100.0

Overall Inspection Comments: Facility has Health Department's approval for opening when the following items are complete:

- Smooth areas of cove base material where patched to render smooth and easily cleanable.
- Repair leak at hand washing sink.
- Provide a minimum 1" air gap at floor sink.
- Provide cover for floor sink where existing half cover poses a trip/safety hazard. Cover shall be smooth, non-absorbent, and easily cleanable. (Raw wood is not an approved cover.)
- Post hand washing sign and Environmental Health Services sign when received. (Signs to be provided via USPS.)

Within 60 days of opening date:

- Provide metal drain board at the food preparation sink as discussed at the time of the inspection.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CHERRY BLOSSOM ASIAN MARKET

Facility ID: FA0011380

Site Address: 950 LOS OSOS VALLEY RD STE B1, LOS OSOS

Record ID: PR0016677

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 12/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



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FA0006892

PR0001162

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CHEVRON #1970

Facility ID: FA0006892

Site Address: 3180 BROAD ST, SAN LUIS OBISPO

Record ID: PR0001162

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 08/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

08/14/2024

Uncorrected as of 5/2/2025

Observed grime accumulation in floor sink under the soda machine. Regularly clean and sanitize.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: CHEVRON #1971

Facility ID: FA0006891

Site Address: 1302 24TH ST, PASO ROBLES

Record ID: PR0000647

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 10/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 07/17/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>07/17/2023</u>	<u>Corrected On Site</u>
Ensure paper towels are stocked at hand wash sink. Corrected on site.			



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FA0001276

PR0001276

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CHEVRON #1972

Facility ID: FA0001276

Site Address: 460 W TEFFT ST, NIPOMO

Record ID: PR0001276

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 08/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K041: Plumbing; Proper Backflow Devices

0.5

08/23/2024

Uncorrected as of 5/2/2025

Observed grime in floor sink underneath soda machine. Ensure all floor sinks are maintained clean.

Inspection Date: 08/24/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CHEVRON #1976

Facility ID: FA0000678

Site Address: 151 N SANTA ROSA ST, SAN LUIS OBISPO

Record ID: PR0000678

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 02/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K024: Person In Charge Present and Performs Duties; Valid Certification

1.0

Uncorrected as of 5/2/2025

1) No Food Safety Manager's certificate was available for review at the time of the inspection.

2) Not all employees have food handler cards.

Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.

Ensure all food employees have a valid/current food handler card/certificate.

K049: Permits Available

0.5

Uncorrected as of 5/2/2025

Maintain the Public Health Permit in a conspicuous place.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CHEVRON STATION #98425

Facility ID: FA0002631

Site Address: 1284 W GRAND AVE, GROVER BEACH

Record ID: PR0007042

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 10/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed mildew inside the ice machine on the deflector panel. Clean and sanitize regularly to prevent contamination of ice. REPEAT VIOLATION.	3.0	10/18/2024	Uncorrected as of 5/2/2025
K024: Person In Charge Present and Performs Duties; Valid Certification Employees who handle food are not Food Handler Certified. Ensure at least one person has a valid Food Manager Certificate and all other employees have a valid Food Handler Card. Keep copies on site at all times.	1.0	10/18/2024	Uncorrected as of 5/2/2025
K041: Plumbing; Proper Backflow Devices Observed drain line extending into the floor sink below the 3-compartment sink. Ensure at least a one inch air gap between end of drain line and rim of floor sink to prevent back flow contamination.	0.5	10/18/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Observed heavy dust accumulation on the wall behind the oven. Clean regularly. 2) Floor sinks below 3-compartment sink and slushie machines are in need of cleaning.	0.5	10/18/2024	Uncorrected as of 5/2/2025
K053: Repeat Violations - Critical (1 - 23) REPEAT VIOLATIONS: - Mildew inside ice machine	5.0	10/18/2024	Uncorrected as of 5/2/2025

Inspection Date: 09/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures The deli refrigeration unit (holding sandwiches) measured 47F. Ensure all cold held potentially hazardous foods are kept at or below 41F at all times. Corrective action: employee adjusted the thermostat inside the unit.	3.0	09/12/2023	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized Observed mildew inside the ice machine on the deflector panel. Clean and sanitize regularly to prevent contamination of ice.	3.0	09/12/2023	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Thermometer inside the deli refrigerator is broken/inaccurate. Replace with a working thermometer and check daily to ensure unit is maintaining 41F or below.	0.5	09/12/2023	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1) Ensure mops are hung to dry. Observed mop sitting in dirty mop water inside mop bucket. 2) Maintain front doors closed. Observed some flies near the open food products (hotdogs).	0.5	09/12/2023	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed epoxy flooring cove peeling away from the wall in the corner near the walk-in. Plan for future repairs of flooring.	0.5	09/12/2023	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: CHICHO'S

Facility ID: FA0001207

Site Address: 11560 LOS OSOS VALLEY RD 130, SAN LUIS OBISPO

Record ID: PR0001207

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 78.0

Overall Inspection Comments: Education and direction regarding garlic in oil were given at the time of the inspection.

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge At the time of the inspection, no employee was able to adequately demonstrate knowledge of the following topics: 1) Manual warewashing 2) Cooling Ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.	<u>5.0</u>		<u>Uncorrected as of 5/2/2025</u>
K007: Proper Hot and Cold Holding Temperatures 1) Measured the following in the walk in cooler: Salsa 43F, Mole Sauce 43F, Sour Cream 42F. 2) Measured fish in the hot line reach in cooler at 47F. Maintain all potentially hazardous foods (PHF) at 41°F or below or at or above 135°F.	<u>3.0</u>		<u>Uncorrected as of 5/2/2025</u>
K009: Proper Cooling Methods 1) Observed a large stock pot of beans in the walk in cooler measuring between 72F and 76F. The person in charge stated that the beans had been cooked the evening prior to the inspection. 2) Observed a sealed, 5 gallon plastic bucket of cooked salsa measuring at 75F. The person in charge stated that the salsa had been cooked the evening prior to the inspection. Education and direction regarding proper cooler were given at the time of the inspection. This violation was corrected by an employee voluntarily destroying the food by denaturing it with bleach. All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours.	<u>4.0</u>		<u>03/27/2025</u>
K014: Food Contact Surfaces: Clean and Sanitized Observed an employee actively washing dishes without a sanitization step. The employee was not able to demonstrate knowledge of proper sanitization. This violation was corrected by the employee setting up a sanitizer solution of 100 PPM chlorine in the third compartment of the sink and sanitizing all utensils. Clean and sanitize multi-use utensils and equipment in the following manner after coming in contact with food or becoming contaminated; wash with detergent and water not less than 100°F; rinse with clear potable water; sanitize with 100 ppm chlorine for 30 seconds, 200 ppm quaternary ammonium for 1 minute, 25ppm iodine for 1 minute, complete immersion in water of at least 171° F for 30 seconds, or other methods as approved.	<u>5.0</u>		<u>03/27/2025</u>
K024: Person In Charge Present and Performs Duties: Valid Certification No valid food safety manager's certificate was available for review at the time of the inspection. This is a repeat violation. Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.	<u>1.0</u>		<u>Uncorrected as of 5/2/2025</u>
K026: Approved Thawing Methods Used, Frozen Food Observed frozen food in a sink without an approved thawing method. Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CHICHO'S

Facility ID: FA0001207

Site Address: 11560 LOS OSOS VALLEY RD 130, SAN LUIS OBISPO

Record ID: PR0001207

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 78.0

Overall Inspection Comments: Education and direction regarding garlic in oil were given at the time of the inspection.

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected	1.0		Uncorrected as of 5/2/2025
Observed large containers of raw pork stored over a sealed container of ready to eat cheese and a large stock pot of beans.			
To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5		Uncorrected as of 5/2/2025
Observed the hot line prep cooler door gaskets in disrepair. This is a repeat violation. Repair the gaskets.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5		Uncorrected as of 5/2/2025
1) Observed a broken grease filter that allows grease laden vapors to pass into the duct. 2) Observed an accumulation of heat near the hot line. Operate the exhaust hood as designed to remove grease laden vapors and heat from the facility			
K040: Wiping Cloths: Properly Used and Stored	0.5		Uncorrected as of 5/2/2025
Observed several wet cloth towels stored on prep surfaces. This is a repeat violation. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Wiping cloths are to be stored completely submerged in sanitizer between uses. Sanitizer must be changed when it becomes turbid and when changing from use with raw animal products to use with other products.			
K042: Proper Waste Disposal; Facilities Maintained	0.5		Uncorrected as of 5/2/2025
Observed the bag-in-a-box set up inside the mop sink. The operator said that they don't use a mop bucket and they dispose of wastewater into the floor sink in the kitchen.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5		Uncorrected as of 5/2/2025
Observed soiled wood blocks in contact with the floor, used to prop up the prep table and the hot line table. All finishes must be smooth, durable, non-porous, and easily cleanable. Replace the wood blocks with a approved substitute.			
K050: Impoundment/Voluntary Condemnation and Destruction	0.0		Uncorrected as of 5/2/2025

Inspection Date: 07/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	09/05/2024	Uncorrected as of 5/2/2025
Observed expired food safety manager certificate. Ensure the food facility owner or an employee has a valid/current food safety manager certificate. Send copy of certificate within 60 days.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	09/05/2024	Uncorrected as of 5/2/2025
Observed broken rubber door gaskets on prep cooler. Repair or replace.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	07/19/2024	03/27/2025
Observed hair like grease accumulation on hood system filters. Clean and maintain the hood grease filters and hood surfaces.			
K039: Thermometers Provided and Accurate	0.5	07/12/2024	03/27/2025
Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** CHICHO'S**Facility ID:** FA0001207**Site Address:** 11560 LOS OSOS VALLEY RD 130, SAN LUIS OBISPO**Record ID:** PR0001207**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 07/05/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 97.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K040: Wiping Cloths: Properly Used and Stored	0.5	07/12/2024	Uncorrected as of 5/2/2025
Observed cloth towels on prep table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CHILIE PEPPERS SLO

Facility ID: FA0017687

Site Address: 2121 BROAD ST, SAN LUIS OBISPO

Record ID: PR0022843

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/07/2025

Type of Service Description: REINSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: CLOSED UNTIL ABATED

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals Observed active rodent infestation in the facility. -Ensure old shed is replaced with new shed that is rodent proof. This shed contains equipment for catering. -Ensure all rodent dropping and urine are cleaned and sanitized throughout facility. -Ensure all food contact surfaces are cleaned and sanitized every morning. -It is recommended to increase the frequency of pest control services until the problem is under control. Currently pest control comes once a month.	2.0	04/07/2025	Uncorrected as of 5/2/2025
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure food manager card is obtained as soon as possible. Please send a copy of the certification once it has been completed.	1.0	04/07/2025	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed onions and potatoes being stored outside in an unsealed container. Ensure all food properly stored inside the facility.	0.5	04/07/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 03/19/2025

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: PERMIT VIOLATION

Department Action Description: CLOSED UNTIL ABATED

Score: 96.5

Overall Inspection Comments: Ensure one employee obtains a Food Managers Card, and all other employees obtain food handlers cards. One person who is regularly working at the facility is required to have a food managers card. Facility has 60 days from the change of ownership inspection to obtain certifications.

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals 1) Observed several live German cockroaches in various stages of their life cycle. 2) Observed evidence of rodent activity throughout the facility including evidence of droppings and strong urine smell in multiple critical areas. Prior to re-opening; a) Have an invoice available for review following work done by a professional pest management company. Ensure professionals eliminate all cockroaches and rodents from the facility and identify all possible points of entry into the building. b) Ensure all points of entry are sealed and repaired. c) Clean and sanitize all affected areas. d) Eliminate all sources of food and water.	2.0	03/19/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained -Observed unused equipment behind the facility. Remove unused equipment from the property to eliminate harborage for vermin.	0.5	03/19/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed several refrigeration and freezer units outside of the facility in unsealed sheds. All food and food contact surfaces must be maintained stored in a manner that inhibits contamination. Move refrigeration units inside.	0.5		Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CHILIE PEPPERS SLO

Facility ID: FA0017687

Site Address: 2121 BROAD ST, SAN LUIS OBISPO

Record ID: PR0022843

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/19/2025

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: PERMIT VIOLATION

Department Action Description: CLOSED UNTIL ABATED

Score: 96.5

Overall Inspection Comments: Ensure one employee obtains a Food Managers Card, and all other employees obtain food handlers cards. One person who is regularly working at the facility is required to have a food managers card. Facility has 60 days from the change of ownership inspection to obtain certifications.

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	03/19/2025	Uncorrected as of 5/2/2025
Observed water damage on the wall in the empty back storage room. Observed an accumulation of water under the customer self serve soda machine. Eliminate water source, clean and sanitize all affected areas.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: CHINA GOURMET RESTAURANT

Facility ID: FA0000825

Site Address: 153 NIBLICK RD, PASO ROBLES

Record ID: PR0000825

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 85.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use Ensure hands are washed after prior to assembling foods at pass out window.	5.0	02/26/2025	Corrected On Site
K013: Food in Good Condition, Safe and Unadulterated Discontinue storing raw meats on top of ready to eat foods in the walk-in refrigeration unit. (COS)	2.0	02/26/2025	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized Ensure 50 PPM chlorine sanitizer dispenses out of the automatic dish machine prior to use. (COS)	3.0	02/26/2025	Corrected On Site
K030: Food Storage; Food Storage Containers Identified Discontinue storing foods on the floor in the walk-in refrigeration unit and freezer. Ensure foods are stored 6" up off floor.	0.5	02/27/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Discontinue using cardboard in food prep areas. Cardboard is not approved as it is absorbent and not easily cleanable. Ensure food contact equipment is NSF approved/commercial grade.	0.5	03/05/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed employee personal items stored amongst clean linens. Discontinue this process. Ensure employee personal items are stored away from clean linens and food prep/storage areas.	0.5	02/28/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Store most recent health inspection report on site, available for inspector and customer review upon request.	0.5	02/27/2025	Uncorrected as of 5/2/2025
K049: Permits Available Post 2025 health permit in conspicuous location.	0.5	03/05/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: 1. Discontinue storing foods on the floor in the walk-in refrigeration unit and freezer. Ensure foods are stored 6" up off floor.	2.0	02/26/2025	Uncorrected as of 5/2/2025

Inspection Date: 08/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed ready to eat foods and raw meats being prepared separately but at the same time. Ensure separate sanitizer solution is created for each food contact surface.	3.0	08/13/2024	Corrected On Site
K030: Food Storage; Food Storage Containers Identified Discontinue storing foods on the floor in the walk-in refrigeration unit and freezer. Ensure foods are stored 6" up off floor.	0.5	08/13/2024	Uncorrected as of 5/2/2025
K032: Food Properly Labeled & Honestly Presented Observed unlabeled bulk food containers. Ensure bulk food containers are labeled as to the contents to the containers.	0.5	08/13/2024	02/26/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: CHINA GOURMET RESTAURANT

Facility ID: FA0000825

Site Address: 153 NIBLICK RD, PASO ROBLES

Record ID: PR0000825

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 08/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K039: Thermometers Provided and Accurate Ensure all refrigerators have secondary thermometers.	<u>0.5</u>	<u>08/13/2024</u>	<u>02/26/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mop sitting in mop bucket. Ensure mop has a place to hang dry.	<u>0.5</u>	<u>08/13/2024</u>	<u>02/26/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION Discontinue storing foods on the floor in the walk-in refrigeration unit and freezer. Ensure foods are stored 6" up off floor.	<u>2.0</u>	<u>08/13/2024</u>	<u>02/26/2025</u>

Inspection Date: 10/31/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K026: Approved Thawing Methods Used, Frozen Food Discontinue thawing foods on counter. Thaw potentially hazardous foods by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.	<u>0.5</u>	<u>11/01/2023</u>	<u>08/13/2024</u>
K030: Food Storage; Food Storage Containers Identified Discontinue storing foods on the floor in the walk-in refrigeration unit and freezer. Ensure foods are stored 6" up off floor.	<u>0.5</u>	<u>11/03/2023</u>	<u>08/13/2024</u>
K036: Equipment, Utensils and Linens: Storage and Use When not in use, ensure the steamer is cleaned and sanitized.	<u>0.5</u>	<u>11/03/2023</u>	<u>08/13/2024</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure employee personal items are stored separate from food prep/storage locations.	<u>0.5</u>	<u>11/03/2023</u>	<u>08/13/2024</u>



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as of 5/2/2025

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Facility Name: Chipotle Mexican Grill #1708

Facility ID: FA0008878

Site Address: 297 Madonna Rd, San Luis Obispo

Record ID: PR0014895

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

- 1) Warewashing
- 2) Major Food Allergens
- 3) Cooling
- 4) Sanitizer bucket set up and concentration.

At the time of the inspection two floor drain covers were not observed in place. Turbid water was filling the pipe almost to the level of the floor. Upon questioning, the person in charge stated that the traps needed to be cleaned. The traps were cleaned and the drain flowed. No evidence of wastewater discharge was observed at the time of the inspection. The operator is directed to repair the issue so the floor drain covers can be permanently attached as designed.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 06/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K014: Food Contact Surfaces: Clean and Sanitized	3.0	06/28/2024	02/14/2025

Observed grime build up on soda nozzles throughout the facility. Ensure all equipment is maintained clean.

K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	07/05/2024	02/14/2025

Main walk ways are cleaned, however, there is build up of food debris on the floors around equipment. Implement a cleaning schedule to ensure floors are cleaned on a regular basis. Be sure to clean under and around equipment and storage areas.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: Chipotle Mexican Grill #2260

Facility ID: FA0007152

Site Address: 98 Niblick Rd, Paso Robles

Record ID: PR0016466

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 01/13/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

01/13/2025

Inspection Date: 03/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

03/14/2024

01/13/2025

K041: Plumbing: Proper Backflow Devices

0.5

03/29/2024

01/13/2025

Observed leaking faucet at three compartment sink. Repair or replace.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CHIPOTLE MEXICAN GRILL #2906

Facility ID: FA0012544

Site Address: 1229 E GRAND AVE, ARROYO GRANDE

Record ID: PR0017994

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/08/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed water dripping from condenser in walk-in refrigeration unit. Repair/replace. Ensure all equipment is maintained in good repair. Manager already has a work order scheduled for this.	0.5	04/12/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean REPEAT VIOLATION: Observed food debris/grime underneath three compartment sink. Ensure flooring underneath equipment is maintained clean.	0.5	04/11/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comment in section 45.	2.0	04/08/2025	Uncorrected as of 5/2/2025

Inspection Date: 08/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained REPEAT VIOLATION: Observed cork board near prep station. Ensure all equipment is commercial grade, smooth, nonabsorbent and easily cleanable. Corrected on site.	0.5	08/19/2024	Corrected On Site
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops being stored in mop sink. Ensure mops are hung up to air dry without soiling walls or equipment. Manager to fix mop rack.	0.5	08/21/2024	04/08/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed food debris/grime underneath three compartment sink. Ensure flooring underneath equipment is maintained clean.	0.5	08/20/2024	Uncorrected as of 5/2/2025

Inspection Date: 02/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: Facility presented as well maintained and well organized during time of inspection.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	02/05/2024	08/19/2024
K035: Adequate/Approved Equipment/Utensils, Maintained Observed cork board near prep station. Ensure all equipment is commercial grade, smooth, nonabsorbent and easily cleanable.	0.5	02/09/2024	08/19/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: CHIPOTLE MEXICAN GRILL #2906

Facility ID: FA0012544

Site Address: 1229 E GRAND AVE, ARROYO GRANDE

Record ID: PR0017994

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 07/27/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: CHIPOTLE MEXICAN GRILL #4642

Facility ID: FA0016449

Site Address: 6435 MORRO RD, ATASCADERO

Record ID: PR0022026

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	10/29/2024	Uncorrected as of 5/2/2025
Ensure that all mops are put to hang on the wall mounted rack, so they properly air dry.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	11/04/2024	Uncorrected as of 5/2/2025
Ensure that floors are cleaned and free of grease and grime. Implement a routine, deep cleaning schedule for the floors.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 02/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K041: Plumbing; Proper Backflow Devices	0.5	02/26/2024	10/28/2024
Observed rice and food on the floor sink basket strainer, that was under the 3 compartment sink. Ensure that it is regularly cleaned and free of food so that there is no water spilling onto the floor.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	02/26/2024	Uncorrected as of 5/2/2025
Ensure that floors are cleaned and free of grease and grime. Follow the same cleaning procedures used in the walk in refrigerator.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CHITOSE

Facility ID: FA0012716

Site Address: 8050 EL CAMINO REAL, ATASCADERO

Record ID: PR0018203

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K018: HACCP/Variance Required: Approved/Records Kept Ensure that the daily log for the pH measurements of the sushi rice, is maintained.	2.0	11/07/2024	Uncorrected as of 5/2/2025
K027: Food Separated and Protected Observed raw meats stored above the ready-to-eat foods (vegetables). Discontinue storing raw food of animal origin above ready-to-eat foods to prevent cross contamination.	1.0	11/07/2024	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Observed cardboard used as a shelf liner, showing evidence of grease accumulation. Discontinue the use of cardboard as a liner. Corrected on site.	0.5	11/06/2024	Corrected On Site
K038: Approved Lighting/Ventilation: Adequate, Used - Replace lights out under the hood. Corrected on site. - Clean and maintain the hood grease filters and hood surfaces.	0.5	11/13/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	11/07/2024	Uncorrected as of 5/2/2025
K041: Plumbing; Proper Backflow Devices Hot water was turned off in the employee toilet room. Ensure that plumbing fixtures have hot water available at all times. Hot water was turned back on. Corrected on site.	0.5	11/06/2024	Corrected On Site
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations -K027. Incorrect food storage order in refrigeration units. -K033. Nonfood contact surfaces need to be implemented to clean routine. -K038. Hood filters had evidence of large amounts of grease accumulation. Ensure hood system is maintained clean.	2.0		Uncorrected as of 5/2/2025

Inspection Date: 01/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed raw meats stored above ready to eat foods. Discontinue storing raw food of animal origin above Ready-to-eat (RTE) foods. Corrected on site.	1.0	01/26/2024	Corrected On Site
K030: Food Storage; Food Storage Containers Identified Label bulk food containers as to the contents of the container.	0.5	02/02/2024	11/06/2024
K033: Nonfood-Contact Surfaces Clean Observed aluminum foil used as a shelf liner, and showing evidence of debris and grease accumulation. Replace foil on regular basis.	0.5	02/09/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CHITOSE

Facility ID: FA0012716

Site Address: 8050 EL CAMINO REAL, ATASCADERO

Record ID: PR0018203

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
1. Replace lights out under hood. 2. Replace all missing hood filters and ensure they are properly installed.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.			
K041: Plumbing: Proper Backflow Devices	<u>0.5</u>	<u>01/26/2024</u>	<u>Corrected On Site</u>
Observed hot water turned off in the toilet room. Maintain all plumbing fixtures fully operative and in good repair. Hot water was turned back on by manager. Corrected on site.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CHOWA BOWL

Facility ID: FA0015292

Site Address: 898 MAIN ST STE D, MORRO BAY

Record ID: PR0020702

Program Description: HR15 - RETAIL MKT (UNDER 150 SF) - FULL PREP

Inspection Date: 12/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.	<u>0.5</u>	<u>12/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed light bulb out under hood system. Replace.	<u>0.5</u>	<u>12/24/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Ensure the toilet room has a self-closing door mechanism in working order.	<u>0.5</u>	<u>02/10/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 06/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0

Inspection Date: 11/21/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CHRIS JESPERSEN SCHOOL

Facility ID: FA0011971

Site Address: 251 GRAND AVE, SAN LUIS OBISPO

Record ID: PR0017348

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 04/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>		Uncorrected as of 5/2/2025
No high temperature test strips were available onsite at the time of the inspection. Provide approved and correct testing equipment to test for sanitizer concentration and/or hot water temperature. Ensure sanitizing rinse for heat sanitizing measures above 160°F.			

Inspection Date: 09/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0

Inspection Date: 04/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD 0.0

Inspection Date: 12/04/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0 12/04/2023 09/09/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CHULOS CAFE & CANTINA

Facility ID: FA0007558

Site Address: 335 POSADA LN, TEMPLETON

Record ID: PR0011564

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Store Food Handler cards on site, available for review.	1.0	11/08/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Ensure frozen, raw meats are stored below ready to eat foods.	0.5	11/01/2024	Uncorrected as of 5/2/2025
K032: Food Properly Labeled & Honestly Presented Label bulk food bins as to the contents of the containers.	0.5	11/01/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Clean and sanitize food debris and grime from refrigeration bases, doors and gaskets; throughout.	0.5	11/01/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use 1. Remove unused Kenmoore refrigerator/Freezer from food facility. 2. Ensure cardboard is not used to line shelving. Ensure food contact surfaces are nonabsorbent and easily cleanable.	0.5	11/08/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Remove/discard bags of recyclables from premises to prevent harboring vermin.	0.5	11/01/2024	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Store recent health inspection report on site, available for review.	0.5	10/30/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: 1. Clean and sanitize food debris and grime from refrigeration bases, doors and gaskets; throughout. 2. Remove unused Kenmoore refrigerator/Freezer from food facility. 3. Ensure cardboard is not used to line shelving. Ensure food contact surfaces are nonabsorbent and easily cleanable.	2.0	10/29/2024	Uncorrected as of 5/2/2025

Inspection Date: 03/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Clean and sanitize food debris and grime from refrigeration gaskets throughout.	0.5	03/15/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use 1. Remove unused Kenmoore refrigerator/Freezer from food facility. 2. Ensure scoop handles are stored out of contact with food to prevent cross contamination. 3. Ensure cardboard is not used to line shelving. Ensure food contact surfaces are nonabsorbent and easily cleanable.	0.5	03/22/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Ensure refrigeration units have secondary thermometers to monitor 41F and below.	0.5	03/15/2024	10/29/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: CHULOS CAFE & CANTINA****Facility ID:** FA0007558**Site Address:** 335 POSADA LN, TEMPLETON**Record ID:** PR0011564**Program Description:** HR25 - RESTAURANT (SEATING 51 +) - FULL PREP**Inspection Date:** 10/09/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 96.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use Ensure beverages have lids when stored in food prep areas.	<u>2.0</u>	<u>10/09/2023</u>	<u>Corrected On Site</u>
K030: Food Storage; Food Storage Containers Identified Ensure bulk food bins are labeled as to the contents of the containers.	<u>0.5</u>	<u>10/13/2023</u>	<u>03/11/2024</u>
K036: Equipment, Utensils and Linens: Storage and Use Ensure paper towels remain in dispensing unit to prevent cross contamination.	<u>0.5</u>	<u>10/13/2023</u>	<u>03/11/2024</u>
K040: Wiping Cloths: Properly Used and Stored Ensure sanitizer wiping cloths remain in sanitizer when not in active use.	<u>0.5</u>	<u>10/09/2023</u>	<u>Corrected On Site</u>



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FA0000503

PR0000503

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CHURCH OF THE NAZARENE

Facility ID: FA0000503

Site Address: 3396 JOHNSON AVE., SAN LUIS OBISPO

Record ID: PR0000503

Program Description: LR32 - SCHOOLS - INSTITUTES - MINIMAL PREP

Inspection Date: 08/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: Overall, the facility is well-maintained and it is evident that they are attentive to the outside premises as well.

Violation Item

Points Lost**Comply By Date****Complied On Date**

K006: Adequate/Accessible Handwash Sinks, Supplies

3.0

Uncorrected as of 5/2/2025

Ensure that there is always paper towels in the dispenser near the hand washing sink.



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as of 5/2/2025

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Facility Name: CIDER CREEK BAKERY & DELI

Facility ID: FA0013709

Site Address: 205 OAK HILL RD STE 102, PASO ROBLES

Record ID: PR0019207

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 10/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Ensure sandwich prep line has a bucket of sanitizer available for use at all times. (200 PPM quat or 100 PPM chlorine)	<u>3.0</u>	<u>10/16/2024</u>	<u>Corrected On Site</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1. Clean ceiling of dust and grime accumulation. 2. Ensure wall near hood is cleaned of food debris accumulation.	<u>0.5</u>	<u>10/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: Clean ceiling of dust and grime accumulation.	<u>2.0</u>	<u>10/16/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 02/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure food manager certification is obtained. Store copy on site.	<u>1.0</u>	<u>02/29/2024</u>	<u>10/16/2024</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Clean and sanitize ice machine of mold accumulation.	<u>0.5</u>	<u>02/14/2024</u>	<u>10/16/2024</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Clean ceiling of dust and grime accumulation.	<u>0.5</u>	<u>02/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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as of 5/2/2025

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Facility Name: CIELO

Facility ID: FA0015588

Site Address: 6400 EL CAMINO REAL, ATASCADERO

Record ID: PR0021062

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>10/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed small dishes (used for scoops) being stored in food containers and in contact with food. Ensure that approved scoops are used and are to be stored in a manner in which the handles stay out of contact with food. This is to prevent cross contamination.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>10/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure that the mops are stored out of the janitorial sink and placed upright, to properly air dry.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
Repeat violation: K036			

Inspection Date: 01/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: Rooftop bar was closed at the time of the inspection. It is openly seasonally.

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used	<u>0.5</u>	<u>01/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure toxic spray bottles are labeled as to the contents of the container.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>01/22/2024</u>	<u>Corrected On Site</u>
Observed several bags of flour on the floor. Ensure food items are properly elevated at least 6 inches off the ground. Corrected on site.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>01/26/2024</u>	<u>10/30/2024</u>
1. Automatic dish machine measured 0 ppm chlorine. Discontinue use until dispenses 50 ppm chlorine sanitizer. Utilize sanitizer test strips to confirm correct concentrations. 2. Ensure quat sanitizer test strips are obtained and used to monitor 200 ppm quat sanitizer in solution. (bar area)			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>01/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
1. Ensure CO2 tanks are secured to a fixed location. 2. Observed several scoops being stored in food containers without handles and in contact with food. Ensure that if scoops are to be stored inside food containers that the scoops have handles and the handles stay out of contact with the food. Corrected on site.			



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as of 5/2/2025

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Facility Name: Circle K Store #2701197

Facility ID: FA0000358

Site Address: 6930 Morro Rd, Atascadero

Record ID: PR0000358

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 01/09/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: Facility has preexisting, non-conforming flooring materials (rubber topset) in the back room of the facility and in the employee bathroom. If cleanliness becomes an issue, due to the order of this division, removal and installation of approved flooring will need to occur immediately.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	01/09/2025	Corrected On Site
Observed no handwashing drying towels or drying device, at the hand washing station (in the back room). Ensure that all hand washing stations are stocked at all times. Corrected on site.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0		Uncorrected as of 5/2/2025
Clean and sanitize the ice shoots at the customer self service ice coffee machine. A biofilm like substance was observed on the unit. Ensure that the ice shoots are implemented onto a routine cleaning and sanitizing schedule.			
K041: Plumbing; Proper Backflow Devices	0.5	04/09/2025	Uncorrected as of 5/2/2025
Ensure that there is an air gap between the plumbing pipeline and the floor drain (by the mop sink) to prevent potential back flow.			

Inspection Date: 04/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: The facility is well-maintained and organized. The manager is well informed and ensures that the facility operates in an orderly fashion.

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	05/01/2024	Uncorrected as of 5/2/2025
Clean and sanitize the ice shoots at the customer self service soda dispensers and at the ice coffee machine. A biofilm like substance was observed on the unit. Ensure that the ice shoots are implemented onto a routine cleaning and sanitizing schedule.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	01/01/2025	Uncorrected as of 5/2/2025
-Observed rubber top set throughout the flooring in the back of the facility along the walkway towards to 3 compartment sink and employee bathroom. Rubber top is not an approved flooring finish. Provide the required 4" base coving with 3/8 inch radius coving with a approved material.			
-On the wall along the hand washing sink in the back room, there was some exposed wood. Ensure that the walls have a finish that is smooth, easily cleanable, and nonabsorbent. Contact the Health Department for more details.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: Circle K Store #2701232

Facility ID: FA0002664

Site Address: 4381 El Camino Real, Atascadero

Record ID: PR0000356

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 01/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	01/29/2025	Uncorrected as of 5/2/2025
- Observed several beer bottles in the hand washing sink in the back room. Discontinue blocking access to the hand washing sink at all times. - Provide approved handwashing soap and towels to each hand washing sink. Supplies were missing in the back room's hand washing sink. Immediately restock. In the meantime utilize the hand washing sink near the sales counter as the main sink.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	04/01/2025	Uncorrected as of 5/2/2025
-Ensure the facility owner or an employee has a valid/current food managers certificate AND ensure all other employees who prepare food have a valid/current food handler card/certificate. - Health Inspector has granted the facility 60 days to obtain the certifications. Keep copies/evidence of completion on site.			
K039: Thermometers Provided and Accurate	0.5	01/28/2025	Corrected On Site
Provide an accurate thermometer to units the hot holding units that contain Potential Hazardous Foods (PHF). Corrected on site.			
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	10/28/2025	Uncorrected as of 5/2/2025
-Restroom door needs to have a self-closing mechanism. Ensure a mechanism is installed.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	10/28/2025	Uncorrected as of 5/2/2025
Observed raw wood along one of the walls in the walk-in refrigerator. Ensure that the area is sealed with approved materials. All walls must render smooth, durable, and easily cleanable.			
K049: Permits Available	0.5	02/04/2025	Uncorrected as of 5/2/2025
Ensure that the current Health Permit is posted in a conspicuous place.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
Repeat Violations: K024, K043, K049			

Inspection Date: 04/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	06/17/2024	Uncorrected as of 5/2/2025
-Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.			
-Ensure that there are copies of the food manager and food handler certification on site, for future inspections or any inquiries.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: Circle K Store #2701232

Facility ID: FA0002664

Site Address: 4381 El Camino Real, Atascadero

Record ID: PR0000356

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 04/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	10/01/2024	Uncorrected as of 5/2/2025
1. Facilities constructed prior to "January 1, 2004, that has been in continuous operation since January 1, 2004... shall either provide clean toilet facilities in good repair for consumers, guests, or invitees on property used in connection with, or in, the food facility or prominently post a sign within the food facility in a public area stating that toilet facilities are not provided".			
2. Restroom door needs to have a self-closing mechanism. Ensure a mechanism is installed.			
3. A cover to one of the floor drains shall be installed to prevent any falling/tripping hazard.			
K049: Permits Available	0.5	04/23/2024	Uncorrected as of 5/2/2025
Maintain the current Public Health Permit in a conspicuous place.			



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FA0008635

PR0014520

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Facility Name: CITY OF ATASCADERO/COLONY PARK

Facility ID: FA0008635

Site Address: 5599 TRAFFIC WAY, ATASCADERO

Record ID: PR0014520

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 07/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K047: Signs Posted; Last Inspection Report Available

0.5

07/31/2024

Uncorrected as of 5/2/2025

Ensure most recent health inspection report is stored on site, available for Inspector and customer review upon request.

K049: Permits Available

0.5

08/02/2024

Uncorrected as of 5/2/2025

Post 2024 health permit in a conspicuous location.



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FA0017620

PR0022770

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CJ'S BBQ SMOKEHOUSE

Facility ID: FA0017620

Site Address: 1005 MONTEREY ST, SAN LUIS OBISPO

Record ID: PR0022770

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/13/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 01/21/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CJ'S RESTAURANT

Facility ID: FA0016849

Site Address: 611 E GRAND AVE, ARROYO GRANDE

Record ID: PR0022470

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/23/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed broken hot water faucet at hand wash sink near warewash station. Repair/replace. Ensure all hand wash sinks are maintained in good repair. Facility has another hand wash sink on the prep line that can be used until repaired.	3.0	01/24/2025	Uncorrected as of 5/2/2025
K024: Person In Charge Present and Performs Duties; Valid Certification Observed no food manager safety certification. Ensure at least one employee/owner obtains a food manager safety certification.	1.0	02/06/2025	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed box of potatoes being stored underneath shelving. Ensure all food is stored at least six inches above the ground.	0.5	01/24/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained - Observed no mop sink at facility. Ensure mop sink is properly installed and meets code requirements. Send specification sheets prior to installation. - Observed raw wood behind faucet near dishwasher. Raw wood is not approved in food facilities. Ensure all equipment is smooth, nonabsorbent, easily cleanable and commercial grade.	0.5	01/24/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed free standing CO2 tanks. Ensure all CO2 tanks are affixed to a rigid structure.	0.5	01/24/2025	Uncorrected as of 5/2/2025

Inspection Date: 06/17/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: Change of ownership inspection for food facility. Facility is conditionally approved to open (in July); see comments above for changes that need to be made in order to bring facility up to current code requirements. Ensure all new equipment/flooring is approved prior to installation.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure additional hand wash sink is installed in proximity to warewashing station.	3.0	07/01/2024	01/23/2025
K014: Food Contact Surfaces: Clean and Sanitized Observed grime on soda nozzle gaskets. Ensure all food contact surfaces are maintained clean and sanitized.	3.0	06/18/2024	01/23/2025
K035: Adequate/Approved Equipment/Utensils, Maintained - Observed no food preparation sink. Ensure a food preparation sink is installed in the food prep area and is indirectly plumbed. - Observed no mop sink at facility. Ensure mop sink is properly installed and meets code requirements.	0.5	07/01/2024	01/23/2025
K040: Wiping Cloths: Properly Used and Stored Observed wiping cloths on prep line. Ensure all wiping cloths, when not in use, are stored in sanitizer solution.	0.5	06/17/2024	01/23/2025

Two Years of Retail Food Facility Inspection Results

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Facility Name: CJ'S RESTAURANT

Facility ID: FA0016849

Site Address: 611 E GRAND AVE, ARROYO GRANDE

Record ID: PR0022470

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 06/17/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: Change of ownership inspection for food facility. Facility is conditionally approved to open (in July); see comments above for changes that need to be made in order to bring facility up to current code requirements. Ensure all new equipment/flooring is approved prior to installation.

Violation Item	Points Lost	Comply By Date	Complied On Date
K041: Plumbing; Proper Backflow Devices	0.5	07/08/2024	01/23/2025
-Observed two grease traps underneath warewashing station. Ensure grease traps are moved out of food preparation/utensil storage areas. Per CA Retail Food Code, "a grease trap or grease interceptor shall not be located in a FOOD or UTENSIL handling area unless specifically APPROVED by the ENFORCEMENT AGENCY." If Building and Planning department approves location in writing, grease traps do not have to be moved. - Observed three compartment sink directly plumbed. Ensure three compartment sink is indirectly plumbed into a floor sink. If Building and Planning department requires three compartment sink to be directly plumbed, then it can remain the way it is.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	07/08/2024	01/23/2025
- Observed degrading sheet vinyl in front prep station. Repair/replace. Ensure facility installs flooring from the approved flooring list on the EHS website. - Observed no coving in toilet rooms. If cleanability becomes an issue, coving will need to be installed. - Observed degrading paint, hole in wall (near prep line hand wash sink) and chipped corners in food facility. Ensure all floors/walls/ceilings are smooth, nonabsorbent and easily cleanable.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CLASSIC GOURMET SHOP

Facility ID: FA0005373

Site Address: 100 MADONNA RD, SAN LUIS OBISPO

Record ID: PR0008052

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 02/19/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 03/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations observed.

AWRD: EXCELLENCE AWARD

0.0

03/21/2024

Award of Excellence was issued.



County of San Luis Obispo
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FA0016794

PR0022419

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CLEAN MACHINE KITCHEN

Facility ID: FA0016794

Site Address: 570 HIGUERA ST STE 180/185, SAN LUIS OBISPO

Record ID: PR0022419

Program Description: HR34 - CATERING OPERATION FACILITY - FULL PREP

Inspection Date: 02/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered

Inspection Date: 09/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is clean and well maintained.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CLUB 24

Facility ID: FA0006725

Site Address: 872 FOOTHILL BLVD, SAN LUIS OBISPO

Record ID: PR0010454

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 03/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	Uncorrected as of 5/2/2025	
1) No paper towels were available from the wall mounted dispenser. Provide approved handwashing cleanser and towels or drying device in dispensers at or adjacent to each hand washing facility.			
K007: Proper Hot and Cold Holding Temperatures	3.0	Uncorrected as of 5/2/2025	
Measured the following temperatures in the prep cooler: Chia pudding in reach in 44F, Chia Pudding in cold top 46F, Mango in cold top 46F. Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F. Repair the cooler. Also observed the cooler door gasket in disrepair. Replace the gasket.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	Uncorrected as of 5/2/2025	
No Food Safety Manager's Certificate was available for review at the time of the inspection. Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	Uncorrected as of 5/2/2025	
Observed an inoperable cooler in the facility. Repair, replace, or remove the cooler. All equipment in the facility must be maintained in proper working condition.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	Uncorrected as of 5/2/2025	
Observed unsecured CO2 cylinders. Properly secure the pressurized CO2 tank.			
K047: Signs Posted; Last Inspection Report Available	0.5	Uncorrected as of 5/2/2025	
No hand washing signs were observed at the hand sinks in the restrooms or the prep area. Post a sign stating that employees are required to wash their hands at every hand sink that may be used by an employee.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: CLUB BUBBLY

Facility ID: FA0015686

Site Address: 570 HIGUERA ST STE 145, SAN LUIS OBISPO

Record ID: PR0021184

Program Description: 1609 - BARS (NO FOOD PREPARATION)

Inspection Date: 04/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CLUB DEMONSTRATION SERVICES INC. (FOOD SAMPLING)

Facility ID: FA0015365

Site Address: 1540 FROOM RANCH WY, SAN LUIS OBISPO

Record ID: PR0020779

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 08/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: Club Demonstration Services works within Costco handling all the food sampling. They have a demo room/ office in the back of Costco. The demo room includes hand washing and 3 compartment sink.

Violation Item

Points Lost**Comply By Date****Complied On Date**

K049: Permits Available

0.5

08/30/2024

Uncorrected as of 5/2/2025

Maintain the Public Health Permit in a conspicuous place. If you need another copy of the permit, contact the EHS office at 805-751-5544.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CLUB HOUSE AT CHALK MOUNTAIN

Facility ID: FA0000465

Site Address: 10000 EL BORDO AVE, ATASCADERO

Record ID: PR0000465

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility is maintained clean. No violations were observed at the time of inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 07/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



County of San Luis Obispo
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FA0015498

PR0020959

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: COAST RIDERS INN

Facility ID: FA0015498

Site Address: 9450 CASTILLO DR, SAN SIMEON

Record ID: PR0020959

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 05/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	05/29/2024	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: COAST UNION HIGH SCHOOL

Facility ID: FA0000367

Site Address: 2950 SANTA ROSA CREEK RD, CAMBRIA

Record ID: PR0000367

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/06/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 08/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 11/15/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: COASTAL PEAKS ROASTERS

Facility ID: FA0011932

Site Address: 3566 S HIGUERA ST 100, SAN LUIS OBISPO

Record ID: PR0017564

Program Description: LR24 - RESTAURANT (SEATING 11 - 50) - MINIMAL PREP

Inspection Date: 02/05/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Observed multiple employees unable to locate test strips. Ensure test strips are available and employees know where they are and how to use them to regularly test for proper sanitation levels.	<u>0.5</u>	<u>02/05/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops sitting in mop buckets. Ensure mops have a place to hang dry.	<u>0.5</u>	<u>02/05/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 02/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Overall, facility appears clean and well maintained. Facility staff demonstrated knowledge of safe food handling practices.

Observed tape on outside of ice machine lid. Repair or replace to maintain smooth and easily cleanable surface.

AWRD: EXCELLENCE AWARD 0.0 02/28/2024



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FA0016131

PR0021690

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: COASTAL TAPROOM

Facility ID: FA0016131

Site Address: 821 CORNWALL ST, CAMBRIA

Record ID: PR0021690

Program Description: 1609 - BARS (NO FOOD PREPARATION)

Inspection Date: 10/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K043: Approved Toilets: Maintained, Accessible, Clean

0.5

11/07/2024

Uncorrected as of 5/2/2025

Observed missing self-closing mechanisms on toilet room doors. Ensure the toilet rooms have a self-closing door mechanism in working order.



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FA0016249

PR0021816

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: COASTLINE CATERING

Facility ID: FA0016249

Site Address: 3000 BROAD ST STE 111, SAN LUIS OBISPO

Record ID: PR0021816

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 06/27/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: The storage, preparation, and cleaning areas and equipment provided were observed to be in good repair and appear adequate for the operator's needs.



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FA0017849

PR0023027

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: COCINA FAMILIAR

Facility ID: FA0017849

Site Address: 795 MONTEREY RD, SAN MIGUEL

Record ID: PR0023027

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 04/22/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: 2025 Annual Health Permit has been issued by this division. Operation may begin.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: COFFEE BEAN & TEA LEAF

Facility ID: FA0013612

Site Address: 354 FIVE CITIES DR, PISMO BEACH

Record ID: PR0019119

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>12/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>
- Hand washing sink in the back room did not have paper towels. Ensure paper towels are available at hand wash sinks at all times. - Discontinue storing rags inside the front hand wash sink. Hand sinks shall be used for hand washing only.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>12/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>
- Facility had no sanitizer buckets set up in the kitchen but was actively preparing foods. Ensure a sanitizer solution of 100ppm chlorine or 200ppm quaternary ammonium is prepared BEFORE beginning any type of food preparation. Sanitizer solution shall be changed every 4 hours or more often if needed. Check using the appropriate test strips. Corrected on site. - Observed mildew on the panel inside the ice machine. Ice machines and ice dispensers should be cleaned as often as necessary to prevent buildup of mold, bacteria, or other factors that may affect the ice being produced. * Note that cleaning an ice machine or ice dispenser is dependent on the specific make and model you have purchased. 1. Go to the manufacturer website to access information for your machine. 2. Find the cleaning instructions for your type of machine. 3. Discard all ice from the machine prior to cleaning. Use only approved chemicals to sanitize.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>12/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>
- Unable to locate or verify food safety certification. Ensure at least one employee that actively works ON SITE has a valid Food Manager Certificate and keep a copy on site for review during inspections. Food Manager Cards are non-transferable from site to site. Each individual facility must have its own certified Food Manager. The Food Manager is responsible for training food employees on proper food safety practices. ONGOING REPEAT VIOLATION. - Unable to locate or verify Food Handler Cards for all employees. Copies of each employees Food Handler Card must be kept on site at all times. It is recommended to have a binder with all certifications readily available for inspections.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>12/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Obtain quat sanitizer test strips to ensure 200ppm sanitizer concentration. Use regularly to check sanitizer in the 3-compartment sink and sanitizer buckets.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>12/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Remove or repair the 2-door refrigerator underneath the coffee station. All equipment must be in working order.			
K049: Permits Available	<u>0.5</u>	<u>12/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure the Health Permit from SLO County Environmental Health Services is posted inside the facility in an easily visible location at all times.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>12/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS: - #24			

Inspection Date: 10/09/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: COFFEE BEAN & TEA LEAF

Facility ID: FA0013612

Site Address: 354 FIVE CITIES DR, PISMO BEACH

Record ID: PR0019119

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 10/09/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	10/09/2023	12/17/2024
Unable to locate or verify Food Manager Certificate. Ensure a copy of the Food Manager Certificate is kept on site at all times. ONGOING REPEAT VIOLATION.			
K039: Thermometers Provided and Accurate	0.5	10/09/2023	12/17/2024
Unable to locate thermometers in some of the fridges at the front counter. Ensure each unit has a easily visible thermometer. Check regularly to ensure units are at 41F or below.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	10/09/2023	12/17/2024
Hang mops to ensure they properly dry between uses.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	10/09/2023	12/17/2024
REPEAT VIOLATION: - #24			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: COLD STONE CREAMERY

Facility ID: FA0015783

Site Address: 832 11TH ST, PASO ROBLES

Record ID: PR0021282

Program Description: LR24 - RESTAURANT (SEATING 11 - 50) - MINIMAL PREP

Inspection Date: 02/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Repair or replace broken paper towel dispenser at the front hand wash sink.	3.0	02/04/2025	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized Ensure sanitizer solution is prepared and available for use during hours of food preparation.	3.0	02/04/2025	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure employees obtain Food Handler cards. Store copies on site, available for inspector review upon request.	1.0	02/11/2025	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Facility uses chlorine sanitizer. Ensure chlorine sanitizer test strips are used to monitor 100 PPM chlorine in sanitizer solution.	0.5	02/11/2025	Uncorrected as of 5/2/2025
K049: Permits Available 1. Post 2025 Health Permit in a conspicuous location. 2. Renew and post Dairy License in a conspicuous location.	0.5	02/11/2025	Uncorrected as of 5/2/2025

Inspection Date: 01/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained 1. Clean and sanitize waffle cone maker after use. 2. Clean and sanitize ice cream dipper well, daily.	0.5	01/12/2024	02/04/2025
K039: Thermometers Provided and Accurate Ensure secondary thermometers are installed in refrigeration units.	0.5	01/12/2024	02/04/2025
K041: Plumbing; Proper Backflow Devices Replace missing hot water handle at mop sink. A minimum of 120 F is required at mop sink.	0.5	01/26/2024	02/04/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1. Ensure walls are wiped of food debris accumulation at dipping station area. 2. Clean and sanitize walk in freezer floor of food debris.	0.5	01/12/2024	02/04/2025
K047: Signs Posted; Last Inspection Report Available Ensure recent health inspection report is stored on site, available for inspector and customer review upon request.	0.5	01/09/2024	02/04/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: COLONY CINEMAS

Facility ID: FA0016079

Site Address: 6917 EL CAMINO REAL STE I, ATASCADERO

Record ID: PR0021615

Program Description: MR15 - RETAIL MKT (UNDER 150 SF) - MODERATE PREP

Inspection Date: 08/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	11/01/2024	Uncorrected as of 5/2/2025
Unable to locate Food Manager Certificate at the time of inspection. Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.			
Provide valid Food Manager Certificate within 60 days. Keep certificate on-site for review upon inspection. Send inspector a copy of certificate via email.			
K039: Thermometers Provided and Accurate	0.5	09/12/2024	Uncorrected as of 5/2/2025
Provide secondary thermometers to all refrigeration units holding potentially hazardous foods.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	09/05/2024	Uncorrected as of 5/2/2025
Observed grime/debris accumulation on the floors near the soda syrup boxes. Ensure that the floors are kept clean to prevent any infestations.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: COLONY MARKET

Facility ID: FA0016554

Site Address: 6040 EL CAMINO REAL, ATASCADERO

Record ID: PR0022147

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 10/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate AND ensure all food employees have valid/current food handlers cards as it relates to their assigned duties. Keep records on site for inspector inquiries.	1.0	10/16/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained 1. Service grease bin regularly. Repeat violation. 2. Observed a household chest freezer. Ensure equipment used in facility is commercial grade. 2. Ensure the handles and overall refrigeration units are maintained clean.	0.5	10/30/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Properly secure the pressurized CO2 tank.	0.5	10/11/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used 1. Repair or replace lights out under the hood system. 2. Ensure the hood is serviced to remove the grease accumulation.	0.5	10/30/2024	Uncorrected as of 5/2/2025
K041: Plumbing; Proper Backflow Devices Observed a minor leak at hand washing sink in the front of house. Ensure that it is repaired or replaced.	0.5	10/16/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Maintain all exterior doors closed except when in use. Corrected on site.	0.5	10/09/2024	Corrected On Site
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grease and grime accumulation on floors and walls. Clean and sanitize.	0.5	10/16/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 01/19/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: Facility has roll up door. Ensure roll up door remains closed, fly fan installed, or screen installed, to prevent entrance for vermin.

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Observed grime accumulation on throughout. Clean and sanitize.	0.5	02/02/2024	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain quat and chlorine sanitizer test strips to monitor adequate ppm in sanitizer solution.	0.5	02/02/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained 1) Service grease bin regularly. 2) Observed household Kenmore refrigerator in use. Ensure commercial grade equipment is used in food facility.	0.5	01/26/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: COLONY MARKET

Facility ID: FA0016554

Site Address: 6040 EL CAMINO REAL, ATASCADERO

Record ID: PR0022147

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 01/19/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: Facility has roll up door. Ensure roll up door remains closed, fly fan installed, or screen installed, to prevent entrance for vermin.

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used 1) Ensure hood is serviced to ensure removal of grease laden vapors. 2) Repair or replace lights out under hood system.	<u>0.5</u>	<u>02/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices Observed leak from pipes under three compartment sink. Repair or replace.	<u>0.5</u>	<u>02/02/2024</u>	<u>10/09/2024</u>
K043: Approved Toilets: Maintained, Accessible, Clean Ensure toilet paper is installed in dispenser to prevent cross contamination.	<u>0.5</u>	<u>01/26/2024</u>	<u>10/09/2024</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grease and grime accumulation on floors and walls. Clean and sanitize.	<u>0.5</u>	<u>02/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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Facility Name: COMPADRE CATERING

Facility ID: FA0016090

Site Address: 5735 EL CAMINO REAL # O, SAN LUIS OBISPO

Record ID: PR0021650

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 03/24/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Conversation with the person in charge took place. It was stated that the operation remains the same and there hasn't been any changes to the menu.

Inspection Date: 09/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: No violations of this operation were observed at the time of inspection (of their commissary, El Compadre Restaurant).

Inspection Date: 08/14/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Compadre Catering has the Health Department's approval to operate.



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0009583

PR0008009

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CONSERV FUEL #6112

Facility ID: FA0009583

Site Address: 2211 BROAD ST, SAN LUIS OBISPO

Record ID: PR0008009

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 05/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



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Facility Name: Conserv Fuel, Station #6103

Facility ID: FA0005302

Site Address: 254 Santa Rosa ST, San Luis Obispo

Record ID: PR0007978

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 07/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K021: Hot and Cold Water Available Hot water at the 3-compartment sink is turned off due to a leak. Ensure hot water for ware washing is available at all times. Immediately repair the leak and make hot water available.	<u>2.0</u>	<u>07/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Food Manager Certificate on file is expired. Ensure at least one employee has a valid Food Manager Certificate and all others have a valid Food Handlers Card. Keep copies on site at all times.	<u>1.0</u>	<u>07/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure hand washing signs are posted at hand washing sinks. No signs were observed in either restroom. REPEAT VIOLATION.	<u>0.5</u>	<u>07/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: - Expired Food Manager Certificate - No hand washing signs	<u>2.0</u>	<u>07/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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as of 5/2/2025

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Facility Name: COOKIE CROCK MARKET

Facility ID: FA0000616

Site Address: 1240 KNOLLWOOD ST, CAMBRIA

Record ID: PR0000616

Program Description: HR14 - RETAIL MKT (ABOVE 10,000 SF) - FULL PREP

Inspection Date: 04/15/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.	0.5	04/22/2025	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed boxes of food products on floor of walk in cooler and storage area. Properly elevate food items/packages/containers at least 6 inches above the floor.	0.5	04/22/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber gaskets on doors in frozen food aisle. Repair or replace.	0.5	06/14/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed light bulb out in dairy walk in. Replace.	0.5	04/22/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Observed wall damage next to entrance door to back storage area next to meat department and wall in produce area next to walk in cooler. 2) Observed flooring in meat department with cracks through out area and missing/broekn cove pieces. Repair or replace. Ensure all floors and walls are smooth, durable, of approved materials, and in good repair.	0.5	10/16/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: #30, 35, 45	2.0		Uncorrected as of 5/2/2025

Inspection Date: 08/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed boxes of food products on floor of walk in freezer. Properly elevate food items/packages/containers at least 6 inches above the floor.	0.5	09/02/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber gaskets on doors in frozen food aisle. Repair or replace.	0.5	10/26/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed unprotected light bulb in walk in freezer. Ensure all light bulbs are either shatter proof/coated/or shielded to prevent contamination of food/equipment/utensils.	0.5	09/09/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Observed wall damage next to entrance door to back storage area next to meat department and wall in produce area next to walk in cooler. 2) Observed flooring tile in meat department with cracks through out area and missing/broekn cove pieces. Repair or replace. Ensure all floors and walls are smooth, durable, of approved materials, and in good repair.	0.5	02/26/2025	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: COOKIE CROCK MARKET

Facility ID: FA0000616

Site Address: 1240 KNOLLWOOD ST, CAMBRIA

Record ID: PR0000616

Program Description: HR14 - RETAIL MKT (ABOVE 10,000 SF) - FULL PREP

Inspection Date: 12/05/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K013: Food in Good Condition, Safe and Unadulterated	<u>2.0</u>	<u>12/05/2023</u>	
Observed baby food products available for purchase that are past their Use by date. A retail food facility shall not sell or offer for sale after the "use by" date, infant formula or baby food. Implement more frequent checks for all food products expiration dates. Employee removed products. corrected on site.			
K018: HACCP/Variance Required: Approved/Records Kept	<u>2.0</u>	<u>12/05/2023</u>	
Discontinue preparing or processing foods using reduced oxygen packaging at the facility until an approved HACCP plan is obtained from the CA Department of Public Health.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>12/12/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Observed boxes of produce and food products on floor of walk in cooler. Properly elevate food items/packages/containers at least 6 inches above the floor.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>12/19/2023</u>	<u>Uncorrected as of 5/2/2025</u>
1) Discontinue lining food storage racks in dairy cooler with cardboard. 2) Observed broken gaskets on doors in frozen food aisle. Repair or replace.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>12/05/2023</u>	
Observed back door open next to storage area. Maintain all exterior doors closed except when in use.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>01/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>
1) Observed back storage hallway with unfinished walls. 2) Observed hole in wall next to entrance door to back storage area next to meat department. Ensure all walls are smooth, durable, non-absorbent, of approved materials, in good repair, and are free of any peeling paint.			



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as of 5/2/2025

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Facility Name: COOL CAT CAFE

Facility ID: FA0000140

Site Address: 198 POMEROY AVE, PISMO BEACH

Record ID: PR0000140

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/19/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	02/19/2025	Uncorrected as of 5/2/2025
- Observed no soap at the hand sink at the cook line. Ensure hand soap is available at all hand sinks at all times. Corrected on site. - Observed no paper towels at hand sink at the bar. Ensure single use paper towels are available at hand sinks at all times. Corrected on site.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	02/19/2025	Corrected On Site
- Dish machine was out of sanitizer at start of inspection. Ensure 50ppm chlorine sanitizer at all times using appropriate test strips. Re-wash dishes cleaned without sanitizer. Corrected on site. - Sanitizer buckets at the cook line and at the bar measured 0ppm quat sanitizer. Ensure 100ppm chlorine or 200ppm quat sanitizer in solution using appropriate test strips. Sanitizer solution shall be changed every 4 hours or more often if needed. Corrected on site.			
K027: Food Separated and Protected	1.0	02/19/2025	Uncorrected as of 5/2/2025
Observed water and tea pitchers without lids or protection from contamination sitting out very close to patrons. Ensure all food and drink is protected and covered. Relocate the pitchers or use ones with lids.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	02/19/2025	Uncorrected as of 5/2/2025
Obtain quat sanitizer test strips. Use daily to check sanitizer buckets.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	02/19/2025	Uncorrected as of 5/2/2025
Observed heavy grease accumulation in the hood above the grills. Clean more frequently to prevent fire risk.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	02/19/2025	Uncorrected as of 5/2/2025
- Observed very deteriorating floor in the walk-in for beer. Flooring can no longer be easily cleaned. Plan for repair or replacement of floor. See "Approved Flooring Materials" document for requirements. REPEAT VIOLATION. - Observed peeling paint near the hand wash sink at front of kitchen. Repair walls so that they are smooth, non-absorbent, and easily cleanable. Remove all peeling paint. - Vinyl flooring in the employee restroom is very deteriorated and improperly coved. Plan for repairs.			

Inspection Date: 01/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	01/23/2024	02/19/2025
Hand washing sink at the cook line needs the following: - A metal splash guard at least 6 inches high between the edge of sink and the prep top unit directly next to it. REPEAT VIOLATION. - A wall mounted paper towel dispenser. No paper towels were available at time of inspection. All hand sinks are required to have single use paper towels available at all times.			

Two Years of Retail Food Facility Inspection Results

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** COOL CAT CAFE**Facility ID:** FA0000140**Site Address:** 198 POMEROY AVE, PISMO BEACH**Record ID:** PR0000140**Program Description:** HR25 - RESTAURANT (SEATING 51 +) - FULL PREP**Inspection Date:** 01/23/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** SIGNIFICANT VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 93.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K036: Equipment, Utensils and Linens: Storage and Use**0.5****01/23/2024****02/19/2025**

Remove old equipment from the back outside area to prevent harborage of vermin.

K044: Premises; Personal/Cleaning Items; Vermin-Proofing**0.5****01/23/2024****02/19/2025**

Observed large hole in the screen door at back of kitchen. Repair to prevent entrance of vermin, especially flies. REPEAT VIOLATION.

K045: Floors/Walls/Ceilings: Built, Maintained, Clean**0.5****01/23/2024****02/19/2025**

1) Tile floors throughout kitchen have deteriorating or missing grout, especially near the dish machine. Re-grout the tile floors so that they are easily cleanable. REPEAT VIOLATION.

2) Observed deteriorating floor in the walk-in for beer. Plan for future repairs. REPEAT VIOLATION.

*Ensure any remodeling of floors, walls, ceilings, equipment is approved by this department before construction begins.

3) Repair the broken coving tile along the wall of the beer walk-in.

K054: Repeat Violations - Good Retail Practices (24 -51)**2.0****01/23/2024****02/19/2025**

REPEAT VIOLATIONS:

- #6

- #44

- #45

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Facility Name: COOL CAT CAFE

Facility ID: FA0000831

Site Address: 3165 BROAD ST, SAN LUIS OBISPO

Record ID: PR0000831

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: While the food workers at the facility do a great job keeping their work areas clean and sanitized and are observing safe food handling practices, the facility presents with a multitude of structural and equipment related inconsistencies. Those have been documented over several years. Natural deterioration of equipment and structure (floors walls and ceiling) will, if not headed off by regular maintenance and repair, impede regular deep cleaning which can lead to infestations by vectors such as rodents and insects. Pre-existing, non-conforming conditions will have to be brought into code compliance prior to potential change of ownership or as part of a remodel, whichever comes first. In the meantime, the facility should work on repairs of those areas most in need to stay code compliant.

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>12/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Excessive grease, grime and dirt accumulation noted behind, under and around the cook line, as well as the utensil wash area==> use a pressure cleaning device to remove and render those areas easily cleanable by replacing the missing floor tile wherever applicable.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>11/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>
The utensil wash area has to be cleaned and repaired. Remove cutting board from the floor and clean hard to reach places behind the mechanical dishwasher regularly.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>12/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>
From previous reports: Cook line refrigerators are still on casters with raw wooden boards. Wooden boards are neither easily cleanable, nor clean. Please remove grime and dirt accumulation on a regular basis==>upon remodel or change of ownership any and all pre-existing, non-conforming will have to be brought into code compliance, focus on smaller improvements to the facility until then to facilitate regular cleaning.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
In the small storage area next to the mop sink closet there is so much debris on the floor which makes it very difficult to distinguish between potential rodent droppings vs dirt. ==>Maintain ALL food facility areas clean and organized so that regular cleaning can easily be accomplished. Work in a "section by section" approach, as per discussion onsite.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>03/03/2025</u>	<u>Uncorrected as of 5/2/2025</u>
The flooring throughout this facility is in a state of deterioration and has been written up in the last report to repair/replace: Evaluate the tile (floor and base) throughout the facility. There are multiple areas where broken tile make cleaning very challenging thus not performed. In those areas still present with food and oil debris built up.==>Contact this section with plans for making approved repairs to mainly broken and missing floor tile, but also severely compromised wall covers. The flooring in the walk-in refrigerator is peeling off. Contact this office PRIOR to making repairs to ensure the method and material is approved.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
The facility presents with a multitude of structural and equipment related inconsistencies which have been documented over several years repeatedly. The same conditions apply today. Natural deterioration of equipment and structure (floors walls and ceiling) will, if not headed off by regular maintenance and repair as needed, impede regular deep cleaning. Those pre-existing, non-conforming conditions will have to be brought into code compliance prior to potential change of ownership or as part of a remodel, whichever comes first. In the meantime the facility should work on repairs of those areas most in need to stay code compliant.			



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Facility Name: COOL HAND LUKE'S

Facility ID: FA0016978

Site Address: 1111 RIVERSIDE AVE STE 201, PASO ROBLES

Record ID: PR0022608

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Ensure bulk food bins are labeled as to contents of the containers.	0.5	01/15/2025	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration and/or hot water temperature.	0.5	01/17/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken faucet handles to one of the kitchens hand wash sinks. Staff shall wash hands at hand wash sink near the office door. Repair or replace hand wash sink faucet handles to ensure sink is operational.	0.5	01/24/2025	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Ensure secondary thermometers are installed in refrigeration units to monitor 41F and below.	0.5	01/17/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1. Repair or replace torn floor in the bar walk-in refrigeration unit. 2. Clean and sanitize floors and floor drains in bar.	0.5	02/07/2025	Uncorrected as of 5/2/2025
K049: Permits Available Ensure 2025 health permit is posted in a conspicuous location.	0.5	01/17/2025	Uncorrected as of 5/2/2025

Inspection Date: 08/20/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CORAZON CAFE

Facility ID: FA0016146

Site Address: 847 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0021705

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K024: Person In Charge Present and Performs Duties; Valid Certification

1.0

05/31/2024

12/23/2024

Ensure all food employees have a valid/current food handler card/certificate.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CORK N BOTTLE LIQUOR STORE

Facility ID: FA0000001

Site Address: 396 ATASCADERO RD, MORRO BAY

Record ID: PR0000001

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 09/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration.	<u>0.5</u>	<u>09/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Observed toilet paper sitting on top of water tank. Provide toilet paper in permanently installed dispensers.	<u>0.5</u>	<u>09/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Facility in need of a deep clean in hard to reach areas and behind equipment. Thoroughly clean and sanitize the floors and walls where dirt and other buildup has occurred. Regularly sweep and mop floors to maintain in a clean and sanitary manner.	<u>0.5</u>	<u>09/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 09/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed no paper towels in the employee restroom for use at the handwashing sink. A reusable cloth towel was in use for drying hands. Need to immediately supply paper towels in a wall mounted dispenser. Do not use reusable cloth towels for drying hands as this promotes cross-contamination.	<u>3.0</u>	<u>09/12/2023</u>	<u>09/13/2024</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed mold growth in ice chute. Ensure equipment is thoroughly cleaned and maintained.	<u>0.5</u>	<u>09/14/2023</u>	<u>09/13/2024</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: CORK N BOTTLE LIQUOR STORE

Facility ID: FA0000211

Site Address: 774 FOOTHILL BLVD, SAN LUIS OBISPO

Record ID: PR0000211

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 02/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	02/25/2025	
1) ONo sanitizer was measured in the sanitizer bucket. No active preparation was observed at the time of the inspection. A sanitizer bucket with a concentration of 100 ppm chlorine or 200 ppm quaternary ammonium is required during active preparation. 2) Observed butcher paper covering the prep table. The person in charge stated that the butcher paper was changed once a week. All food facility finishes must be smooth, durable, non-porous and easily cleanable. Discontinue covering the table with paper.			
K021: Hot and Cold Water Available	2.0	Uncorrected as of 5/2/2025	
Hot water was measured at a maximum of 116F. Maintain an adequate supply of hot potable water (minimum of 120°F) and cold potable water under pressure to all sinks (except hand washing sinks).			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	Uncorrected as of 5/2/2025	
Not every employee had a food handler card available for review at the time of the inspection. Ensure all food employees have a valid/current food handler card/certificate. Please note that an employee with a Food Safety Manager's Certificate cannot act as food safety manger in multiple locations. Each location must have it's own Food Safety Manager.			
K040: Wiping Cloths: Properly Used and Stored	0.5	Uncorrected as of 5/2/2025	
Observed wet wiping clothes stored outside of the sanitizer bucket. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
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FA0009635

PR0016120

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CORNERCOPIA FRESH MKT

Facility ID: FA0009635

Site Address: 606 CRESTMONT DR, SAN LUIS OBISPO

Record ID: PR0016120

Program Description: 1631 - PRODUCE STAND/FARM STAND

Inspection Date: 10/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CORONA'S MEXICAN RESTAURANT

Facility ID: FA0012114

Site Address: 1263 E GRAND AVE, ARROYO GRANDE

Record ID: PR0017532

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/19/2024

Type of Service Description: CHARGEABLE REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: Re-inspection for food facility. Only violations listed in previous report were addressed during re-inspection.

Facility has shown improvement and corrected some violations from previous report. Please see comments below and continue to address/correct violations listed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	01/19/2024	Uncorrected as of 5/2/2025
Observed broken soap dispenser at hand wash sink. Facility has been using pump soap that is affixed to the side of the food preparation sink. Repair/replace designated soap dispenser at hand wash sink. Ensure hand wash sink is maintained in good repair.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	02/19/2024	Uncorrected as of 5/2/2025
Observed no food manager safety certified person. Ensure food manager safety certification is obtained within the next 30 days. Facility has had a couple of employees obtain food handler safety certifications within the last 30 days.			
K030: Food Storage; Food Storage Containers Identified	0.5	01/19/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed multiple buckets of beans and chicken in walk-in refrigerator without lids/covers. Ensure all food items are stored with sufficient protection (lids) to prevent cross contamination.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	01/22/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed free standing CO2 tanks. Ensure CO2 tanks are affixed to a rigid structure.			
K040: Wiping Cloths: Properly Used and Stored	0.5	01/19/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed wiping cloths being kept on prep line. Ensure wiping cloths are stored in sanitizer solution when not in use.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	01/26/2024	Uncorrected as of 5/2/2025
- REPEAT VIOLATION: Observed holes in back door of food facility. Repair/replace. - Observed screen door being used on back door. Ensure screen fits the entirety of the door to prevent vermin from entering.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	01/26/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATIONS: - Observed food debris/ grime build up throughout food facility. Ensure all floors/walls/ceilings are cleaned and sanitized on a regular basis. Facility did SHOW IMPROVEMENT IN CLEANING. - Observed broken/cracked tiles throughout food facility. Ensure all floors are maintained and in good repair throughout food facility.			

Inspection Date: 12/20/2023

Type of Service Description: REINSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 83.5

Overall Inspection Comments: Due to the repeat inspection violations listed below, food facility will have a CHARGEABLE re-inspection.

A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, an ADDITIONAL chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: CORONA'S MEXICAN RESTAURANT

Facility ID: FA0012114

Site Address: 1263 E GRAND AVE, ARROYO GRANDE

Record ID: PR0017532

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/20/2023

Type of Service Description: REINSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 83.5

Overall Inspection Comments: Due to the repeat inspection violations listed below, food facility will have a CHARGEABLE re-inspection.

A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, an ADDITIONAL chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>12/20/2023</u>	<u>Corrected On Site</u>
- REPEAT VIOLATION: Observed broken soap dispenser at hand wash sink. Facility has been using pump soap that is affixed to the side of the food preparation sink. Repair/replace designated soap dispenser at hand wash sink. Ensure hand wash sink is maintained in good repair. Corrected on site, manager moved soap to hand wash sink. - Observed plastic drink pitchers in hand wash sink. Ensure hand wash sink is only used for hand washing. Corrected on site.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>02/20/2024</u>	<u>01/19/2024</u>
REPEAT VIOLATION: Facility did not have any valid food handler or food manager certifications on site. Ensure all employees have food handlers certifications and at least one employee has a food manager certification. Ensure these certifications are stored on site and able to be shown during time of inspection. FACILITY HAS 60 DAYS TO SEND PROOF OF FOOD SAFETY CERTIFICATION TO INSPECTOR.			
K027: Food Separated and Protected	<u>1.0</u>	<u>12/20/2023</u>	<u>01/19/2024</u>
REPEAT VIOLATION: Observed shell eggs being stored above ready to eat foods. Ensure all food products are stored so as to be protected from contamination at all times. To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>12/20/2023</u>	<u>Corrected On Site</u>
REPEAT VIOLATIONS: 1. Observed multiple buckets of beans and chicken in walk-in refrigerator without lids/covers. Ensure all food items are stored with sufficient protection (lids) to prevent cross contamination. 2. Observed bags of beans and sugar open in dry storage area near chemicals. Ensure all bulk food is in a container with a lid and in an area approved for open food storage. Corrected on site.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>12/22/2023</u>	<u>01/19/2024</u>
Observed incorrect sanitizer test strips at facility. Ensure correct testing equipment is obtained to properly measure sanitizer concentration.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>12/27/2023</u>	<u>01/19/2024</u>
REPEAT VIOLATIONS: - Observed food debris on gaskets on refrigeration units. Ensure all equipment is maintained clean and in good repair. - Observed bucket of water in walk-in refrigerator catching water droplets from fan. Ensure all equipment is maintained and in good repair. Repair/replace walk-in refrigerator.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>12/27/2023</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed free standing CO2 tanks. Ensure CO2 tanks are affixed to a rigid structure.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>12/20/2023</u>	<u>Corrected On Site</u>
REPEAT VIOLATION: Observed wiping cloths being kept on prep line. Ensure wiping cloths are stored in sanitizer solution when not in use. Corrected on site.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>12/22/2023</u>	<u>01/19/2024</u>
REPEAT VIOLATION: Observed multiple pipes going into floor sink. Ensure there is an air gap that is twice the diameter of the water inlet or at least one inch above the rim of the floor sink to the pipe inlet.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>12/27/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Observed holes in back door of food facility. Repair/replace.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CORONA'S MEXICAN RESTAURANT

Facility ID: FA0012114

Site Address: 1263 E GRAND AVE, ARROYO GRANDE

Record ID: PR0017532

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/20/2023

Type of Service Description: REINSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 83.5

Overall Inspection Comments: Due to the repeat inspection violations listed below, food facility will have a CHARGEABLE re-inspection.

A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, an ADDITIONAL chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date

K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>03/27/2024</u>	<u>01/19/2024</u>

REPEAT VIOLATIONS:

- Observed food debris/ grime build up throughout food facility. Ensure all floors/walls/ceilings are cleaned and sanitized on a regular basis.
- Observed broken/cracked tiles throughout food facility. Ensure all floors are maintained and in good repair throughout food facility.

K046: No Private Home/Living/Sleeping in Food Prep Areas	<u>0.5</u>	<u>12/22/2023</u>	<u>01/19/2024</u>

Observed crib with a mattress in back storage. Ensure all bedding/blankets/cots are removed from the premises.

K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>	<u>12/20/2023</u>	<u>01/19/2024</u>

See comments in section 06.

K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>12/20/2023</u>	<u>01/19/2024</u>

See comments in 24, 27, 30, 34, 36, 40, 41, 44, 45.

Inspection Date: 10/26/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 87.0

Overall Inspection Comments: Facility has made no effort to correct violations from previous inspection report. A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date

K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>		<u>Uncorrected as of 5/2/2025</u>

Observed broken soap dispenser at hand wash sink. Facility has been using pump soap that is affixed to the side of the food preparation sink. Repair/replace designated soap dispenser at hand wash sink. Ensure hand wash sink is maintained in good repair.

K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>	<u>10/26/2023</u>	<u>01/19/2024</u>

Observed multiple flies in food facility. Ensure all vermin is eradicated from the facility by safe, legal, and effective means at once.

K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>11/09/2023</u>	<u>01/19/2024</u>

REPEAT VIOLATION: Facility was not able to show any food handler or food manager certifications on site. Ensure all employees have food handlers certifications and at least one employee has a food manager certification. Ensure these certifications are stored on site and able to be shown during time of inspection.

K027: Food Separated and Protected	<u>1.0</u>	<u>10/26/2023</u>	<u>01/19/2024</u>

REPEAT VIOLATION: Observed shell eggs being stored above ready to eat foods. Ensure all food products are stored so as to be protected from contamination at all times. To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: CORONA'S MEXICAN RESTAURANT

Facility ID: FA0012114

Site Address: 1263 E GRAND AVE, ARROYO GRANDE

Record ID: PR0017532

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/26/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 87.0

Overall Inspection Comments: Facility has made no effort to correct violations from previous inspection report. A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By	Date Complied On
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>10/26/2023</u>	<u>01/19/2024</u>
REPEAT VIOLATIONS:			
- Observed multiple buckets of rice and salsa in refrigeration units without lids/covers. Ensure all food items are stored with sufficient protection (lids) to prevent cross contamination.			
- Observed bags of beans and sugar open in dry storage area near chemicals. Ensure all bulk food is in a container with a lid and in an area approved for open food storage.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>10/27/2023</u>	<u>01/19/2024</u>
REPEAT VIOLATION: Observed no sanitizer test strips at food facility. Provide approved and correct testing equipment to test for sanitizer concentration.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>11/09/2023</u>	<u>01/19/2024</u>
- Observed food debris on gaskets on refrigeration units. Ensure all equipment is maintained clean and in good repair.			
- REPEAT VIOLATION: Observed bucket of water in walk-in refrigerator catching water droplets from fan. Ensure all equipment is maintained and in good repair. Repair/replace walk-in refrigerator.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>10/26/2023</u>	<u>01/19/2024</u>
Observed free standing CO2 tanks. Ensure CO2 tanks are affixed to a rigid structure.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>10/26/2023</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed wiping cloths being kept on prep line. Ensure wiping cloths are stored in sanitizer solution when not in use.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>11/09/2023</u>	<u>01/19/2024</u>
Observed multiple pipes going into floor sink. Ensure there is an air gap that is twice the diameter of the water inlet or at least one inch above the rim of the floor sink to the pipe inlet.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>10/26/2023</u>	<u>01/19/2024</u>
REPEAT VIOLATIONS:			
- Observed old equipment being stored in back area of food facility. Ensure the premises is kept free of litter and items that are unnecessary to the operation and/or maintenance of the facility.			
- Observed open door in the back of food facility. Ensure kitchen is enclosed at all times. If getting a delivery, maintain fly fan/air curtain on during times of delivery.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>10/26/2023</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS:			
- Observed food debris/ grime build up throughout food facility. Ensure all floors/walls/ceilings are cleaned and sanitized on a regular basis.			
- Observed broken/cracked tiles throughout food facility. Ensure all floors are maintained and in good repair throughout food facility.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>10/26/2023</u>	<u>01/19/2024</u>
See comments in sections 24, 27, 30, 34, 35, 40, 41, 44, 45.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: CORONA'S MEXICAN RESTAURANT

Facility ID: FA0012114

Site Address: 1263 E GRAND AVE, ARROYO GRANDE

Record ID: PR0017532

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 07/07/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 89.5

Overall Inspection Comments: Food facility needs to have a plumber come out as soon as possible to check underground plumbing and floor sink. See comments below for more detailed information.

This facility will be re-inspected in two weeks to ensure that the plumbing/backflow issue has been addressed.

Called owner after inspection to discuss all of my comments and to let him know that I will be back in a couple of weeks to see if these issues have been addressed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>07/07/2023</u>	<u>Corrected On Site</u>
Refrigeration units were at ambient temperatures 43/45F due to prep top units being open and a delivery just being put in the walk-in refrigerator. - Ensure prep top lids are closed to maintain temperatures at 41F or below. Corrected on site by manager. - Ensure walk-in refrigerator is maintained at 41F or below after delivery.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>07/10/2023</u>	<u>01/19/2024</u>
Facility was not able to show any food handler or food manager certifications on site. Ensure all employees have food handlers certifications and at least one employee has a food manager certification. Ensure these certifications are stored on site and able to be shown during time of inspection.			
K027: Food Separated and Protected	<u>1.0</u>	<u>07/07/2023</u>	<u>01/19/2024</u>
Observed shell eggs being stored above ready to eat foods. Ensure all food products are stored so as to be protected from contamination at all times. To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>07/08/2023</u>	<u>01/19/2024</u>
1. Observed multiple buckets of beans and chicken in walk-in refrigerator without lids/covers. Ensure all food items are stored with sufficient protection (lids) to prevent cross contamination. 2. Observed bags of beans and sugar open in dry storage area near chemicals. Ensure all bulk food is in a container with a lid and in an area approved for open food storage.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>07/08/2023</u>	<u>01/19/2024</u>
Observed no sanitizer test strips at food facility. Provide approved and correct testing equipment to test for sanitizer concentration.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>07/08/2023</u>	<u>01/19/2024</u>
Observed bucket of water in walk-in refrigerator catching water droplets from fan. Ensure all equipment is maintained and in good repair. Repair/replace walk-in refrigerator.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>07/07/2023</u>	<u>01/19/2024</u>
REPEAT VIOLATION: Observed wiping cloths being kept on prep line. Ensure wiping cloths are stored in sanitizer solution when not in use.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>07/07/2023</u>	<u>01/19/2024</u>
REPEAT VIOLATION: Observed foul odor in back kitchen area, possibly emitting from floor drain near kitchen entrance. There was also fluid on kitchen floor by prep line. This plumbing issue needs to be addressed immediately. Floors need to be cleaned and sanitized to prevent any cross contamination from the fluid on the floor.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>07/07/2023</u>	<u>01/19/2024</u>
1. REPEAT VIOLATION: Observed old equipment being stored in back area of food facility. Ensure the premises is kept free of litter and items that are unnecessary to the operation and/or maintenance of the facility. 2. Observed open door in the back of food facility. Ensure kitchen is enclosed at all times. If getting a delivery, maintain fly fan/air curtain on during times of delivery.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>07/07/2023</u>	<u>01/19/2024</u>
1. REPEAT VIOLATION: Observed food debris/ grime build up throughout food facility. Ensure all floors/walls/ceilings are cleaned and sanitized on a regular basis. 2. Observed broken/cracked tiles throughout food facility. Ensure all floors are maintained and in good repair throughout food facility.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CORONA'S MEXICAN RESTAURANT

Facility ID: FA0012114

Site Address: 1263 E GRAND AVE, ARROYO GRANDE

Record ID: PR0017532

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 07/07/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 89.5

Overall Inspection Comments: Food facility needs to have a plumber come out as soon as possible to check underground plumbing and floor sink. See comments below for more detailed information.

This facility will be re-inspected in two weeks to ensure that the plumbing/backflow issue has been addressed.

Called owner after inspection to discuss all of my comments and to let him know that I will be back in a couple of weeks to see if these issues have been addressed.

Violation Item	Points Lost	Comply By Date	Complied On Date

K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	07/07/2023	01/19/2024

See comments in 40, 41, 44 and 45.



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
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Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0005239

PR0007862

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: COST PLUS WORLD MARKET

Facility ID: FA0005239

Site Address: 325 MADONNA RD, SAN LUIS OBISPO

Record ID: PR0007862

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 06/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K021: Hot and Cold Water Available

2.0

06/28/2024

Uncorrected as of 5/2/2025

Observed no warm (100-104F) or hot (120F) water at facility. Facility has all prepackaged items. Ensure warm water (100-104) is restored to the hand wash sink (in toilet room) and hot water (120F) is restored to mop sink with 24 hours. Send proof to inspector.



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FA0014025

PR0019501

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: COSTCO AVENUE C MICRO-MARKET

Facility ID: FA0014025

Site Address: 1540 FROOM RANCH RD, SAN LUIS OBISPO

Record ID: PR0019501

Program Description: 1644 - FOOD VENDING WAREHOUSE

Inspection Date: 01/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: Costco Wholesale #741

Facility ID: FA0007109

Site Address: 1540 Froom Ranch WY, San Luis Obispo

Record ID: PR0011032

Program Description: HR14 - RETAIL MKT (ABOVE 10,000 SF) - FULL PREP

Inspection Date: 01/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 06/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K008: Procedures/Records for Time as PH Control Method

2.0

06/28/2024

01/03/2025

Observed cut onions being kept at room temperature under the counter. Ensure all potentially hazardous food items are maintained at 41F or below. Employee was instructed to put items back into refrigeration. Facility can also use time as a public health control (TPHC) method if they want to keep these items out of temperature compliance. If TPHC method is used, then all food items must be discarded after four hours.

K014: Food Contact Surfaces: Clean and Sanitized

3.0

06/27/2024

06/26/2024

Observed no sanitizer solution set up during active food preparation (in food court). Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: COTTAGE INN BY THE SEA

Facility ID: FA0004271

Site Address: 2351 PRICE ST, PISMO BEACH

Record ID: PR0001090

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 03/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: COUNTRY TOUCH CAFE

Facility ID: FA0013015

Site Address: 8135 EL CAMINO REAL, ATASCADERO

Record ID: PR0018551

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/19/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure a Food Managers Certificate is obtained and copy of certificate is stored on site, available for future inspector inquiries.	<u>1.0</u>	<u>04/19/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K026: Approved Thawing Methods Used, Frozen Food Observed meat thawing in the food prep sink with no running water. Thaw Potentially Hazardous Food by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave. Corrected on site.	<u>0.5</u>	<u>02/19/2025</u>	<u>Corrected On Site</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops submerged in the bucket of dirty water. Provide a wall mounted rack for the mops to be placed and/or ensure that the mops are positioned upright for proper air drying to take place.	<u>0.5</u>	<u>03/19/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Replace missing coved base tile near the potato and bread storage area.	<u>0.5</u>	<u>08/19/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat violations: K024 and K045	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 07/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure a Food Managers Certificate is obtained and copy of certificate is stored on site, available for inspector review upon request.	<u>1.0</u>	<u>08/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Replace missing cover base tile near the potato and bread storage area.	<u>0.5</u>	<u>08/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: COURTYARD BY MARRIOTT

Facility ID: FA0015483

Site Address: 120 S VINE ST, PASO ROBLES

Record ID: PR0020914

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 02/05/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure paper towels are installed inside paper towel dispenser.	<u>3.0</u>	<u>02/05/2025</u>	<u>Corrected On Site</u>
K047: Signs Posted; Last Inspection Report Available Store health inspection report on site, available for review upon request.	<u>0.5</u>	<u>02/06/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>04/16/2024</u>	<u>02/05/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Repair or replace broken light covers in kitchen.	<u>0.5</u>	<u>04/30/2024</u>	<u>02/05/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: COURTYARD SAN LUIS OBISPO

Facility ID: FA0016558

Site Address: 1605 CALLE JOAQUIN, SAN LUIS OBISPO

Record ID: PR0022151

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0		Uncorrected as of 5/2/2025
Measured the following temperatures in the cold drawers in the kitchen: 1) Boiled Eggs 44F 2) Cut Melons 44F 3) Salsa 46 F This violation was corrected by the operator voluntarily discarding the food.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5		Uncorrected as of 5/2/2025
1) Observed the following pieces of inoperable equipment: a) Bistro Cold Drawers b) Bistro Steam Table c) High Temperature Glass Washer Repair, Remove, or Replace all inoperable equipment. 2) Measured food in the kitchen cold drawers above 41 F. Repair the cold drawers. 3) Observed an accumulation of ice around the door of the walk in freezer. Repair the freezer door heaters.			
K049: Permits Available	0.5		Uncorrected as of 5/2/2025
No permit was posted in a conspicuous area. Maintain the Public Health Permit in a conspicuous place.			

Inspection Date: 06/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	06/12/2024	Uncorrected as of 5/2/2025
Ensure food manager card is up to date. Please send a copy for verification as employee was not able to locate onsite.			
K047: Signs Posted; Last Inspection Report Available	0.5	06/12/2024	Uncorrected as of 5/2/2025
Observed last years permit posted. Post current permit.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: COWBOY COOKIE N GRUB

Facility ID: FA0014402

Site Address: 174 POMEROY AVE, PISMO BEACH

Record ID: PR0019877

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 02/06/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>02/06/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed food debris build up inside the refrigeration units and the microwave. Clean more frequently.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>02/06/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Repair the broken soap dispenser at the hand washing sink.			

Inspection Date: 10/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>		<u>Uncorrected as of 5/2/2025</u>
Unable to locate or verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections. REPEAT VIOLATION.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>10/12/2023</u>	<u>02/06/2025</u>
REPEAT VIOLATIONS: - Food safety certs not on site			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: COWBOY PIZZA

Facility ID: FA0017084

Site Address: 105 S MAIN ST STE 10, TEMPLETON

Record ID: PR0022718

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/18/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>02/18/2025</u>	
K036: Equipment, Utensils and Linens: Storage and Use Ensure CO2 tanks are secured to a fixed location. (COS)	<u>0.5</u>	<u>02/18/2025</u>	<u>Corrected On Site</u>
K041: Plumbing; Proper Backflow Devices Repair or replace leaking hand wash sink faucet.	<u>0.5</u>	<u>02/25/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 11/26/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Cowboy Pizza is approved to operate.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: COWGIRL CAFE

Facility ID: FA0000271

Site Address: 1055 OLIVE ST, SAN LUIS OBISPO

Record ID: PR0000271

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 88.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	5.0	03/28/2025	
Observed large containers of breakfast food held on a prep table without temperature control. Measured sausage links at 55F and cut sausage pieces at 53F. A food employee stated that the food had been removed from temperature control at 7 AM. Education and direction regarding 2 hour prep time were given at the time of the inspection. Education and direction regarding Time as a Public Health Control were given at the time of the inspection. The violations were corrected onsite by an employee voluntarily discarding the food in the trash.			
K021: Hot and Cold Water Available	2.0	Uncorrected as of 5/2/2025	
Hot water was not available at the hand sink in the men's restroom. Maintain an adequate supply of hot potable water under pressure to all sinks.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	Uncorrected as of 5/2/2025	
1) No food safety manager's certificate was available for review at the time of the inspection. Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. 2) Not every employee had a food handler card available for review at the time of the inspection. Ensure all food employees have a valid/current food handler card/certificate.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5	Uncorrected as of 5/2/2025	
Observed a can of raid inside the facility. Only pesticides that are specifically authorized for use inside a food facility may be used. Only people who are licensed pest control operators may apply pesticides inside a food facility. Discard the unapproved pesticide.			
K033: Nonfood-Contact Surfaces Clean	0.5	Uncorrected as of 5/2/2025	
Observed an accumulation of grime on the beer service lines inside the walk in cooler. Ensure all nonfood-contact surfaces are maintained clean.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	Uncorrected as of 5/2/2025	
Observed an unsecured CO2 cylinder in the walk in cooler. Properly secure the pressurized CO2 tank.			
K042: Proper Waste Disposal; Facilities Maintained	0.5	Uncorrected as of 5/2/2025	
Observed the janitorial sink to be inaccessible due to an accumulation of kitchen supplies and utensils. The person in charge stated that mop water was emptied into the three compartment sink. Make the janitorial sink accessible and begin discarding mop water into the janitorial sink.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	Uncorrected as of 5/2/2025	
Observed evidence of deferred cleaning on the floor, especially between the true display cooler and the wall in the walk-in cooler prep area.			
K047: Signs Posted; Last Inspection Report Available	0.5	Uncorrected as of 5/2/2025	
The last inspection report was not available for review at the time of the inspection. Maintain a copy of the most recent routine inspection report at the facility.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: COWGIRL CAFE

Facility ID: FA0000271

Site Address: 1055 OLIVE ST, SAN LUIS OBISPO

Record ID: PR0000271

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 88.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K048: Plan Review	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed a small tankless water heater in the utility room. The person in charge stated that the water heater had been installed about 2 months ago. Upon preliminary field evaluation, it does not appear that the water heater is adequate to serve the facility. The person in charge stated that the at times hot water is not available when needed because too many fixtures are being used. The operator is directed to submit a plan review application and manufacturer specification sheets for the new water heater.			

Inspection Date: 07/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>09/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Food safety manager certification could not be verified at time of inspection. Ensure the food facility owner or an employee has a valid/current food safety manager certificate, and keep the original certificate on site. Maintain records of current Food Handler Cards for remaining staff. Email copy of certificate within 60 days.			
K027: Food Separated and Protected	<u>1.0</u>	<u>07/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed uncovered containers with food in prep freezer. Ensure all food products are stored so as to be protected from contamination at all times.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>07/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed boxes of food on floor in walk in freezer. Properly elevate food items/packages/container at least 6 inches above the floor.			
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>07/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed debris accumulation on prep freezers rubber door gaskets. Ensure all nonfood-contact surfaces are maintained clean.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>07/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed wiping clothes on prep tables and work surfaces. Wiping cloths are to be single use, or stored in sanitizer between uses. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>07/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed mops stored in bucket and floor. Ensure mops are placed in a position that allows them to air dry.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>09/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed FRP peeling off entire corner in mop sink area. Ensure walls are smooth, durable, of approved materials, and in good repair. Eliminate any cracks/crevices in the walls.			
K049: Permits Available	<u>0.5</u>	<u>07/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed expired permit posted. Ensure valid/current Public Health Permit is posted in a conspicuous place.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: COWGIRL CAFE

Facility ID: FA0000646

Site Address: 1316 PINE ST, PASO ROBLES

Record ID: PR0000646

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	01/31/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed expired Food Manager and Food Handler Cards. Ensure all cards are renewed.			
K027: Food Separated and Protected	1.0	01/27/2025	Corrected On Site
1. Observed raw chorizo being stored above ready to eat foods. To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken. Staff moved all ready to eat foods to another refrigeration unit. Corrected on site.			
2. Observed staff using trash can as a prep table (sheet tray with cut onions on it). Discontinue prepping food in an area not approved for food preparation. Corrected o site.			
K033: Nonfood-Contact Surfaces Clean	0.5	01/31/2025	Uncorrected as of 5/2/2025
Observed cardboard used as a shelf liner, and showing evidence of grease accumulation. Remove current liner material and detail clean shelves. If continued use of a shelf liner is desired, it must be removed, the shelves must be cleaned, and a new liner replaced on a daily basis. Cardboard is not an approved shelf liner material. Aluminum foil is an approved shelf liner is the shelves are cleaned before it its replaced with new foil. Using foil instead of cleaning is not allowed			

Inspection Date: 03/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	03/29/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review upon request.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5	03/29/2024	Uncorrected as of 5/2/2025
Observed unlabeled bottle near automatic dish machine. Ensure toxic spray bottles are labeled as to the contents of the container.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	03/29/2024	Uncorrected as of 5/2/2025
Observed scoops in contact with food in bulk food containers. Ensure scoops with handles are used and the handles are stored upright out of contact with the food.			
K047: Signs Posted; Last Inspection Report Available	0.5	03/26/2024	Uncorrected as of 5/2/2025
Maintain a copy of the most recent routine inspection report at the facility.			
K049: Permits Available	0.5	03/29/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Maintain the Public Health Permit in a conspicuous place.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 09/20/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: COWGIRL CAFE

Facility ID: FA0000646

Site Address: 1316 PINE ST, PASO ROBLES

Record ID: PR0000646

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 09/20/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	09/22/2023	Uncorrected as of 5/2/2025
Unable to verify Food Manager Certificate at the time of inspection. Ensure Food Managers certificate is obtained and stored on site, available for inspector review.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5		09/20/2023
Ensure toxic spray bottles are labeled as to the contents of the containers. Corrected on site.			
K030: Food Storage; Food Storage Containers Identified	0.5	09/22/2023	Uncorrected as of 5/2/2025
1. Observed rags under foods in prep top refrigeration unit. Ensure rags are removed from under food to prevent cross contamination. 2. : Ensure foods are stored 6" up off floor. Observed boxes of eggs and biscuits on the floor in the walk-in.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	09/29/2023	03/25/2024
Clean and sanitize mold from ice chute.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	09/22/2023	03/25/2024
Ensure hood filters are installed properly. Observed wrong size filter installed causing a gap between filters.			
K049: Permits Available	0.5	09/20/2023	Corrected On Site
Ensure current Health Permit is posted in conspicuous location. Corrected on site.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: COWGIRL CAFE

Facility ID: FA0005513

Site Address: 501 ORCHARD RD, NIPOMO

Record ID: PR0008376

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	02/27/2025	Uncorrected as of 5/2/2025
Observed no detectable sanitizer (bleach) being dispensed from mechanical warewasher. Ensure mechanical warewasher dispenses at least 50 ppm bleach/chlorine per cycle. Employees instructed to sanitize utensils/dishes in three compartment sink until mechanical warewasher is repaired.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	03/24/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed no valid/current food manager safety certification. Ensure at least one employee/ owner has a valid/current food manager certification. Manager is working on this currently.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	02/27/2025	Uncorrected as of 5/2/2025
Observed refrigeration unit at 45F. Unit only contained bread and sealed dairy products (which can be at 45F or below). Ensure refrigeration units are maintained at 41F or below.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	03/06/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed mops being propped up against equipment near mop sink. Ensure all mops are hung up to air dry without soiling walls or other equipment. Facility can install a mop rack.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	03/03/2025	Uncorrected as of 5/2/2025
Observed grime/grease built up behind cooking equipment. Ensure all flooring is maintained clean.			

Inspection Date: 03/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	03/01/2024	Corrected On Site
Observed no sanitizer solution/buckets set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	04/01/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed no valid/current food safety certifications. Ensure there is at least one food manager and all other employees obtain a food handler safety certification.			
K030: Food Storage; Food Storage Containers Identified	0.5	03/01/2024	02/27/2025
Observed boxes of food being stored on the floor in the walk-in refrigeration unit. Ensure all food items are stored 6 inches above the ground.			
K041: Plumbing; Proper Backflow Devices	0.5	03/08/2024	02/27/2025
Observed piping going into floor sinks underneath three compartment sink and near ice machine. Ensure there is an air gap (at least one inch) between the water inlet and the rim of the floor sink.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	03/08/2024	Uncorrected as of 5/2/2025
Observed mops being propped up against equipment near mop sink. Ensure all mops are hung up to air dry without soiling walls or other equipment. Facility can install a mop rack.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	03/01/2024	02/27/2025
See comments in section 24.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: COWGIRL CAFE

Facility ID: FA0005513

Site Address: 501 ORCHARD RD, NIPOMO

Record ID: PR0008376

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 08/15/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	08/31/2023	02/27/2025
Observed no valid/current food manager certification. Ensure at least one employee/ owner has a valid/current food manager certification.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	08/17/2023	03/01/2024
Observed multiple refrigeration units with broken handle liners. Repair/replace.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	08/17/2023	03/01/2024
Observed CO2 tanks standing freely in dry storage/office. Properly secure the pressurized CO2 tank to a rigid structure			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	08/15/2023	03/01/2024
1. Observed mops being stored in mop sink. Ensure mops are hung up to dry.			
2. Observed table (used as an extension for warewashing) blocking mop sink. Ensure warewashing facilities are kept separate from janitorial facilities to prevent any cross contamination to food contact surfaces.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: COWGIRL CAFE

Facility ID: FA0006870

Site Address: 8300 EL CAMINO REAL STE #A, ATASCADERO

Record ID: PR0010622

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>04/15/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed grime-like substance on the shoot inside the large ice machine (in the back of kitchen). Ensure that residue is thoroughly removed, washed, and sanitized.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>05/11/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure that a valid food manager certification is readily available for potential inquiries. Send proof to health inspector. Not observed today.			
K027: Food Separated and Protected	<u>1.0</u>	<u>03/11/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed a container with raw steak on the shelf above vegetables. To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. Corrected on site.			
K043: Approved Toilets: Maintained, Accessible, Clean	<u>0.5</u>	<u>09/11/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Dust accumulation was observed on the vent, inside the women's bathroom. Ensure hard to reach areas, including vents on ceilings are cleaned and not forgotten.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>09/11/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed a spill (confirmed by staff, it was dirty mop water) near the janitorial sink. Ensure that when spills occur they are cleaned up as soon as possible AND/OR if its occurring due to the water pipeline draining into it, mount or secure that pipe against the wall.			
K049: Permits Available	<u>0.5</u>	<u>03/14/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Maintain the Public Health Permit in a conspicuous place.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
Repeat violations: K024, K043, K044			

Inspection Date: 08/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: Overall, facility is well-maintained and clean.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>09/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure that a valid food manager certification is readily available for potential inquiries. Send proof to health inspector. Not observed today.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>08/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Two household microwaves are used. Ensure that the microwaves used are commercial grade. When replaced send manufacturing specification sheets are sent to health inspector.			
K043: Approved Toilets: Maintained, Accessible, Clean	<u>0.5</u>	<u>09/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Dust accumulation was observed on the vent, inside the women's bathroom. Ensure hard to reach areas, including vents on ceilings are cleaned and not forgotten.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>08/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed a spill (confirmed by staff, it was dirty mop water) near the janitorial sink. Ensure that when spills occur they are cleaned up as soon as possible, to prevent potential slips.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: COYA

Facility ID: FA0017584

Site Address: 851 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0022736

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/24/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item

Points Lost **Comply By Date** **Complied On Date**

AWRD: EXCELLENCE AWARD

0.0

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

01/24/2025

Uncorrected as of 5/2/2025

Observed no sanitizer in the mechanical dishwasher. Ensure sanitizer is obtained before using the unit. Use the three compartment sink with its separate sanitizer set up in the mean time.

Inspection Date: 12/30/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: CRACKED CRAB

Facility ID: FA0012752

Site Address: 751 PRICE ST, PISMO BEACH

Record ID: PR0018253

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Provide approved hand washing soap at the sink in the bar area. Ensure that all handwashing stations are kept fully stocked with supplies.	3.0	12/03/2024	Uncorrected as of 5/2/2025
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food manager certificate AND ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Make sure to keep evidence of completion on site.	1.0	05/02/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed a wiping cloth being utilized as a liner (for the bottom of the refrigeration prep unit containing salad dressings). If a liner is necessary for cleanliness, utilize a different material AND ensure equipment is maintained clean and in good repair.	0.5	12/09/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Although buckets with sanitizer were set up, they were not being utilized and wiping cloths were observed on multiple counters.	0.5	12/09/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing - Maintain all exterior doors closed except when in use. - Repeat Violation: Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms.	0.5	12/09/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violation, K044.	2.0		Uncorrected as of 5/2/2025

Inspection Date: 07/11/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed food debris in the hand washing sink near the food preparation area and heavy accumulation of grease inside the hand washing sink at the cook line. Discontinue using hand sinks for any purpose other the hand washing. Maintain the hand wash sinks clean and sanitary to prevent cross contamination. ONGOING REPEAT VIOLATION.	3.0	07/11/2023	Uncorrected as of 5/2/2025
K027: Food Separated and Protected 1) Observed double stacked uncovered containers in the walk-in. Do not double stack containers that do not have lids. This is to prevent cross contamination. 2) Observed raw shrimp stored directly next to cut produce in the walk in. Ensure all food products are stored so as to be protected from contamination at all times.	1.0	07/11/2023	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed rusty food preparation table by the walk-in. Repair or replace. Ensure all equipment is maintained in good condition.	0.5	07/11/2023	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: CRACKED CRAB****Facility ID:** FA0012752**Site Address:** 751 PRICE ST, PISMO BEACH**Record ID:** PR0018253**Program Description:** HR25 - RESTAURANT (SEATING 51 +) - FULL PREP**Inspection Date:** 07/11/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 89.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>07/11/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Observed employee backpack hanging right near the cook line. Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>07/11/2023</u>	<u>Uncorrected as of 5/2/2025</u>
1) Observed mold and mildew growth on the walls by the dish washing machine. Clean and sanitize. 2) Tile flooring by the cook line needs to be re-grouted so that it can be properly cleaned.			
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>	<u>07/11/2023</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS: - Hand sinks used for purposes other than hand washing			



County of San Luis Obispo
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FA0016925

PR0022552

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: CRAVEABLE GRAZEABLES

Facility ID: FA0016925

Site Address: 345 CHAMPIONSHIP LN, TEMPLETON

Record ID: PR0022552

Program Description: MR40 - DEPENDENT FOOD SERVICE OPERATOR-MODERATE PREP

Inspection Date: 10/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K024: Person In Charge Present and Performs Duties; Valid Certification

1.0

11/01/2024

Uncorrected as of 5/2/2025

Obtain food handler card and store copy on site.

Inspection Date: 07/09/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Craveable Grazeables Dependent Food Service Operation is approved to operate.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CREEKSIDE GARDEN CAFE

Facility ID: FA0000391

Site Address: 2114 MAIN ST, CAMBRIA

Record ID: PR0000391

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals Observed multiple flies in kitchen. Eliminate flies from the facility by safe, legal, and effective means at once.	2.0	10/25/2024	Uncorrected as of 5/2/2025
K027: Food Separated and Protected Observed uncovered containers with food in reach in freezer. Ensure all food products are stored so as to be protected from contamination at all times.	1.0	10/26/2024	Uncorrected as of 5/2/2025
K029: Toxic Substances Properly Identified, Stored, Used Observed container of "household use only" insecticide in kitchen area. Discontinue the use of all "household use only" insecticides in the food facility.	0.5	10/25/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified 1) Observed unlabeled containers with dry goods/food. Provide labels to all working containers to indicate contents. 2) Observed butter containers being reused to store food. Discontinue this practice, provide approved containers to store food.	0.5	10/31/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained 1) Observed debris accumulation on fixed table can opener. Clean, sanitize and maintain on routine schedule to prevent build up. 2) Observed broken rubber gaskets on reach in cooler door. Repair or replace.	0.5	10/26/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinder. Properly secure the pressurized CO2 tank.	0.5	10/24/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	10/26/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed back door propped open at time of inspection. Maintain all exterior doors closed except when in use.	0.5	10/25/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed back storage area/room containing freezers with no cove base and bare concrete in some areas. Make future plans to replace as no longer smooth, durable, of approved materials nor in good repair. Provide the required 4" base coving with 3/8 inch radius coving. Contact the office prior to any changes for approval.	0.5		Uncorrected as of 5/2/2025

Inspection Date: 03/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed open bags of food in reach in freezer. Ensure all food products are stored so as to be protected from contamination at all times.	1.0	03/21/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed unlabeled bulk containers. Provide labels to all working containers to indicate contents.	0.5	03/21/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: CREEKSIDE GARDEN CAFE

Facility ID: FA0000391

Site Address: 2114 MAIN ST, CAMBRIA

Record ID: PR0000391

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber gaskets on reach in cooler door. Repair or replace.	<u>0.5</u>	<u>05/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed ice scooper sitting in ice bin. Properly store utensil in an approved and clean area.	<u>0.5</u>	<u>03/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed missing light covers in prep area. Ensure all light bulbs are either shatter proof/coated/or shielded to prevent contamination of food/equipment/utensils.	<u>0.5</u>	<u>03/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	<u>0.5</u>	<u>03/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1) Observed mops propped against fence. Ensure mops are placed in a position that allows it to air dry without soiling walls, equipment, or supplies. 2) Observed back door propped open. Maintain all exterior doors closed except when in use. 3) Observed jackets and personal items sitting on top of ice bin machine. Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms.	<u>0.5</u>	<u>03/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Observed water damage on wall area around soda dispenser. Repair or replace. 2) Observed missing ceiling tiles. Repair or replace.	<u>0.5</u>	<u>05/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CREEKSIDE INN OF PASO ROBLES

Facility ID: FA0008172

Site Address: 5325 VINEYARD DR, PASO ROBLES

Record ID: PR0016590

Program Description: MR81 - BED & BREAKFAST

Inspection Date: 10/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

10/15/2024

Inspection Date: 10/13/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

10/13/2023

10/15/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: CREGOR'S LIQUOR & DELI

Facility ID: FA0014285

Site Address: 611 SPRING ST, PASO ROBLES

Record ID: PR0019757

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 10/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use Ensure C02 tanks are secured to a fixed location.	<u>0.5</u>	<u>10/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed Home Defense bug spray. Discontinue use of home use bug spray. Ensure licensed pest control is used in food facility.	<u>0.5</u>	<u>10/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: Ensure C02 tanks are secured to a fixed location.	<u>2.0</u>	<u>10/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed rolls of paper towels on counter. Ensure paper towels are placed inside paper towel dispenser unit.	<u>3.0</u>	<u>04/26/2024</u>	<u>Corrected On Site</u>
K036: Equipment, Utensils and Linens: Storage and Use Ensure C02 tanks are secured to a fixed location.	<u>0.5</u>	<u>05/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed fryers set outside the hood system. Discontinue this practice. Ensure equipment that creates grease laden vapors shall be under hood system.	<u>0.5</u>	<u>04/29/2024</u>	<u>10/15/2024</u>

Inspection Date: 11/16/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure hand wash sink is accessible at all times.	<u>3.0</u>	<u>11/16/2023</u>	<u>Corrected On Site</u>
K014: Food Contact Surfaces: Clean and Sanitized Ensure 100 PPM chlorine is available for use in sanitizer buckets to adequately sanitize food contact surfaces.	<u>3.0</u>	<u>11/16/2023</u>	<u>Corrected On Site</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Ensure ice machine leak is repaired as to not leak on floors.	<u>0.5</u>	<u>11/24/2023</u>	<u>04/26/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CRESTON ELEMENTARY SCHOOL

Facility ID: FA0004774

Site Address: 5105 O'DONOVAN RD, CRESTON

Record ID: PR0001158

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/12/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	04/02/2025	Uncorrected as of 5/2/2025
Food Managers Certificate has expired. Ensure it is renewed. Store copy of certificate on site, available for inspector review upon request.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	03/14/2025	Uncorrected as of 5/2/2025
Ensure chlorine sanitizer test strips are obtained and used to monitor 100 PPM chlorine in sanitizer solution.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	03/12/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Ensure chlorine sanitizer test strips are obtained and used to monitor 100 PPM chlorine in sanitizer solution.			

Inspection Date: 08/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	08/28/2024	
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	08/30/2024	Uncorrected as of 5/2/2025
Ensure chlorine sanitizer test strips are obtained and used to monitor 100 PPM chlorine in sanitizer solution.			

Inspection Date: 03/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD	0.0	03/06/2024	08/28/2024

Inspection Date: 08/28/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD	0.0	08/28/2023	03/06/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CRESTON HOUSE AND GENERAL STORE, THE

Facility ID: FA0014588

Site Address: 6330 WEBSTER RD, CRESTON

Record ID: PR0020046

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 91.5

Overall Inspection Comments: Upon arrival for a routine health inspection The Creston House had no hot water available. The deli portion of the facility was voluntarily closed until hot water is available. Call or email for a re inspection to open the deli. The pre-packaged food items/section of the store is approved to remain open.

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Ensure 200 PPM quat sanitizer is available for use in the food preparation areas.	3.0	12/04/2024	Corrected On Site
K021: Hot and Cold Water Available No hot water was available for use upon arrival. Manager voluntarily closed the deli portion of the facility. No food prep permitted without hot water available. Call for a re-inspection to re-open the deli. The prepackaged food item section of the store is approved to remain open.	2.0	12/04/2024	12/05/2024
K030: Food Storage: Food Storage Containers Identified Observed bags of onions on floor of the brick storage building. Discontinue storing food on the floor. Ensure food is stored 6" up off floor.	0.5	12/05/2024	Corrected On Site
K035: Adequate/Approved Equipment/Utensils, Maintained Clean and sanitize refrigeration base of the refrigerator that is stored in the brick storage room.	0.5	12/06/2024	12/05/2024
K038: Approved Lighting/Ventilation: Adequate, Used Observed employee using butter to coat pan and grill onions. Discontinue cooking foods that release grease laden vapors without a hood system installed.	0.5	12/06/2024	12/05/2024
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: Observed employee using butter to coat pan and grill onions. Discontinue cooking foods that release grease laden vapors without a hood system installed.	2.0	12/04/2024	12/05/2024

Inspection Date: 03/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized 0 PPM quat detected in sanitizer bucket. Employee created new sanitizer bucket with 200 PPM quat in solution during health inspection.	3.0	03/06/2024	Corrected On Site
K018: HACCP/Variance Required: Approved/Records Kept Discontinue vacuum sealing meats without a State approved HACCP. Or ensure the potentially hazardous food product being vacuum sealed is labeled with date, stored at 41F and below and used within 48 hours.	2.0	03/06/2024	Corrected On Site
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain quat sanitizer test strips to monitor 200 PPM quat sanitizer in solution.	0.5	03/08/2024	12/04/2024
K038: Approved Lighting/Ventilation: Adequate, Used Observed employee using butter to coat pan and grill onions. Discontinue cooking foods that release grease laden vapors without a hood system installed.	0.5	03/06/2024	12/05/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CRESTON HOUSE AND GENERAL STORE, THE

Facility ID: FA0014588

Site Address: 6330 WEBSTER RD, CRESTON

Record ID: PR0020046

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 08/28/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

08/28/2023

03/06/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CRILL'S SALT WATER TAFFY

Facility ID: FA0000015

Site Address: 1247 EMBARCADERO, MORRO BAY

Record ID: PR0000015

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 09/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	03/17/2025	Uncorrected as of 5/2/2025
Observed degraded/missing areas of flooring through out food prep area. Ensure all floors and walls are smooth, durable, of approved materials, and in good repair.			

Inspection Date: 09/15/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	09/18/2023	09/18/2024
Floor was sticky. Thoroughly clean and maintain floor on routine schedule.			



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0013123

PR0018666

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: CRIMSON CUE BILLIARD, INC

Facility ID: FA0013123

Site Address: 1319 SPRING ST STE 201, PASO ROBLES

Record ID: PR0018666

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 02/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility does limited food prep. Occasionally make hot dogs and canned chili.

AWRD: EXCELLENCE AWARD

0.0



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
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FA0013020

PR0018555

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CROAD VINEYARDS

Facility ID: FA0013020

Site Address: 3550 VIENDO ROBLES LN, PASO ROBLES

Record ID: PR0018555

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 08/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility is well-maintained and keeps every thing stored in an orderly manner.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

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Facility Name: CROSSROADS LIQUOR & DELI

Facility ID: FA0015254

Site Address: 3211 BROAD ST STE 101, SAN LUIS OBISPO

Record ID: PR0020663

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 03/31/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

AWRD: EXCELLENCE AWARD

0.0

K044: Premises; Personal/Cleaning Items; Vermin-Proofing

0.5

03/31/2025

Uncorrected as of 5/2/2025

Observed rear door rusted through with large enough holes for rodents to get through. Ensure holes in door are repaired or door is replaced to eliminate the access point for vermin.

Inspection Date: 07/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



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Facility Name: CRUMBL

Facility ID: FA0016213

Site Address: 503-B FIVE CITIES DR STE B, PISMO BEACH

Record ID: PR0021774

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 08/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	08/15/2024	Uncorrected as of 5/2/2025
- Observed no paper towels at the hand sink in the employee restroom. Ensure paper towels are available in the dispenser at all times. - Hand washing sink in the kitchen had excessive food debris build up. Ensure the hand sinks are maintained clean and sanitary.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	08/15/2024	Uncorrected as of 5/2/2025
Observed scoops in the bulk products with the handles touching the food. Ensure handles are kept facing up and away from food products to prevent cross contamination.			
K042: Proper Waste Disposal: Facilities Maintained	0.5	08/15/2024	Uncorrected as of 5/2/2025
Maintain the dumpster lids closed at all times to prevent attracting vermin and storm water pollution during the rainy season.			
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	08/15/2024	Uncorrected as of 5/2/2025
Observed toilet paper on top of the dispenser in the employee restroom. For sanitary purposes, maintain toilet paper inside of the dispensers.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	08/15/2024	Uncorrected as of 5/2/2025
Floors in the back area are in need of cleaning - especially below the 3-compartment sink and underneath the storage racks.			

Inspection Date: 07/28/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	07/28/2023	Uncorrected as of 5/2/2025
Obtain test strips for the quaternary ammonium sanitizer to ensure 200 ppm in solution.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	07/28/2023	Uncorrected as of 5/2/2025
Maintain the food preparation sink clean and sanitary.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CRUMBL PASO ROBLES

Facility ID: FA0016092

Site Address: 2307 THEATRE DR #600, PASO ROBLES

Record ID: PR0021651

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 01/22/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Ensure sanitizer buckets are created daily, used to wipe food contact surfaces. Use lactic acid sanitizer test strips to monitor adequate PPM sanitizer in solution.	3.0	01/22/2025	Corrected On Site
K036: Equipment, Utensils and Linens: Storage and Use Ensure scoops with handles are used to obtain food product in bulk bins.	0.5	01/24/2025	Uncorrected as of 5/2/2025
K042: Proper Waste Disposal; Facilities Maintained 1. Discard used mop water after each use. 2. Hang mops to dry in mope hangers.	0.5	01/23/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Store recent health inspection report on site, available for inspector and customer review upon request.	0.5	01/23/2025	Uncorrected as of 5/2/2025
K049: Permits Available Ensure 2025 Health Permit is posted in conspicuous location.	0.5	01/29/2025	Uncorrected as of 5/2/2025

Inspection Date: 03/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 83.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use Observed several beverages in food prep areas. Discontinue this practice. Ensure employee food items/beverages are stored out of food prep areas.	2.0	03/12/2024	Corrected On Site
K006: Adequate/Accessible Handwash Sinks, Supplies Paper towel dispensers located at front of facility were empty upon arrival of health inspection. Ensure hand wash stations are stocked, available for use at all times. Employee filled both paper towel dispensers during inspection.	3.0	03/12/2024	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized Three compartment sink quat sanitizer dispenser was not operable. 0PPM quat dispensed from mechanism during inspection. Employee used chlorine bleach sanitizer at 100 PPM to sanitize food contact surfaces until mechanism for quat is repaired or replaced.	3.0	03/12/2024	Corrected On Site
K043: Approved Toilets: Maintained, Accessible, Clean Ensure toilet paper roll remains in dispenser.	0.5	03/13/2024	01/22/2025
K047: Signs Posted; Last Inspection Report Available Store recent Health Inspection Report on site, available for inspector and customer review upon request.	0.5	03/13/2024	01/22/2025
K049: Permits Available Ensure 2024 Health Permit is posted in a conspicuous location.	0.5	03/15/2024	01/22/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CRUMBL PASO ROBLES

Facility ID: FA0016092

Site Address: 2307 THEATRE DR #600, PASO ROBLES

Record ID: PR0021651

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 03/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 83.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K053: Repeat Violations - Critical (1 - 23)

5.0

03/12/2024

01/22/2025

REPEAT VIOLATION:

1. Paper towel dispensers located at front of facility were empty upon arrival of health inspection. Ensure hand wash stations are stocked, available for use at all times. Employee filled both paper towel dispensers during inspection.

K054: Repeat Violations - Good Retail Practices (24 -51)

2.0

03/12/2024

01/22/2025

REPEAT VIOLATIONS:

1. 1. Ensure toilet paper roll remains in dispenser.
2. Store recent Health Inspection Report on site, available for inspector and customer review upon request.

Inspection Date: 06/27/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K004: Proper Eating, Tasting, Drinking or Tobacco Use

2.0

06/27/2023

Corrected On Site

Observed half eaten cookie in food prep area. Discontinue this practice. Ensure food is consumed outside of food prep area.

K006: Adequate/Accessible Handwash Sinks, Supplies

3.0

06/27/2023

Corrected On Site

Ensure hand wash supplies are stocked and available at all times.

K043: Approved Toilets: Maintained, Accessible, Clean

0.5

07/07/2023

03/12/2024

1. Ensure toilet paper roll remains in dispenser.
2. Ensure self closing mechanism installed on toilet room door.

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

06/30/2023

03/12/2024

Observed grime accumulation on floor in food prep area. Ensure floors cleaned and sanitized regularly.

K047: Signs Posted; Last Inspection Report Available

0.5

06/28/2023

03/12/2024

Store recent Health Inspection Report on site, available for inspector and customer review upon request.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CUESTA COLLEGE

Facility ID: FA0016482

Site Address: 2800 BUENA VISTA DR, PASO ROBLES

Record ID: PR0022056

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 09/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K006: Adequate/Accessible Handwash Sinks, Supplies

3.0

09/03/2024

Corrected On Site

Observed no pump soap at hand wash station. Observed empty paper towel and pump soap dispenser in toilet room. Ensure hand wash station is stocked and available to use at all times.

Inspection Date: 11/07/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility has conditional approval to operate.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CURED AND CULTIVATED

Facility ID: FA0013816

Site Address: 825 RIVERSIDE AVE # 5, PASO ROBLES

Record ID: PR0019318

Program Description: MR15 - RETAIL MKT (UNDER 150 SF) - MODERATE PREP

Inspection Date: 10/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

10/28/2024

Inspection Date: 11/13/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

11/13/2023

10/28/2024



County of San Luis Obispo
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FA0017022

PR0022656

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CURL FITNESS

Facility ID: FA0017022

Site Address: 1299 JAMES WY, ARROYO GRANDE

Record ID: PR0022656

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 09/19/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: No violations found during time of inspection. Change of Ownership approved.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CUSTOM HOUSE / MR. RICKS

Facility ID: FA0005634

Site Address: 404 FRONT ST, AVILA BEACH

Record ID: PR0008664

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: Over all clean and organized, responding to corrections immediately.

One refrigeration unit was in need of repair today. Food items were on ice to keep temperatures (use time/temp control not to exceed four hours of holding time until unit is repaired)

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Surface sanitizer not in required strength. Immediately made fresh	<u>3.0</u>		<u>10/02/2024</u>
K034: Warewashing Facility/Test Strips: Adequate, Used As during the previous inspection: Mechanical Dishwasher: Obtain hot temp dish machine test strips to ensure sanitation. The unit showed sufficiently high temperature during inspector initiated test. Inquire about Cl2 part of this machine as no Cl2 registered today.	<u>0.5</u>	<u>10/04/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Walk in door has a hole in it. Replace/repair within two months. Repair the refrigeration unit that was broken today.	<u>0.5</u>	<u>12/05/2024</u>	<u>10/02/2024</u>
K040: Wiping Cloths: Properly Used and Stored Surface sanitizer observed not to be in the approved range today ==> <200 ppm quat	<u>0.5</u>		<u>10/02/2024</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Flooring deteriorating in food prep area. Replace/repair as per discussion on site.	<u>0.5</u>	<u>10/03/2025</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: CVS Pharmacy #9345

Facility ID: FA0000859

Site Address: 717 Marsh St, San Luis Obispo

Record ID: PR0000859

Program Description: LR13 - RETAIL MKT (5,001- 10,000 SF) - MINIMAL PREP

Inspection Date: 10/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	10/24/2024	Uncorrected as of 5/2/2025

Observed spilled liquid on the floor of the walk in freezer. Ensure floors walls and ceilings are maintained clean.

Inspection Date: 05/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	06/04/2024	Uncorrected as of 5/2/2025

Observed dust and grime accumulating on the ceiling of the walk in refrigerator. Clean and sanitize.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CVS Pharmacy #9592

Facility ID: FA0006874

Site Address: 1435 E Grand Ave, Arroyo Grande

Record ID: PR0010624

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 06/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed refrigeration unit at 50F. All potentially hazardous foods (PHFs) were voluntarily discarded by manager. Approximation of PHFs voluntarily discarded are on the attached form. Ensure refrigeration units are maintained at 41F or below.	<u>3.0</u>	<u>06/07/2024</u>	<u>Corrected On Site</u>
K035: Adequate/Approved Equipment/Utensils, Maintained - REPEAT VIOLATION: Observed black grime/debris on shelving in refrigeration units. Ensure all equipment is maintained clean. - Observed cardboard being used on some shelving in refrigeration unit. Cardboard can harbor vermin, discontinue this practice. Ensure all equipment is commercial grade, smooth, nonabsorbent and easily cleanable.	<u>0.5</u>	<u>06/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops being stored in mop sink. Ensure mops are hung up to air dry without soiling walls or equipment.	<u>0.5</u>	<u>06/10/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 35.	<u>2.0</u>	<u>06/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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FA0001055

PR0001055

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: CVS Pharmacy #9662

Facility ID: FA0001055

Site Address: 3960 Broad St, San Luis Obispo

Record ID: PR0001055

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 07/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

07/08/2024

Uncorrected as of 5/2/2025

Observed trash and debris under the shelving in the walk-in. Ensure floors are cleaned daily. REPEAT VIOLATION.

K054: Repeat Violations - Good Retail Practices (24 -51)

2.0

07/08/2024

Uncorrected as of 5/2/2025

REPEAT VIOLATIONS:

- Walk-in floor needs cleaning



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CVS Pharmacy #9782

Facility ID: FA0005476

Site Address: 610 W Tefft St, Nipomo

Record ID: PR0008185

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 04/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed "Fast & Fresh" refrigeration unit at 53F. Food was probed and measured at 50F. All potentially hazardous food items (dairy products, meat products, juice) were voluntarily discarded. Ensure refrigeration units are maintained at 41F or below.	3.0	04/03/2025	Corrected On Site
K023: No Rodents, Insects, Birds, or Animals Observed rodent droppings underneath shelving in back storage room. Ensure all evidence of rodents (e.g. droppings, dead rodents, nesting material, rub marks) are removed from the facility by safe, legal, and effective means at once. Facility has professional pest management in place and is working on this issue.	2.0	04/04/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed raw wood shelving in walk in refrigeration unit. Raw wood is not approved for food facilities. Ensure equipment is smooth, nonabsorbent, easily cleanable and commercial grade.	0.5	04/07/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mop being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.	0.5	04/05/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed particle board ceiling tiles installed above mop sink. This type of ceiling tile is not approved for food facilities. Ensure ceiling tiles are smooth, nonabsorbent and easily cleanable. - Observed grime/debris on flooring in walk in refrigeration unit. Ensure all flooring is maintained clean.	0.5	04/10/2025	Uncorrected as of 5/2/2025
K049: Permits Available Ensure 2025 Health Permit is posted in a conspicuous place.	0.5	04/05/2025	Uncorrected as of 5/2/2025

Inspection Date: 02/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use REPEAT VIOLATION: Observed build up and absorbent pads in milk refrigeration unit. Ensure all units are maintained clean and in good repair. Facility has already put in a work order for the unit.	0.5	02/13/2024	04/03/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed old shelving and grime in walk-in refrigeration unit. Ensure the premises is kept free of litter and items that are unnecessary to the operation and/or maintenance of the facility.	0.5	02/08/2024	04/03/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 36.	2.0	02/06/2024	04/03/2025



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FA0000578

PR0000578

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CVS Pharmacy #9873

Facility ID: FA0000578

Site Address: 1300 Madonna Rd, San Luis Obispo

Record ID: PR0000578

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 07/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CVS Pharmacy #9892

Facility ID: FA0000666

Site Address: 827 Oak Park BLVD, Pismo Beach

Record ID: PR0000666

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 08/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K043: Approved Toilets: Maintained, Accessible, Clean

0.5

08/15/2024

Uncorrected as of 5/2/2025

Observed several rolls of toilet paper stored on top of dispensers, toilets, and hand rails in both restrooms. Ensure toilet paper is maintained inside the dispensers for sanitary purposes.

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

08/15/2024

Uncorrected as of 5/2/2025

Clean the floor of the freezer below the ice cream racks. Observed excessive food debris.

Inspection Date: 08/14/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations found during time of inspection. Continue to investigate the odor near the front door.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: CVS Pharmacy #9909

Facility ID: FA0002390

Site Address: 8320 El Camino Real, Atascadero

Record ID: PR0000732

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 03/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed spills and trash accumulation in the grab n' go refrigerator and the frozen food reach in unit. Ensure equipment is maintained clean, functional, and in good repair.	0.5	04/11/2025	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean Ensure that all paper towel rolls and toilet paper rolls are provided in permanently installed dispensers.	0.5	03/25/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing A strong odor and debris accumulation was found in the janitorial sink. Ensure that if spoiled products are discarded there, that it is rinsed afterwards to alleviate the smell.	0.5	03/25/2025	Uncorrected as of 5/2/2025

Inspection Date: 03/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed the hose emerged in the mop sink. Make sure that it is always above the mop sink basin to prevent any back flow. Corrected on site.	0.5	03/04/2024	Corrected On Site
K047: Signs Posted; Last Inspection Report Available The most recent health inspection report was not on site. Ensure that it is printed and made available for any future requests.	0.5	03/05/2024	03/11/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: CVS Pharmacy #9925

Facility ID: FA0000782

Site Address: 187 Niblick Rd, Paso Robles

Record ID: PR0000782

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 11/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure paper towels are installed in dispenser. Discontinue storing paper towels on counters of the bathroom.	<u>3.0</u>	<u>11/12/2024</u>	<u>Corrected On Site</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Repair or replace freezer unit.	<u>0.5</u>	<u>11/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Post 2024 health permit in a conspicuous location.	<u>0.5</u>	<u>11/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 11/09/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: extra time to wait for a manager and check all the formula

Violation Item	Points Lost	Comply By Date	Complied On Date
K047: Signs Posted; Last Inspection Report Available Store health inspection report on site, available for inspector and customer review upon request.	<u>0.5</u>	<u>11/10/2023</u>	<u>11/12/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: CYPRESS RIDGE GOLF COURSE

Facility ID: FA0014350

Site Address: 780 CYPRESS RIDGE PKWY, ARROYO GRANDE

Record ID: PR0019822

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>01/28/2025</u>	<u>Corrected On Site</u>
Observed hot holding unit at 120F. Hot holding unit had hot dogs in it. Facility decided to use time as a public health control method (four hours) until unit reaches temperature. Hot dogs were made one hour prior to inspection and are to be discarded in three hours. Ensure hot holding unit can be maintained at 135F or above.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>01/28/2025</u>	<u>Corrected On Site</u>
Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>01/29/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed free standing CO2 tanks. Ensure all CO2 tanks are affixed to a rigid structure.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>02/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed light out in hood system. Repair/replace.			
K039: Thermometers Provided and Accurate	<u>0.5</u>	<u>01/29/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed no probe thermometer. Ensure probe thermometer is obtained to properly check cooking temperatures.			
K041: Plumbing: Proper Backflow Devices	<u>0.5</u>	<u>01/31/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed multiple drains lines going into floor sink underneath three compartment sink. Ensure there is an air gap (at least 1 inch) from the rim of the floor sink to the water inlet.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>01/31/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed accumulation of food debris and grime underneath equipment in facility. Ensure all floors/walls/ceilings are maintained clean. Facility can implement a deep cleaning schedule to ensure equipment is moved for cleaning			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>01/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
See comments in section 36.			

Inspection Date: 02/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: Facility was well organized and well managed during time of inspection.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>02/08/2024</u>	<u>01/28/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>02/08/2024</u>	<u>01/28/2025</u>
Observed free standing CO2 tanks. Ensure all CO2 tanks are affixed to a rigid structure.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>02/12/2024</u>	<u>01/28/2025</u>
Observed some food debris on walls and under equipment. Ensure all floors/walls/ceilings are maintained clean. Facility has made major improvement with cleaning since the last inspection.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: D K DONUTS

Facility ID: FA0013802

Site Address: 8550 EL CAMINO REAL # A, ATASCADERO

Record ID: PR0019301

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 11/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Provide labels in English to all working containers to indicate ingredients.	0.5	11/15/2024	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean - Observed heavy grease accumulation in cabinet where wire screens/ racks are stored. Each day remove all food ingredient residues and clean/ sanitize surfaces. - Observed food debris residual on bulk storage bins. Regularly wash, rinse, and sanitize storage bins.	0.5		Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing strips to test for sanitizer concentration. If Chlorine is utilized ensure that sanitizer concentration is at 100ppm OR if quat based sanitizer is used, that the concentration is at 200ppm.	0.5	11/27/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed food debris accumulation remaining on mixers and other equipment. Ensure to implement cleaning equipment surfaces into daily routine.	0.5	11/15/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use - Observed raw wood used in several locations. Raw wood is not approved for use in food facilities as it is absorbent and not easily cleanable. Replace with approved shelving. - Observed cardboard used near racks too, it is also absorbent and not easily cleanable. Ensure that if this practice continues, that the cardboard is replaced frequently. - Properly secure the pressurized CO2 tank.	0.5	11/20/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	11/27/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: K033, K034, K035, K036	2.0		Uncorrected as of 5/2/2025

Inspection Date: 01/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Outside toilet room, near other sinks, provide additional paper towel dispensers for hand washing.	3.0	02/02/2024	11/13/2024
K008: Procedures/Records for Time as PH Control Method Time is used as a public health control method on the croissants. Ensure that labels are used. On the labels you must write the time and date the food must be discarded. At the time of the inspection no labels were created.	2.0	02/02/2024	Uncorrected as of 5/2/2025

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as of 5/2/2025

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Facility Name: D K DONUTS

Facility ID: FA0013802

Site Address: 8550 EL CAMINO REAL # A, ATASCADERO

Record ID: PR0019301

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 01/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	02/09/2024	Uncorrected as of 5/2/2025
Renew Food Manager Certificate and store on site for inspector review. Ensure all other employees have Food Handler Cards.			
K033: Nonfood-Contact Surfaces Clean	0.5	02/02/2024	Uncorrected as of 5/2/2025
Observed heavy grease accumulation in cabinet where wire screens/ racks are stored. Each day remove all food ingredient residues and clean/ sanitize surfaces.			
Observed food debris residual on bulk storage bins. Regularly wash, rinse, and sanitize storage bins.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5		Uncorrected as of 5/2/2025
REPEAT VIOLATION: Ensure chlorine sanitizer test strips are obtained and used to monitor 100 ppm chlorine sanitizer in solution.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5		Uncorrected as of 5/2/2025
Observed food debris accumulation on mixer and other equipment. Ensure that all food debris is wiped off equipment each day.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	03/08/2024	Uncorrected as of 5/2/2025
Observed raw wood used in several locations. Raw wood is not approved for use in food facilities as it is absorbent and not easily cleanable.			
Replace with approved shelving.			



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FA0007099

PR0011023

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: DAMON GARCIA SNACK BAR

Facility ID: FA0007099

Site Address: 3615 BROAD ST, SAN LUIS OBISPO

Record ID: PR0011023

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 04/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 98.0

Overall Inspection Comments: No hot water in the facility today. Reschedule inspection and establish hot running water functioning. No food storage or preparation was active during the inspection. Equipment is being maintained in good condition. Currently the space is mainly used for storage however.

Violation Item	Points Lost	Comply By Date	Complied On Date
K021: Hot and Cold Water Available Render hot water functioning and call for re-inspection PRIOR to any food service.	2.0	04/30/2025	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: DANA ELEMENTARY SCHOOL

Facility ID: FA0004543

Site Address: 920 W TEFFT ST, NIPOMO

Record ID: PR0001310

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/19/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>03/26/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Repeat Violation: Observed grime built up in floor sink in dry storage. Ensure all floor sinks are maintained clean. Facility plans to clean out the dry storage floor sink during spring break or the summer when shelving can be moved; all other floor sinks in facility were clean.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>03/19/2025</u>	<u>Uncorrected as of 5/2/2025</u>
See comments in section 41.			

Inspection Date: 09/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>09/11/2024</u>	<u>Corrected On Site</u>
Observed walk in refrigeration unit at 44F. Manager was instructed to move all pasteurized, sealed milk products to another refrigeration unit. All meat products were voluntarily discarded by manager. Ensure all refrigeration units are maintained at 41F or below.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>09/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed grime built up in floor sink in dry storage. Ensure all floor sinks are maintained clean.			

Inspection Date: 04/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0 04/24/2024 09/11/2024

Inspection Date: 09/15/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0



County of San Luis Obispo
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FA0014234

PR0019712

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: DANIOR ENTERPRISES

Facility ID: FA0014234

Site Address: 4211 BROAD ST, SAN LUIS OBISPO

Record ID: PR0019712

Program Description: HR34 - CATERING OPERATION FACILITY - FULL PREP

Inspection Date: 02/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: As part of the facility inspection. No violations.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: DANISH CARE CENTER

Facility ID: FA0008867

Site Address: 10805 EL CAMINO REAL, ATASCADERO

Record ID: PR0014882

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/31/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: Overall, facility continues to maintain a clean and orderly operation. No violations were observed.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: Overall, the facility is well-maintained, clean, and operates in an orderly fashion. Facility staff is knowledgeable regarding proper sanitation and safe food handling requirements. All temperatures observed in compliance at the time of inspection. All hand wash stations stocked throughout the facility. There was no violations.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: DAOU FAMILY ESTATES

Facility ID: FA0012480

Site Address: 2777 HIDDEN MOUNTAIN RD, PASO ROBLES

Record ID: PR0017915

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 01/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>01/26/2024</u>	<u>11/12/2024</u>
REPEAT VIOLATION: Replace all missing hood filters and ensure they are properly installed.			
K049: Permits Available	<u>0.5</u>	<u>01/26/2024</u>	<u>11/12/2024</u>
Maintain the 2024 Public Health Permit in a conspicuous place.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: DARK NECTAR

Facility ID: FA0016251

Site Address: 5915 ENTRADA AVE, ATASCADERO

Record ID: PR0021819

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 01/16/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: Facility has had a menu change and is now more focused on roasting coffee and making/pouring beverages (coffee drinks and beer).

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Provide approved handwashing towels in dispensers at or adjacent to each hand washing facility.	<u>3.0</u>	<u>01/23/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Provide valid Food Manager Certificate within 60 days. Email copy of certificate to inspector. Post certificate on-site for review upon inspection.	<u>1.0</u>	<u>09/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Provide sanitizer testing strips for chlorine (bleach).	<u>0.5</u>	<u>09/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Properly secure the pressurized CO2 tank and if the empty CO2 tanks won't be reused, discard of them at an approved facility.	<u>0.5</u>	<u>02/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: K024 and K034	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 07/20/2023

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: CHANGE OF OWNERSHIP INSPECTION SUMMARY:

Complete the Following:

- Stock soap and paper towels in wall mounted dispensers throughout the facility. (Soap and paper towels available at the time of inspection, all were outside of wall mounted dispensers.)
- Provide single service, wall mounted paper towel dispenser in restroom. (Paper towels provided on counter.)
- Provide sanitizer testing strips for chlorine (bleach).
- Provide valid Food Manager Certificate within 60 days. Email copy of certificate to inspector. Post certificate on-site for review upon inspection.
- Post Environmental Health sign provided at the time of inspection. Post Health Permit when it is received. (Permit will be mailed via USPS.)

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Provide valid Food Manager Certificate within 60 days. Email copy of certificate to inspector. Post certificate on-site for review upon inspection.	<u>1.0</u>	<u>09/25/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Provide sanitizer testing strips for chlorine (bleach).	<u>0.5</u>	<u>08/03/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Provide single service, wall mounted paper towel dispenser in restroom. (Paper towels provided on counter.)	<u>0.5</u>	<u>07/31/2023</u>	<u>Uncorrected as of 5/2/2025</u>



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Facility Name: DAVE'S HOT CHICKEN

Facility ID: FA0015651

Site Address: 299 B MADONNA RD, SAN LUIS OBISPO

Record ID: PR0021130

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 06/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: Facility was clean and well organized.

AWRD: EXCELLENCE AWARD

0.0

06/27/2024



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as of 5/2/2025

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Facility Name: DE BU OF PISMO BEACH

Facility ID: FA0013207

Site Address: 1250 PRICE ST, PISMO BEACH

Record ID: PR0018758

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 10/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K032: Food Properly Labeled & Honestly Presented Observed frozen fish without any labels or tags. Ensure foods are properly labeled.	<u>0.5</u>	<u>10/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Vinyl floors throughout facility are degrading and in need of replacement. Plan for future repairs. See attachment for approved flooring materials.	<u>0.5</u>	<u>10/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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as of 5/2/2025

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Facility Name: DEL MAR ELEMENTARY

Facility ID: FA0007909

Site Address: 501 SEQUOIA, MORRO BAY

Record ID: PR0012007

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 08/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 11/14/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: DEL MAR MARKET

Facility ID: FA0000393

Site Address: 2864 MAIN ST, MORRO BAY

Record ID: PR0000393

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 11/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	12/06/2024	Uncorrected as of 5/2/2025
Observed lack of self-closing mechanism on toilet room door. Ensure the toilet room has a self-closing door mechanism in working order.			

Inspection Date: 11/22/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean	0.5	11/29/2023	Uncorrected as of 5/2/2025
Observed debris/dust accumulation on walk in cooler fan covers. Clean more frequently to prevent debris accumulation.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	11/29/2023	Uncorrected as of 5/2/2025
Observed mold like growth inside ice machine ledge. Clean and sanitize on routine schedule.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	11/29/2023	Uncorrected as of 5/2/2025
Need to provide a cover or shatterproof coating to the exposed light bulb in the walk in cooler.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	01/22/2024	Uncorrected as of 5/2/2025
1) Discontinue use of cardboard under beverage storage racks. Need to clean hard to reach areas in walk in cooler. Debris and dirt accumulation present under beverage storage racks.			
2) Observed water damage and hole in ceiling in back storage area. Repair or replace.			



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as of 5/2/2025

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Facility Name: DEL MONTE CAFE

Facility ID: FA0000460

Site Address: 1901 SANTA BARBARA ST, SAN LUIS OBISPO

Record ID: PR0000460

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/30/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	04/30/2025	Uncorrected as of 5/2/2025
-Observed floor peeling at the seams and missing in medium size pieces. Plan to repair or replace when feasible. -Observed un-cleanable surfaces on the walls under the dishwasher. Ensure these walls are repaired or replaced to ensure they are cleanable.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	04/30/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATIONS: -Observed floor peeling at the seams and missing in medium size pieces. Plan to repair or replace when feasible.			

Inspection Date: 10/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: Owner is aware that the floors and other parts of the kitchen need significant renovations and is in the middle of planning in order to complete the renovations. Contact your inspector before any construction begins.

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use	0.5	10/07/2024	05/01/2025
Observed hand sink loosely secured to the wall next to the walk-in. Reattach and re-seal seam between the sink and the wall to maintain a smooth and easily cleanable surface.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	10/07/2024	Uncorrected as of 5/2/2025
-Ensure all floors and walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint. Thoroughly maintain all floors. OBSERVED THE FLOOR BEHIND THE FRONT COUNTER IS IN BAD SHAPE AND MUST BE REPLACED OR REPAIRED IN THE VERY NEAR FUTURE. -Observed grime and grease accumulation on the wall below the three compartment sink. Clean and maintain all nonfood-contact surfaces.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	10/07/2024	05/01/2025
REPEAT VIOLATIONS: -Ensure all floors and walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint. Thoroughly maintain all floors. OBSERVED THE FLOOR BEHIND THE FRONT COUNTER IS IN BAD SHAPE AND MUST BE REPLACED OR REPAIRED IN THE VERY NEAR FUTURE. -Observed grime and grease accumulation on the wall below the three compartment sink. Clean and maintain all nonfood-contact surfaces. Observed hand sink loosely secured to the wall next to the walk-in. Reattach and re-seal seam between the sink and the wall to maintain a smooth and easily cleanable surface.			

Inspection Date: 03/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: DEL MONTE CAFE

Facility ID: FA0000460

Site Address: 1901 SANTA BARBARA ST, SAN LUIS OBISPO

Record ID: PR0000460

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed open cup and food in dish washing area. Keep open containers and personal food away from sanitary areas to avoid cross contamination.	<u>1.0</u>	<u>03/29/2024</u>	<u>05/01/2025</u>
K030: Food Storage; Food Storage Containers Identified Observed food in boxes on the floor of the walk in refrigerator. Maintain food at least six inches off of the floor at all times.	<u>0.5</u>	<u>03/28/2024</u>	<u>05/01/2025</u>
K033: Nonfood-Contact Surfaces Clean Observed grime and grease accumulation on the wall below the three compartment sink. Clean and maintain all nonfood-contact surfaces.	<u>0.5</u>	<u>04/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Observed below adequate level of sanitizer being used in dishwasher. Provide and maintain proper sanitizer concentration/utensil surface temperature to ensure proper sanitization.	<u>0.5</u>	<u>03/28/2024</u>	<u>05/01/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed hand sink loosely secured to the wall next to the walk-in. Reattach and re-seal seam between the sink and the wall to maintain a smooth and easily cleanable surface.	<u>0.5</u>	<u>05/03/2024</u>	<u>05/01/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed light bulbs without covers throughout kitchen. Install shatterproof bulbs or covers.	<u>0.5</u>	<u>04/12/2024</u>	<u>05/01/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed floor peeling at the seams and missing in medium size pieces. Plan to repair or replace when feasible.	<u>0.5</u>	<u>07/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: DELICIAS DE MI TIERRA

Facility ID: FA0013716

Site Address: 235 W TEFFT ST, NIPOMO

Record ID: PR0019214

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 04/23/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification - Observed expired food manager safety certification. Ensure there is at least one employee with a valid/current food manager safety certification. - Unable to verify food handler card for every employee working. Ensure every employee has a food handler card and copies are stored on site.	1.0	04/30/2025	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified REPEAT VIOLATION: Observed unlabeled bulk food containers. Ensure all bulk food is labeled as to its contents.	0.5	04/24/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained REPEAT VIOLATION: Observed grime build up on handles of equipment throughout food facility. Ensure that all equipment is cleaned and sanitized on a regular basis.	0.5	04/26/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed pot on electric stove producing vapors being kept outside of hood system. Ensure all vapor producing equipment is maintained under the hood system (even if the pot is just for personal use per manager).	0.5	04/23/2025	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate REPEAT VIOLATION: Ensure all refrigeration units have secondary thermometers.	0.5	04/25/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing - Observed personal cup near prep line. Ensure all cups have a lid and are kept away from food preparation areas. - Observed front door propped open. Ensure all exterior doors are maintained closed when not in use.	0.5	04/23/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grime/food debris underneath equipment. Ensure all floors are maintained clean.	0.5	04/23/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure copy of last health inspection report is readily available and stored on site.	0.5	04/23/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 30, 35 and 39.	2.0	04/23/2025	Uncorrected as of 5/2/2025

Inspection Date: 05/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.	3.0	05/22/2024	Corrected On Site
K027: Food Separated and Protected Observed bowl being used to scoop bulk food. Ensure scoops with handles are used and handles are stored out of food to prevent any cross contamination.	1.0	05/23/2024	04/23/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: DELICIAS DE MI TIERRA

Facility ID: FA0013716

Site Address: 235 W TEFFT ST, NIPOMO

Record ID: PR0019214

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 05/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed unlabeled bulk food containers. Ensure all bulk food is labeled as to its contents.	0.5	05/23/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained REPEAT VIOLATIONS: 1. Observed grime build up on handles of equipment throughout food facility. Ensure that all equipment is cleaned and sanitized on a regular basis. 2. Observed some equipment with build of food debris inside. Clean and sanitize on a regular basis.	0.5	05/29/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Ensure all refrigeration units have secondary thermometers.	0.5	05/23/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 35.	2.0	05/22/2024	Uncorrected as of 5/2/2025

Inspection Date: 06/29/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed front refrigeration unit out of temperature (45F). Custard items were the only potentially hazardous food (PHF) in the unit. Manager moved these items to another unit. Repair/replace unit before placing any PHF inside of it.	3.0	06/29/2023	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Observed no current food handler or food safety (manager) certifications on site. Ensure these documents can be provided during time of inspection. Ensure all employees have food handlers certification and at least one person on site has a food safety (manager) certification.	1.0	07/14/2023	05/22/2024
K034: Warewashing Facility/Test Strips: Adequate, Used Observed incorrect sanitizer testing equipment. Ensure the correct testing equipment is obtained in order to properly test sanitizer concentration.	0.5	06/30/2023	05/22/2024
K035: Adequate/Approved Equipment/Utensils, Maintained 1. Observed grime build up on handles of equipment throughout food facility. Ensure that all equipment is cleaned and sanitized on a regular basis. 2. Observed some equipment with build of food debris inside. Clean and sanitize on a regular basis.	0.5	06/30/2023	05/22/2024
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed computer chairs and other personal items mixed with food/ equipment storage. Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms. Food facility needs to reorganize food/equipment storage area to separate items.	0.5	06/30/2023	05/22/2024
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grime build up throughout floors in food facility. Ensure food facility is cleaned and sanitized on a regular basis.	0.5	06/30/2023	05/22/2024
K046: No Private Home/Living/Sleeping in Food Prep Areas Observed mattress and blankets kept in mop sink area. Remove all bedding/blankets/cots from the premises.	0.5	06/29/2023	05/22/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: DELLA'S

Facility ID: FA0015156

Site Address: 831 13TH ST, PASO ROBLES

Record ID: PR0020558

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/06/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>03/06/2025</u>	<u>Corrected On Site</u>
Observed backpack being stored on prep table in kitchen. Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms. Corrected on site.			

Inspection Date: 07/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>07/26/2024</u>	<u>03/06/2025</u>
Observed a build up of grime and debris in refrigeration gaskets. Ensure equipment is maintained clean, functional, and in good repair.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>07/26/2024</u>	<u>03/06/2025</u>
Observed unsecured CO2 tank in bar area. Ensure CO2 tanks are secured to a fixed location.			

Inspection Date: 12/06/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: DEL-LICIOUS

Facility ID: FA0016967

Site Address: 8550 EL CAMINO REAL #C, ATASCADERO

Record ID: PR0022598

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 11/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Commissary was inspected 11/13/2024. Facility was in compliance. Phone call occurred with business owner to ensure they are still in operation. It was confirmed that it is active.

Inspection Date: 08/05/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: DEL'S PIZZERIA

Facility ID: FA0013403

Site Address: 1101 PRICE ST STE 100, PISMO BEACH

Record ID: PR0018921

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 05/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed heavy food debris accumulation on the table mounted can opener. Clean and sanitize daily to prevent contamination of canned foods.	<u>3.0</u>	<u>05/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Food Handlers cards were not available for review at time of inspection. Ensure all employees have a valid Food Handlers card and copies are kept on site at all times.	<u>1.0</u>	<u>05/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed in-use utensils at the salad bar kept in stagnant water. Discontinue this practice. Ensure in-use utensils are maintained in running water of sufficient velocity to flush of loose particles (i.e. dipper well) OR in a container of water that is maintained at a temperature of 135F and the container is cleaned at least every 24 hours.	<u>0.5</u>	<u>05/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Although sanitizer buckets were set up, several multi-use wiping cloths were observed stored outside of the bucket on food preparation surfaces. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Store wiping cloths in an approved sanitizer solution between uses or provide a clean cloth for each use. Failure to sanitize wiping cloths between uses can result in cross contamination.	<u>0.5</u>	<u>05/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Maintain all exterior doors closed except when in use, install tight fitting screen doors, or install air curtains to ensure vermin cannot enter facility. Facility has an unenclosed kitchen. Observed front door and side door to kitchen propped open. REPEAT VIOLATION.	<u>0.5</u>	<u>05/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: - Doors propped open without screens or air curtains	<u>2.0</u>	<u>05/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0013699

PR0019198

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: DELTINA COFFEE ROASTERS

Facility ID: FA0013699

Site Address: 1945 FRONT ST, OCEANO

Record ID: PR0019198

Program Description: LR23 - RESTAURANT (SEATING UNDER 10) - MINIMAL PREP

Inspection Date: 01/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	09/14/2025	Uncorrected as of 5/2/2025
Observed paper towels on the restroom's cabinet. Make sure to provide paper towels in permanently installed dispensers, to prevent from contamination. Repair and/or replace the permanently installed dispenser OR locate its corresponding key to re-stock.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: DELTINA COFFEE ROASTERS

Facility ID: FA0016352

Site Address: 1340 TAFT ST STE #124, SAN LUIS OBISPO

Record ID: PR0021922

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 01/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

- 1) Warewashing
- 2) Sanitizer concentrations and testing

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 08/21/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: DENNY'S #8068

Facility ID: FA0000161

Site Address: 1310 24TH ST, PASO ROBLES

Record ID: PR0000161

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/18/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean	0.5	09/06/2024	03/18/2025
Observed a large accumulation of grease build up under cook line equipment. Thoroughly clean all equipment, cabinets, and shelving.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	09/06/2024	03/18/2025
Observed a large amount of water on the bottom of prep top units. Ensure equipment is maintained clean, functional, and in good repair. Replace or replace units.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	09/27/2024	03/18/2025
Observed grease accumulation, grime and food debris on floors, walls, under equipment on cook line and floor sinks. Clean and sanitize regularly.			
K047: Signs Posted; Last Inspection Report Available	0.5	09/06/2024	03/18/2025
Maintain a copy of the most recent routine inspection report at the facility.			

Inspection Date: 12/26/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean	0.5	01/05/2024	03/18/2025
Ensure all nonfood-contact surfaces are maintained clean. Thoroughly clean all equipment, cabinets, and shelving.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	12/28/2023	09/03/2024
0 ppm chlorine dispensing from automatic dish machine. Discontinue use. Repair or replace unit. Ensure 50 ppm dispenses from unit prior to use.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	12/29/2023	03/18/2025
Observed grease accumulation on floors and under equipment at cook line. Clean and sanitize regularly.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: DENNY'S #8068

Facility ID: FA0000161

Site Address: 1310 24TH ST, PASO ROBLES

Record ID: PR0000161

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 07/07/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure hand wash sink is clear of debris, available for use at all times. Employee removed boxes from sink. Corrected on site.	<u>3.0</u>	<u>07/07/2023</u>	<u>Corrected On Site</u>
K038: Approved Lighting/Ventilation: Adequate, Used Ensure hood is cleaned to prevent fire risk. Observed build up of grease on hood filters. Clean as often as needed to prevent grease accumulation on hood system.	<u>0.5</u>	<u>07/21/2023</u>	<u>09/03/2024</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grease accumulation on floors and under equipment at cook line. Clean and sanitize regularly.	<u>0.5</u>	<u>07/21/2023</u>	<u>03/18/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: DENNY'S #8069

Facility ID: FA0000487

Site Address: 611 FIVE CITIES DR, PISMO BEACH

Record ID: PR0000487

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 08/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K007: Proper Hot and Cold Holding Temperatures

3.0

08/13/2024

Corrected On Site

Observed uncovered raw shell eggs at 59F and egg mixture at 51F next to the cook line. Ensure potentially hazardous foods are kept at or below 41F or at or above 135F. Corrective action: egg mixture and raw shell eggs were voluntarily discarded.

REPEAT VIOLATION - POTENTIALLY HAZARDOUS FOODS OUT OF TEMPERATURE.

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

08/13/2024

Uncorrected as of 5/2/2025

Tile flooring throughout facility needs to be re-grouted, especially near the cook line where food is accumulating in the gaps.

K053: Repeat Violations - Critical (1 - 23)

5.0

08/13/2024

Uncorrected as of 5/2/2025

REPEAT VIOLATIONS:

- Potentially hazardous foods out of temperature



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: DENNY'S #8070

Facility ID: FA0000210

Site Address: 208 MADONNA RD, SAN LUIS OBISPO

Record ID: PR0000210

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/17/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K014: Food Contact Surfaces: Clean and Sanitized	5.0	03/17/2025	

No sanitizer bucket was observed at the hot line during active food preparation.

This violation was corrected by an employee setting up a sanitizer bucket with a quaternary ammonium concentration of 200 ppm.

Inspection Date: 07/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K027: Food Separated and Protected	1.0	07/03/2024	

Observed uncovered container with food in cook line prep cooler. Ensure all food products are stored so as to be protected from contamination at all times.

K033: Nonfood-Contact Surfaces Clean	0.5	07/10/2024	Uncorrected as of 5/2/2025

Observed debris accumulation on prep coolers door/drawer handles. Thoroughly clean equipment and ensure all nonfood-contact surfaces are maintained clean.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: **DEPALO & SONS**

Facility ID: FA0000360

Site Address: 2665 SHELL BEACH RD # L, PISMO BEACH

Record ID: PR0000360

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 10/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	10/17/2024	Corrected On Site
Observed two door reach in fridge next to ice machine holding at 55F. Ensure refrigeration units are at 41F or below at all times. Corrective action: operator adjusted thermostat and called technician. Food to be moved to walk-in.			
K008: Procedures/Records for Time as PH Control Method	2.0	10/17/2024	Uncorrected as of 5/2/2025
Fresh mozzarella cheese found at room temperature (approx 70F). The cheese is made fresh at the facility in the morning. Mozzarella contains more moisture than hard cheeses and should not be kept unrefrigerated as it qualifies as a potentially hazardous food. If a variance to this code requirement is sought it must be obtained from California Department of Food and Agriculture (CDFA). ==> until a variance is obtained, the following options are available to be in compliance: 1) The cheese can remain at room temperature for a maximum of 4 hours and any left overs must be discarded. Label product with a sticker indicating at what time it was made and when it must be disposed. 2) OR cheese must remain at or below 41F at all times.			
ONGOING REPEAT VIOLATION.			
K024: Person In Charge Present and Performs Duties: Valid Certification	1.0	10/17/2024	Uncorrected as of 5/2/2025
Food Manager Certificate on file is expired. Ensure at least one person has a valid Food Manager Certificate and all others have a valid Food Handlers Card. Keep copies of certificates on site at all times.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	10/17/2024	Uncorrected as of 5/2/2025
Discontinue washing dishes and storing dirty dishes in the food preparation sink in deli area. Food preparation sinks shall be used strictly for food preparation to protect from cross contamination.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	10/17/2024	Uncorrected as of 5/2/2025
Observed heavy dust accumulation on the fan cover in the walk-in. Clean more frequently.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	10/17/2024	Uncorrected as of 5/2/2025
Floors throughout kitchen are in need of cleaning, especially in hard to reach areas (under racks, equipment, cook line).			
K053: Repeat Violations - Critical (1 - 23)	5.0	10/17/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATIONS: - Mozzarella cheese at room temp			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: DERBY WINE ESTATES

Facility ID: FA0014516

Site Address: 525 RIVERSIDE AVE, PASO ROBLES

Record ID: PR0019988

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 10/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K024: Person In Charge Present and Performs Duties; Valid Certification 1.0 11/08/2024 **Uncorrected as of 5/2/2025**

Ensure staff obtain Food Handler Cards. Store copies of certificates on site, available for inspector review upon request.

Inspection Date: 11/09/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

11/09/2023

10/28/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: DILECTA WINES

Facility ID: FA0015174

Site Address: 7970 VINEYARD DR, PASO ROBLES

Record ID: PR0020582

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 08/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

08/21/2024

Inspection Date: 08/08/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K047: Signs Posted; Last Inspection Report Available

0.5

08/09/2023

08/21/2024

Store Health Inspection report on site, available for Inspector and customer review upon request.

K049: Permits Available

0.5

08/11/2023

08/21/2024

Post 2023 health permit in conspicuous location.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: DISTASIO'S ON THE BAY

Facility ID: FA0013246

Site Address: 590 MORRO BAY BLVD, MORRO BAY

Record ID: PR0018797

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify food manager certificate at time of inspection. Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Locate and email copy of certificate to your inspector.	1.0	11/26/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed unlabeled containers with food in walk in cooler. Provide labels to all working containers to indicate contents.	0.5	11/14/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinder. Properly secure the pressurized CO2 tank.	0.5	11/14/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed missing light bulb under hood system. Replace.	0.5	11/19/2024	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure all required hand washing signs are posted.	0.5	11/14/2024	Uncorrected as of 5/2/2025
K049: Permits Available Maintain the 2024 Public Health Permit in a conspicuous place.	0.5	11/14/2024	Uncorrected as of 5/2/2025

Inspection Date: 05/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify food safety manager certificate at time of inspection. Ensure the food facility owner or an employee has a valid/current food safety manager certificate and keep copy on site for inspector review. Email copy of certificate as per discussion.	1.0	05/23/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber gaskets on reach in freezer door. Repair or replace.	0.5	07/09/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed utensils stored in a container of standing room temperature water at salad prep unit. Store in-use utensils that are used with potentially hazardous food in a sanitary container and clean the utensils at least every four hours, or in a container of water if the water is maintained at a temperature of at least 135F, or in running water of sufficient velocity to flush particulates to the drain if used with moist food such as ice cream or mashed potatoes.	0.5	05/11/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	05/09/2024	
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	05/11/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** DISTASIO'S ON THE BAY**Facility ID:** FA0013246**Site Address:** 590 MORRO BAY BLVD, MORRO BAY**Record ID:** PR0018797**Program Description:** HR25 - RESTAURANT (SEATING 51 +) - FULL PREP**Inspection Date:** 05/09/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 96.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K049: Permits Available Maintain the Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>05/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: DIVINE THAI CUISINE

Facility ID: FA0016683

Site Address: 501 W GRAND AVE, GROVER BEACH

Record ID: PR0022292

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/07/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: Facility has changed ownership within the same family. Facility has several pre-existing non-conforming violations that need to be addressed by the new owner. New owner shall address all violations listed on this report (except for the flooring changes) by next inspection date. Facility has one year to re-do flooring throughout the kitchen.

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Facility had no sanitizer buckets set up in the kitchen but was actively preparing foods. Ensure a sanitizer solution of 100ppm chlorine or 200ppm quaternary ammonium is prepared BEFORE beginning any type of food preparation. Sanitizer solution shall be changed every 4 hours or more often if needed. Check using the appropriate test strips. Corrected on site.	<u>3.0</u>	<u>03/07/2024</u>	<u>Corrected On Site</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to locate or verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections.	<u>1.0</u>	<u>09/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K027: Food Separated and Protected The hand washing sink and the food preparation sink are directly next to each other. Install a 6 inch high metal splash guard between the two sinks to protect from cross contamination.	<u>1.0</u>	<u>09/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K033: Nonfood-Contact Surfaces Clean Floors, walls, ceilings, and equipment throughout facility are in need of a deep cleaning. Thoroughly clean kitchen, food prep area, and employee restroom.	<u>0.5</u>	<u>09/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain chlorine sanitizer test strips to ensure 50ppm chlorine in the dish machine and 100ppm in sanitizer buckets and the 3-compartment sink.	<u>0.5</u>	<u>09/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Facility has several areas with raw wood shelving or exposed raw wood. Raw wood is not approved for food facilities. All surfaces must be smooth, non-absorbent, and easily cleanable. Remove raw wood from facility and replace with commercial grade shelving. The raw wood planks on the ceiling in the kitchen need to be sealed and painted.	<u>0.5</u>	<u>09/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Facility is using a small hood system that does not have proper fire suppression and is not approved by the fire department. Immediately discontinue use of the hood and relocate the stove underneath the approved hood.	<u>0.5</u>	<u>03/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Facility has deteriorating vinyl flooring and coving throughout the kitchen, food preparation room, mop area, and employee restroom. Flooring in these areas needs to be replaced and have 4" base coving with a minimum 3/8 inch radius coving. See "Approved Flooring Materials" document for more information.	<u>0.5</u>	<u>03/06/2025</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: DK'S DONUTS

Facility ID: FA0000594

Site Address: 1740 SPRING ST, PASO ROBLES

Record ID: PR0000594

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 12/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge	5.0	12/23/2024	Uncorrected as of 5/2/2025
Staff was not able to demonstrate food safety knowledge practices and principles in regards to sanitation. Food facility has not been using sanitizer to properly clean equipment and food contact surfaces. Warewashing requirements were reviewed with staff. Ensure all equipment and food contact surfaces are sanitized with 100 ppm chlorine or 200 ppm quat. Obtain test strips to ensure proper dosage.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	12/23/2024	Corrected On Site
At the time of the inspection sanitizer buckets contained less than 100 ppm chlorine. Ensure bleach or quaternary ammonium is used to make up sanitizer buckets. Ensure a concentration of at least 100 ppm chlorine concentration. Ensure chlorine sanitizer test strips are obtained and used to monitor sanitizer in solution. Corrected on site.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	12/27/2024	Uncorrected as of 5/2/2025
Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	12/27/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Unable to verify test strips at the time of the inspection. Ensure chlorine test strips are obtained and used to measure 100 ppm chlorine in solution at the 3-compartment sink and in the wiping cloth buckets.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	12/27/2024	Uncorrected as of 5/2/2025
Observed a build up of grime on refrigeration handles. Ensure equipment is maintained clean, functional, and in good repair.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	12/27/2024	Uncorrected as of 5/2/2025
Observed a build up of food debris on hood filters. Clean and maintain the hood grease filters and hood surfaces.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	12/27/2024	Uncorrected as of 5/2/2025
Observed mop being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility could install a mop hook.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
See comments in section 34.			

Inspection Date: 11/28/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	11/28/2023	Corrected On Site
Ensure 100 ppm chlorine is used to sanitize food contact surfaces. Observed no sanitizer bucket created for food prep areas. Corrected on site.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	12/08/2023	Uncorrected as of 5/2/2025
Ensure chlorine sanitizer test strips are obtained and used to monitor 100 ppm chlorine at three compartment sink and sanitizer buckets.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	11/28/2023	Corrected On Site
Ensure your scoopers have handles and stay out of the contact with the food. Corrected on site			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: DK'S DONUTS

Facility ID: FA0000594

Site Address: 1740 SPRING ST, PASO ROBLES

Record ID: PR0000594

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: DK'S DONUTS

Facility ID: FA0013448

Site Address: 802 GRAND AVE, ARROYO GRANDE

Record ID: PR0018967

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 07/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>07/10/2024</u>	<u>Corrected On Site</u>
Observed coffee creamer being kept on counter. DISCONTINUE THIS PRACTICE. Ensure dairy products are maintained at 41F or below. Manager placed containers back into refrigeration unit.			
K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>	<u>07/10/2024</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed one dead cockroach on the side of freezer. Ensure all evidence of cockroaches are removed by safe, legal and effective means. - Observed facility using Raid for pest management. Ensure only those insecticides, rodenticides, and other pesticides that are necessary and specifically APPROVED for use in a FOOD FACILITY may be used. The use shall be in accordance with the manufacturer's instructions. Raid is not safe for food facilities. FACILITY NEEDS TO CONTACT PROFESSIONAL PEST MANAGEMENT.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>07/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed multiple open bags of dry food in kitchen. Ensure bulk food is placed in a container with a lid to prevent any cross contamination. - Observed unlabeled bulk food. Ensure all bulk food is labeled as to its contents.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>07/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed cardboard being used for shelving and around other equipment. DISCONTINUE THIS PRACTICE, CARDBOARD CAN HARBOR VERMIN. Ensure equipment is commercial grade, smooth, nonabsorbent and easily cleanable.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>07/10/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed multiple soiled utensils being stored together for future use. DISCONTINUE THIS PRACTICE. Ensure utensils are stored in a manner to protect them from contamination.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>07/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed drain line from ice machine going into floor sink. Ensure there is an air gap (at least one inch) between the pipe inlet and the rim of the floor sink.			
K043: Approved Toilets: Maintained, Accessible, Clean	<u>0.5</u>	<u>07/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed grime throughout toilet room. Ensure toilet rooms are maintained clean and sanitary.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>07/10/2024</u>	<u>Uncorrected as of 5/2/2025</u>
- REPEAT VIOLATION: Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack. - Observed both front doors propped open. Ensure all exterior doors are maintained closed when not in use.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>07/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed build up/grime throughout facility. Ensure facility is cleaned and sanitized on a regular basis.			
FACILITY NEEDS TO DEEP CLEAN FLOORS/WALLS/CEILINGS TO GET OFF BUILD UP OF FOOD DEBRIS/GRIME.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
See comments in 35, 41, 44 and 45.			

Inspection Date: 12/29/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: DK'S DONUTS

Facility ID: FA0013448

Site Address: 802 GRAND AVE, ARROYO GRANDE

Record ID: PR0018967

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 12/29/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals	2.0	12/29/2023	07/10/2024
- Observed multiple flies in food facility. Eliminate flies from the facility by safe, legal, and effective means at once. - Observed rodent droppings underneath refrigeration unit. Eliminate rodents and evidence of rodents (e.g. droppings, dead rodents, nesting material, rub marks) from the facility by safe, legal, and effective means at once. Facility has pest management that comes every five months. Facility needs to contact pest company to have more frequent visits.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	12/31/2023	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed cardboard being used for shelving and around other equipment. Ensure equipment is commercial grade, smooth, nonabsorbent and easily cleanable.			
K041: Plumbing; Proper Backflow Devices	0.5	01/05/2024	Uncorrected as of 5/2/2025
Observed drain line from ice machine going into floor sink. Ensure there is an air gap (at least one inch) between the pipe inlet and the rim of the floor sink.			
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	12/29/2023	Corrected On Site
Observed toilet room door propped open to kitchen. Ensure toilet rooms are separated by a well-fitted self closing door. Corrected on site.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	01/03/2024	Uncorrected as of 5/2/2025
Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	01/01/2024	Uncorrected as of 5/2/2025
Observed build up/grime throughout facility. Ensure facility is cleaned and sanitized on a regular basis.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: DOLLAR GENERAL STORE #17422

Facility ID: FA0012903

Site Address: 972 K St, SAN MIGUEL

Record ID: PR0018425

Program Description: LR13 - RETAIL MKT (5,001- 10,000 SF) - MINIMAL PREP

Inspection Date: 12/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/14/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K049: Permits Available

0.5

09/22/2023

12/17/2024

Maintain the Public Health Permit in a conspicuous place.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: DOLLAR TREE

Facility ID: FA0017006

Site Address: 2730 SPRING ST, PASO ROBLES

Record ID: PR0022642

Program Description: LR14 - RETAIL MKT (ABOVE 10,000 SF) - MINIMAL PREP

Inspection Date: 02/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: PERMIT VIOLATION

Department Action Description: TO BE RE-INSPECTED

Score: 99.0

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K039: Thermometers Provided and Accurate

0.5

02/28/2025

Uncorrected as of 5/2/2025

Ensure secondary thermometers are installed in all refrigeration units holding potentially hazardous foods. Monitor thermometers frequently to ensure all refrigeration units are maintaining temperature.

K049: Permits Available

0.5

02/18/2025

Uncorrected as of 5/2/2025

Cannot verify valid health permit to operate. No food facility shall operate without a valid permit from the health department. If the health permit has not been received due to non-payment of health permit fees, immediately pay all applicable fees within 5 business days or closure of the facility may result. Contact (805) 781-5544 to pay by phone, visit www.slopublichealth.org/eh to pay online, or mail payments to/pay in person at 2156 Sierra way, San Luis Obispo, CA, 93401. Please note that mailed payments may not be received by the compliance deadline and it is the responsibility of the permit holder to ensure that payment is received prior to the compliance deadline in order to prevent facility closure.

Inspection Date: 08/26/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is approved to open.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: DOLLAR TREE #01485

Facility ID: FA0013198

Site Address: 2238 BROAD ST, SAN LUIS OBISPO

Record ID: PR0018750

Program Description: LR13 - RETAIL MKT (5,001- 10,000 SF) - MINIMAL PREP

Inspection Date: 04/30/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed food being stored on the floor of the walk in freezer. Ensure all food is stored at least 6 inches off of the floor.	<u>0.5</u>	<u>04/30/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Thoroughly clean and maintain all floors, walls, and ceilings. Observed a lot of boxed on the floor.	<u>0.5</u>	<u>04/30/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations; -Thoroughly clean and maintain all floors, walls, and ceilings. Observed a lot of boxed on the floor.	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 05/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed frozen ice chunks on the walk in freezer. Thaw and sanitize.	<u>0.5</u>	<u>05/31/2024</u>	<u>04/30/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: Dollar Tree #01943

Facility ID: FA0000480

Site Address: 1400 E Grand AVE Ste A, Arroyo Grande

Record ID: PR0000480

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 11/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed water fountains out of use with debris in them. Ensure out of use equipment is removed from facility or maintained clean.	<u>0.5</u>	<u>11/28/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean - Observed grime in toilet rooms. Ensure toilet rooms are maintained clean. - Observed toilet tissue being kept on top of dispenser. Ensure toilet tissue is properly installed in dispenser.	<u>0.5</u>	<u>11/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing REPEAT VIOLATION: Observed mops being stored in mop sink. Ensure mops are hung up to air dry without soiling walls or equipment.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Ensure 2024 Health Permit is posted in a conspicuous place.	<u>0.5</u>	<u>11/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 44.	<u>2.0</u>	<u>11/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/29/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 94.5

Overall Inspection Comments: Food facility was unable to provide warm (100-104F) and hot (120F) water during time of inspection. Food facility has 24 hours to restore hot water or risks being closed by the health department. Food facility does not have any food preparation, it only sells prepackaged food items.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed no pump soap at hand wash sinks. Facility was using a bottle of soap instead. Ensure pump soap is utilized to prevent any cross contamination from picking up the bottle each time to obtain soap.	<u>3.0</u>	<u>08/30/2023</u>	<u>11/25/2024</u>
K021: Hot and Cold Water Available Observed no warm (100-104F) water at hand wash sinks and no hot water (120F) at mop sink. ENSURE FOOD FACILITY OBTAINS WARM WATER WITHIN 24 HOURS OTHERWISE FACILITY WILL BE CLOSED BY ENVIRONMENTAL HEALTH DEPARTMENT.	<u>2.0</u>	<u>08/29/2023</u>	<u>11/25/2024</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops being stored in closet next to mop sink. Ensure mops are hung up to air dry. Facility can install a mop rack.	<u>0.5</u>	<u>08/31/2023</u>	<u>11/25/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: Dollar Tree #02293

Facility ID: FA0005751

Site Address: 2173 Theatre Dr, Paso Robles

Record ID: PR0008908

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 07/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K041: Plumbing; Proper Backflow Devices Ensure mop sink is unclogged. Clean and sanitize area.	0.5	07/26/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Clean and sanitize flooring throughout.	0.5	07/26/2024	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure health inspection report is stored on site and available for review.	0.5	07/20/2024	Uncorrected as of 5/2/2025
K049: Permits Available Post 2024 health permit in a conspicuous location.	0.5	07/26/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: 1. Ensure health inspection report is stored on site and available for review. 2. Post 2024 health permit in a conspicuous location.	2.0	07/19/2024	Uncorrected as of 5/2/2025

Inspection Date: 07/14/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K047: Signs Posted; Last Inspection Report Available Ensure health inspection report is stored on site and available for review.	0.5	07/21/2023	Uncorrected as of 5/2/2025
K049: Permits Available Post 2023 health permit in conspicuous location.	0.5	07/21/2023	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: Dollar Tree #03246

Facility ID: FA0014213

Site Address: 490 Quintana Rd, Morro Bay

Record ID: PR0019696

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 09/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed boxes with food on floor of walk ins. Properly elevate all food items/packages/container at least 6 inches above the floor.	0.5	09/18/2024	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean Observed toilet paper off dispenser. Provide toilet paper in permanently installed dispensers to prevent unnecessary handling with unclean hands.	0.5	09/18/2024	Uncorrected as of 5/2/2025

Inspection Date: 09/13/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed boxes on the ground in walk in freezer. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	09/15/2023	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean Observed toilet paper sitting on top of dispenser. Store in use toilet paper rolls in the dispenser to prevent unnecessary handling with unclean hands.	0.5	09/13/2023	Corrected On Site
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure mops are placed in a position that allows them to air dry.	0.5	09/15/2023	09/16/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: Dollar Tree #03631

Facility ID: FA0007619

Site Address: 2040 El Camino Real, Atascadero

Record ID: PR0011687

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 02/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: Obtain an valid/current Public Health Permit. 5 business days will be allotted for submittal of payment to our division. Failure to comply on 2/11/25 will lead to a facility closure.

Violation Item	Points Lost	Comply By Date	Complied On Date
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	11/04/2025	Uncorrected as of 5/2/2025
Observed an inaccessible public restroom, due to repairs happening. According to the store manager, there was a water leak in an area of the ceiling, that required removal, adjustments, and installation of panels on the drop ceiling. Ensure that the ceiling materials used are uniform with what was previously there. If a different material is proposed ensure that you submit specification sheets to this division.			
K049: Permits Available	0.5	02/11/2025	Uncorrected as of 5/2/2025
Obtain an valid/current Public Health Permit. 5 business days will be allotted for submittal of payment to our division. Failure to comply on 2/11/25 will lead to a facility closure.			

Inspection Date: 01/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
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FA0012590

PR0018054

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: Dollar Tree #07073

Facility ID: FA0012590

Site Address: 1131 Creston Rd, Paso Robles

Record ID: PR0018054

Program Description: LR13 - RETAIL MKT (5,001- 10,000 SF) - MINIMAL PREP

Inspection Date: 07/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

07/10/2024



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
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Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0015551

PR0021025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: DOLLAR TREE #8847

Facility ID: FA0015551

Site Address: 1066 LOS OSOS VALLEY RD, LOS OSOS

Record ID: PR0021025

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 06/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K044: Premises; Personal/Cleaning Items; Vermin-Proofing

0.5

06/25/2024

Uncorrected as of 5/2/2025

Observed mops being propped against the wall. Ensure all mops are hung up to air dry without soiling walls or equipment.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: DOLLAR TREE STORES, INC #10399

Facility ID: FA0016933

Site Address: 1308 MADONNA RD, SAN LUIS OBISPO

Record ID: PR0022561

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 12/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K006: Adequate/Accessible Handwash Sinks, Supplies

3.0

Uncorrected as of 5/2/2025

No paper towels were available from the wall mounted dispenser at the employee break area hand sink.

Provide approved handwashing cleanser and towels or drying device in dispensers at or adjacent to each hand washing facility.

Inspection Date: 07/22/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility can begin the stocking and operation. Plans to remodel the space will happen in the near future, according to the project manager.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: DOLLAR TREE STORES, INC #10402

Facility ID: FA0016934

Site Address: 7101 EL CAMINO REAL, ATASCADERO

Record ID: PR0022562

Program Description: LR14 - RETAIL MKT (ABOVE 10,000 SF) - MINIMAL PREP

Inspection Date: 01/29/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K041: Plumbing; Proper Backflow Devices Ensure that the push down faucet, for cold water, in the women's bathroom is repaired. During the time of inspection, only the hot water was available. Have a licensed plumber make the necessary repair.	0.5	03/29/2025	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean -Ensure that the floors in the restroom are thoroughly cleaned. Current flooring (in both restrooms) has an unapproved rubber top set. Renovations are set to occur this upcoming year. Plans have been submitted to our division. -Provide toilet paper in permanently installed dispensers.	0.5	06/29/2025	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure that a mop rack is installed, in the janitorial room, to properly air dry the mops.	0.5	06/29/2025	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violation: K043	2.0		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 10/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: Current flooring (in both restrooms) has an unapproved rubber top set. Renovations are set to occur early next year. Plans have been submitted to our division and will comply with CA Retail Code.

Violation Item	Points Lost	Comply By Date	Complied On Date
K043: Approved Toilets: Maintained, Accessible, Clean -Ensure that the floors in the restroom are thoroughly cleaned. Current flooring (in both restrooms) has an unapproved rubber top set. Renovations are set to occur early next year. Plans have been submitted to our division. -Provide toilet paper in permanently installed dispensers.	0.5	11/01/2024	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure that the dirty water in the mop buckets are discarded in janitorial sink, after use.	0.5	10/30/2024	01/29/2025

Inspection Date: 07/30/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: DOLLAR TREE STORES, INC #10402

Facility ID: FA0016934

Site Address: 7101 EL CAMINO REAL, ATASCADERO

Record ID: PR0022562

Program Description: LR14 - RETAIL MKT (ABOVE 10,000 SF) - MINIMAL PREP

Inspection Date: 07/22/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 100.0

Overall Inspection Comments: Project manager will contact health inspector once the repairs are made, to be re-inspected.

Manufacturing specification sheets for the flooring, in the Men's restroom, must be submitted to our department prior to installation.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: DOLLY'S DONUTS

Facility ID: FA0000648

Site Address: 1095 KENNEDY WAY, MORRO BAY

Record ID: PR0000648

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 08/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NOT APPLICABLE

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use Observed ice scoop being stored in container in ice bin. Properly store all equipment in an approved, clean area and in proper manner to protect from contamination.	0.5	08/03/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed grease like accumulation of hood system filters. Clean and maintain the hood grease filters and hood surfaces.	0.5	08/15/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed misc items stacked and cluttered on shelves through out facility. Ensure the premises is kept free of litter and items that are unnecessary to the operation and/or maintenance of the facility.	0.5	08/15/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed debris accumulation around shelves and equipment. Remove any accumulation of grease/food debris. Thoroughly clean and maintain all floors, walls, and ceilings, emphasis on hard to reach areas.	0.5	08/15/2024	Uncorrected as of 5/2/2025

Inspection Date: 10/10/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage: Food Storage Containers Identified Observed food in containers with no lid/cover. Ensure all food items are stored in approved areas and with sufficient protection to prevent cross contamination.	0.5	10/13/2023	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Ensure all nonfood-contact surfaces are maintained clean. Thoroughly clean all equipment, cabinets, and shelving.	0.5	10/13/2023	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure mop is placed in a position that allows it to air dry.	0.5	10/17/2023	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Observed mold/debris accumulation on wall above 3-compartment sink. Need to clean the walls at the three compartment sink where there is debris buildup. Emphasis at location where the caulking connects to the wall from the sink. 2) Ensure all floors and walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint and accumulation of grease/food debris/dirt.	0.5	10/24/2023	Uncorrected as of 5/2/2025
K047: Signs Posted: Last Inspection Report Available Ensure hand washing is posted at all hand washing stations.	0.5	10/10/2023	Corrected On Site

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: DOLLY'S DONUTS

Facility ID: FA0000826

Site Address: 147 NIBLICK RD, PASO ROBLES

Record ID: PR0000826

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 08/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K008: Procedures/Records for Time as PH Control Method	<u>2.0</u>	<u>08/13/2024</u>	<u>Corrected On Site</u>
Observed ham and cheese sandwiches being held at room temperature. Discontinue holding potentially hazardous foods (PHF) beyond four hours past its removal from temperature control and immediately discard it. Follow or create and maintain written procedures on site.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>08/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed mop sitting in mop bucket. Ensure mop has a place to hang dry.			

Inspection Date: 07/17/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>07/17/2023</u>	<u>Corrected On Site</u>
1. Replace pump soap dispenser at hand wash sink. 2. Ensure paper towels are stocked and available for use at all times.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>07/21/2023</u>	<u>08/13/2024</u>
Store Health Inspection report on site, available for review upon request.			
K049: Permits Available	<u>0.5</u>	<u>07/21/2023</u>	<u>08/13/2024</u>
Post 2023 health permit in conspicuous location.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: DOMINO'S PIZZA

Facility ID: FA0000781

Site Address: 129 S FRONTAGE RD, NIPOMO

Record ID: PR0000781

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 04/17/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	04/17/2025	Corrected On Site
Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	04/21/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Unable to verify food manager safety certification or food handler cards for all employees. Ensure facility has at least one person/owner with a valid food manager safety certification and all other employees obtain a food handler card. Ensure copies are stored on site and able to be presented during time of inspection.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	04/19/2025	Uncorrected as of 5/2/2025
Observed raw wood near electrical panel in back kitchen. Raw wood is not approved for food facilities. Ensure raw wood is rendered smooth, nonabsorbent and easily cleanable.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	04/19/2025	Uncorrected as of 5/2/2025
- Observed accumulation of food debris underneath equipment. Ensure all floors/walls/ceilings are maintained clean. Facility can implement a deep cleaning schedule to ensure equipment is moved for cleaning. - Observed hole in wall in dry storage room. Ensure all walls are maintained in good repair. - Observed chipped paint in doorway of dry storage room. Repair/replace. Ensure all walls are maintained smooth, nonabsorbent and easily cleanable.			
K047: Signs Posted; Last Inspection Report Available	0.5	04/18/2025	Uncorrected as of 5/2/2025
Ensure copy of most recent health inspection report is maintained on site.			
K049: Permits Available	0.5	04/19/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Ensure 2025 Health Permit is posted in a conspicuous place.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	04/17/2025	Uncorrected as of 5/2/2025
See comments in section 24 and 49.			

Inspection Date: 06/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 84.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use	5.0	06/04/2024	Corrected On Site
Observed latex gloves being used in food facility. Per CA Retail Food Code (section113973): The use of latex gloves is prohibited in FOOD FACILITIES and RETAIL FOOD establishments. Types of nonlatex gloves that may be used in a FOOD FACILITY or RETAIL FOOD establishment include, but are not limited to, nitrile, polyethylene, and vinyl. Manager discarded latex gloves.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: DOMINO'S PIZZA

Facility ID: FA0000781

Site Address: 129 S FRONTAGE RD, NIPOMO

Record ID: PR0000781

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 06/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 84.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>06/04/2024</u>	<u>Corrected On Site</u>
Observed pizza sauce and garlic parmesan spread being kept on counter. Ensure all potentially hazardous food items are maintained at 41F or below. Manager had just brought these items out to prep pizzas. Manager was instructed to put items back into refrigeration. Facility can also use time as a public health control (TPHC) method if they want to keep these items out of temperature compliance. If TPHC method is used, then all food items must be discarded after four hours.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>06/04/2024</u>	<u>Corrected On Site</u>
Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>06/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Unable to verify food manager safety certification. Ensure facility has at least one person/owner with a valid food manager safety certification and a copy is kept on site.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>06/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>06/04/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure a copy of the most recent routine inspection report is maintained at the facility.			
K049: Permits Available	<u>0.5</u>	<u>06/04/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Ensure 2024 Health Permit is posted in a conspicuous place.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>06/04/2024</u>	<u>Uncorrected as of 5/2/2025</u>
See comments in sections 44 and 49.			

Inspection Date: 08/08/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>08/10/2023</u>	<u>06/04/2024</u>
Observed loose/malfunctioning handle for hot water at hand wash sink. Repair/replace. Ensure hand wash sinks are maintained in good repair.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>09/08/2023</u>	<u>06/04/2024</u>
Observed discolored ceiling tiles from grease build up. Manager has a plan to replace or paint tiles. Ensure ceiling tiles are maintained in good repair.			
If the ceiling material is being replaced, contact the EHS department prior to any construction. 805-781-5544			
K049: Permits Available	<u>0.5</u>	<u>08/09/2023</u>	<u>06/04/2024</u>
Ensure 2023 Health Permit is posted in a conspicuous place in food facility.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: DOMINO'S PIZZA

Facility ID: FA0014289

Site Address: 866 FOOTHILL BLVD, SAN LUIS OBISPO

Record ID: PR0019761

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 08/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K008: Procedures/Records for Time as PH Control Method	2.0	08/22/2024	Corrected On Site
Observed pizza sauce and garlic parmesan spread being kept on counter. Manager stated that these food items were to be discarded after eight hours. DISCONTINUE THIS PRACTICE IMMEDIATELY. ENSURE ALL FOOD ITEMS ARE DISCARDED AFTER FOUR HOURS IF TIME AS A PUB HEALTH CONTROL (TPHC) METHOD IS BEING USED. If facility does not want to use TPHC, then all potentially hazardous food items need to be stored at 41F or below.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	08/29/2024	Uncorrected as of 5/2/2025
Unable to verify food manager safety certification or food handler cards. Ensure at least one employee/owner has a food manager safety certification and all other employees have a food handler card. Ensure copies are stored on site and able to be presented during time of inspection.			
K027: Food Separated and Protected	1.0	08/22/2024	Uncorrected as of 5/2/2025
Observed handle of scoop submerged in bulk food (cornstarch). Ensure all handles are maintained out of contact with food to prevent any cross contamination.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	08/24/2024	Uncorrected as of 5/2/2025
- Observed food debris/grime built up on cove of flooring. Ensure all flooring is maintained clean. - Observed cement where tile should be installed (to match existing flooring) in walk-in refrigeration unit. Ensure all flooring is smooth, nonabsorbent, easily cleanable and from the approved flooring list. - Observed raw wood on wall outside of walk-in. Raw wood is not approved for food facilities. Ensure all walls are smooth, nonabsorbent and easily cleanable.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: DOMINO'S PIZZA

Facility ID: FA0014291

Site Address: 2138 SPRING ST, PASO ROBLES

Record ID: PR0019762

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 04/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	04/25/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Unable to verify food manager certificate at the time of the inspection. PIC at the time of the inspection was able to show proof of food handler card. Ensure copies are stored on site and able to be presented during inspection.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	04/21/2025	Corrected On Site
Observed pizza slicer being stored between two refrigeration units. Discontinue this practice. Store food contact equipment in sanitary location. Corrected on site.			
K047: Signs Posted; Last Inspection Report Available	0.5	04/25/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Maintain a copy of the most recent routine inspection report at facility.			
K049: Permits Available	0.5	04/24/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Ensure 2025 Health Permit is posted in a conspicuous location. A picture of permit was verified via phone.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	04/25/2025	Uncorrected as of 5/2/2025
See comments in sections 24, 47, & 49.			

Inspection Date: 06/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 85.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use	5.0	06/24/2024	Corrected On Site
Observed latex gloves being used in food facility. Per CA Retail Food Code (section 113973): The use of latex gloves is prohibited in FOOD FACILITIES and RETAIL FOOD establishments. Types of nonlatex gloves that may be used in a FOOD FACILITY or RETAIL FOOD establishment include, but are not limited to, nitrile, polyethylene, and vinyl.			
K007: Proper Hot and Cold Holding Temperatures	3.0	06/24/2024	Corrected On Site
Observed pizza sauce and garlic parmesan spread being kept on counter. Ensure all potentially hazardous food items are maintained at 41F or below. Employee was instructed to put items back into refrigeration. Facility can also use time as a public health control (TPHC) method if they want to keep these items out of temperature compliance. If TPHC method is used, then all food items must be discarded after FOUR hours.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	06/24/2024	04/21/2025
Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	06/28/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed no valid/current food safety certifications. Ensure there is at least one manager/employee with a food manager safety certification and all other employees have a food handler safety certification. Ensure copies are stored on site and able to be presented during inspection.			
K047: Signs Posted; Last Inspection Report Available	0.5	06/25/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Maintain a copy of the most recent routine inspection report at the facility.			
K049: Permits Available	0.5	06/25/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Ensure 2024 Health Permit is posted in a conspicuous place.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
See comments in sections 24, 47 and 49			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** DOMINO'S PIZZA**Facility ID:** FA0014291**Site Address:** 2138 SPRING ST, PASO ROBLES**Record ID:** PR0019762**Program Description:** MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP**Inspection Date:** 07/13/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 96.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure a Food Managers Certificate and Food Handler Cards are obtained. Store copies on site, available for inspector review	<u>1.0</u>	<u>07/28/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	<u>0.5</u>	<u>07/14/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Repeat violation: Post 2023 Health Permit in a conspicuous location.	<u>0.5</u>	<u>07/28/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: DOMINO'S PIZZA

Facility ID: FA0014292

Site Address: 1231 E GRAND AVE STE 107, ARROYO GRANDE

Record ID: PR0019763

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 04/08/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>04/08/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed no paper towels at toilet room hand wash sink. Ensure every hand wash sink is fully stocked with pump soap and paper towels at all times. Employee instructed to restock paper towels.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>04/15/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Unable to verify food safety certifications. Ensure one employee/owner obtains a food manager safety certification and all other employees obtain a food handler card. Ensure copies are stored on site and available during time of inspection.			
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>04/11/2025</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed debris on ceiling air vent near walk in refrigeration unit. - Observed debris/dust on air curtain above back door.			
Ensure all non food contact surfaces are maintained clean.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>04/15/2025</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed grime/dust on walk in refrigeration fan blades and on ceiling of walk-in unit. Ensure all equipment is maintained clean. - REPEAT VIOLATION: Observed broken panel on prep line refrigeration unit. Repair/replace. Ensure all equipment is maintained in good repair.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>04/11/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed black grime in floor sink by three compartment sink. Ensure all floor sinks are maintained clean.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>04/10/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed mop being stored on wall. Ensure mops are hung up to air dry without soiling walls or equipment.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>04/10/2025</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed a couple of cove tiles in facility (inside walk in and near corner hand wash sink). Repair/replace cove tiles. Ensure all flooring is maintained in good repair. - REPEAT VIOLATION: Observed build up of food debris underneath equipment and throughout food facility. Ensure all floors/walls/ceilings are maintained clean and sanitized. Facility needs to ensure that the floors are cleaned on a regular basis to prevent build up of debris.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>04/08/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Ensure a copy of the last health inspection report is stored on site and available upon request.			
K049: Permits Available	<u>0.5</u>	<u>04/10/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Ensure 2025 Health Permit is posted in a conspicuous place.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>04/08/2025</u>	<u>Uncorrected as of 5/2/2025</u>
See comments in sections 24, 35, 45, 47 and 49.			

Inspection Date: 06/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use	<u>5.0</u>	<u>06/06/2024</u>	<u>Corrected On Site</u>
Observed latex gloves being used in food facility. Per CA Retail Food Code (section 113973): The use of latex gloves is prohibited in FOOD FACILITIES and RETAIL FOOD establishments. Types of nonlatex gloves that may be used in a FOOD FACILITY or RETAIL FOOD establishment include, but are not limited to, nitrile, polyethylene, and vinyl. Gloves were discarded.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: DOMINO'S PIZZA

Facility ID: FA0014292

Site Address: 1231 E GRAND AVE STE 107, ARROYO GRANDE

Record ID: PR0019763

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 06/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>06/06/2024</u>	<u>Corrected On Site</u>
Observed pizza sauce and garlic parmesan spread being kept on counter. Ensure all potentially hazardous food items are maintained at 41F or below. Manager had just brought these items out to prep pizzas. Facility can also use time as a public health control (TPHC) method if they want to keep these items out of temperature compliance. If TPHC method is used, then all food items must be discarded after four hours. Manager plans to use TPHC.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>06/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Unable to verify food safety certifications. Ensure one employee/owner obtains a food manager safety certification and all other employees obtain a food handler card. Ensure copies are stored on site and available during time of inspection.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>06/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed broken panel on prep line refrigeration unit. Repair/replace. Ensure all equipment is maintained in good repair.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>06/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed build of food debris underneath equipment and throughout food facility. Ensure all floors/walls/ceilings are maintained clean and sanitized. Facility needs to ensure that the floors are cleaned on a regular basis to prevent build up of debris.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>06/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure a copy of the last health inspection report is stored on site and available upon request.			
K049: Permits Available	<u>0.5</u>	<u>06/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure 2024 Health Permit is posted in a conspicuous place.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>06/06/2024</u>	<u>04/08/2025</u>
See comments in section 45.			

Inspection Date: 08/22/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>08/22/2023</u>	<u>06/06/2024</u>
Observed cups around hand wash sink in back prep area. Ensure hand wash sinks are only used for hand washing and easily accessible.			
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>08/22/2023</u>	<u>Corrected On Site</u>
Observed bottom of prep line refrigeration unit at 45/46F due to door not being able to close properly. Manager was told to move all food items in the unit into the walk-in refrigerator until unit is repaired. Manager has already ordered gaskets to fix broken door. Discontinue use of refrigeration unit until it can maintain 41F or below.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>08/22/2023</u>	<u>06/06/2024</u>
Observed broken refrigerator door due to broken gasket. Ensure all equipment is maintained in good repair.			
K043: Approved Toilets: Maintained, Accessible, Clean	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed broken light switch in employee bathroom. Ensure all toilet facilities are maintained in good repair.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>08/24/2023</u>	<u>06/06/2024</u>
Repeat Violation: Observed build up/grime throughout flooring in food facility. Thoroughly clean and maintain all floors, walls, and ceilings.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
See comments in section 45.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: DOMINO'S PIZZA

Facility ID: FA0014293

Site Address: 8305 EL CAMINO REAL, ATASCADERO

Record ID: PR0019764

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 08/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	08/23/2024	Uncorrected as of 5/2/2025
Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5	08/15/2024	Corrected On Site
Observed two unlabeled spray bottles on back prep table. Ensure toxic spray bottles are labeled as to the contents of the container. Corrected on site.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	08/23/2024	Uncorrected as of 5/2/2025
Observed a build up of food debris on refrigeration gaskets. Ensure equipment is maintained clean, functional, and in good repair.			
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	08/16/2024	Uncorrected as of 5/2/2025
1. Ensure a self closing mechanism is installed on the employee toilet room door as it opens into food prep areas.(REPEAT VIOLATION) 2. Observed toilet paper on top of hand rail. Ensure toilet paper is installed on dispensers.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5		Uncorrected as of 5/2/2025
Observed mop being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment.			
K047: Signs Posted; Last Inspection Report Available	0.5	08/16/2024	Uncorrected as of 5/2/2025
Maintain a copy of the most recent routine inspection report at the facility.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
See comments in section 43.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: DOMINO'S PIZZA

Facility ID: FA0014337

Site Address: 2360 MAIN ST UNIT B, MORRO BAY

Record ID: PR0019807

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 09/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used Observed missing ventilation cover in toilet room. Replace.	<u>0.5</u>	<u>09/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed gap between back doors. Properly rodent proof the exterior doors to eliminate gaps greater than 1/4 inch.	<u>0.5</u>	<u>09/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed debris accumulation on floor of walk in cooler, emphasis under shelving units. Clean and sanitize on routine basis.	<u>0.5</u>	<u>09/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 12/06/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K042: Proper Waste Disposal; Facilities Maintained Observed cardboard boxes scattered around dumpster area. Maintain refuse bin area clean and free of litter and rubbish.	<u>0.5</u>	<u>12/08/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Provide toilet paper in permanently installed dispensers.	<u>0.5</u>	<u>12/07/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed front door propped open. Maintain all exterior doors closed except when in use.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed dust accumulation on ceiling in front of ventilation system area. Clean on routine schedule.	<u>0.5</u>	<u>12/13/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Maintain the Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>12/07/2023</u>	<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: DOMINO'S PIZZA

Facility ID: FA0015115

Site Address: 2084 9TH ST STE A, LOS OSOS

Record ID: PR0020518

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 04/01/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: Education and direction regarding Time as a Public Health Control were given at the time of the inspection.

Please maintain written procedures and develop a process for labeling food with the time it will expire.

114000. Time as a public health control

(a) Except as specified in subdivision (b), if time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD before cooking or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD that is displayed or held for service for immediate consumption, the following shall occur:

(1) The FOOD shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the FOOD is removed from temperature control.

(2) The FOOD shall be cooked and served, served if ready-to-eat, or discarded within four hours from the point in time when the FOOD is removed from temperature control.

(3) The FOOD in unmarked containers or packages or marked to exceed a four-hour limit shall be discarded.

(4) Written procedures shall be maintained in the FOOD FACILITY and made available to the ENFORCEMENT AGENCY upon request, that ensure compliance with this section and Section 114002, for FOOD that is prepared, cooked, and refrigerated before time is used as a public health control.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0		Uncorrected as of 5/2/2025
Not every employee had a food handler card available for review at the time of the inspection. Ensure all food employees have a valid/current food handler card/certificate.			
The new manager must obtain a food safety manager's certificate within 60 days of taking the position.			

Inspection Date: 06/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 84.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use	5.0	06/19/2024	Corrected On Site
Observed latex gloves being used in food facility. Per CA Retail Food Code (section 113973): The use of latex gloves is prohibited in FOOD FACILITIES and RETAIL FOOD establishments. Types of nonlatex gloves that may be used in a FOOD FACILITY or RETAIL FOOD establishment include, but are not limited to, nitrile, polyethylene, and vinyl. Employee discarded latex gloves.			
K007: Proper Hot and Cold Holding Temperatures	3.0	06/19/2024	Corrected On Site
Observed pizza sauce and garlic parmesan spread being kept on counter. Ensure all potentially hazardous food items are maintained at 41F or below. Employee was instructed to put items back into refrigeration. Facility can also use time as a public health control (TPHC) method if they want to keep these items out of temperature compliance. If TPHC method is used, then all food items must be discarded after four hours.			

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as of 5/2/2025

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Facility Name: DOMINO'S PIZZA

Facility ID: FA0015115

Site Address: 2084 9TH ST STE A, LOS OSOS

Record ID: PR0020518

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 06/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 84.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>06/19/2024</u>	<u>Corrected On Site</u>
Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>07/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed no valid/current food safety certifications. Ensure there is at least one manager/employee with a food manager safety certification and all other employees have a food handler safety certification. Ensure copies are stored on site and able to be presented during inspection.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>06/20/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed debris on AC unit by prep station. Ensure AC unit is maintained clean.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>06/20/2024</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.			
- Observed clean linen on the floor of the office. Ensure all linen is stored in a manner to protect from contamination.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>06/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed particle board ceiling tiles in back kitchen. These are not approved in a food facility. Ensure all ceiling tiles are smooth, nonabsorbent and easily cleanable. Facility has correct ceiling tiles next to the particle board ceiling tiles.			
K049: Permits Available	<u>0.5</u>	<u>06/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Ensure 2024 Health Permit is posted in a conspicuous place.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>06/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>
See comments in sections 24 and 49.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: Donati Family Vineyard		
Facility ID: FA0008209		
Site Address: 2720 Oakview Rd, Templeton		
Record ID: PR0015727		
Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP		
Inspection Date: 07/16/2024		
Type of Service Description: REGULAR INSPECTION		
Inspection Result Description: MINOR VIOLATIONS		
Department Action Description: NEXT REGULAR		
Score: 99.5		
Overall Inspection Comments: None entered		
Violation Item	Points Lost	Comply By Date Complied On Date
K049: Permits Available Post the 2024 Health Permit in an easily visible location.	<u>0.5</u>	<u>07/16/2024</u> <u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: DONUT DELIGHT

Facility ID: FA0008482

Site Address: 290 STATION WY, ARROYO GRANDE

Record ID: PR0014299

Program Description: LR24 - RESTAURANT (SEATING 11 - 50) - MINIMAL PREP

Inspection Date: 08/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K008: Procedures/Records for Time as PH Control Method Observed breakfast burritos being stored at ambient temperature in display case. Ensure records are kept for when the burritos are made and discarded. Ensure all burritos that remain after FOUR HOURS are DISCARDED. Chart made with manager during inspection.	<u>2.0</u>	<u>08/20/2024</u>	<u>Corrected On Site</u>
K014: Food Contact Surfaces: Clean and Sanitized REPEAT VIOLATION: Observed build up on soda nozzle gaskets. Ensure all food contact surfaces are maintained clean and sanitized.	<u>3.0</u>	<u>08/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K027: Food Separated and Protected Observed cup being used to scoop sugar. Ensure scoops with handles are used with bulk food to prevent any cross contamination. Ensure handles are stored out of the food.	<u>1.0</u>	<u>08/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage: Food Storage Containers Identified Observed open bag of sugar in kitchen. Ensure bulk food is stored in a container with a lid.	<u>0.5</u>	<u>08/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed build up/grime on ice chute. Ensure ice chute is maintained clean.	<u>0.5</u>	<u>08/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Discontinue the use of sponges on food contact surfaces.	<u>0.5</u>	<u>08/20/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: DORN'S ORIGINAL

Facility ID: FA0000006

Site Address: 801 MARKET AVE, MORRO BAY

Record ID: PR0000006

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed lack of dispensers at bar hand wash sink. Ensure to provide approved handwashing cleanser and towels or drying device in dispensers at or adjacent to each hand washing facility.	3.0	04/17/2025	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified 1) Observed unlabeled containers with food. Provide labels to all working containers to indicate contents. 2) Observed box of food in walk in freezer. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	04/10/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used 1) Observed light bulb cover missing under hood system. Replace. 2) Observed missing light cover and a broken/cracked light cover in food prep area. Ensure all light bulbs are either shatter proof/coated/or shielded to prevent contamination of food/equipment/utensils. Maintain all light shields clean and in good repair.	0.5	06/03/2025	Uncorrected as of 5/2/2025
K041: Plumbing; Proper Backflow Devices Observed 3-compartment sink drain lines extending into floor sink. Ensure to provide an air gap between the water supply inlet and the flood level rim that shall be at least twice the diameter of the water supply inlet and may not be less than one inch.	0.5	06/03/2025	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean 1) Observed toilet paper sitting on toilet water tank. Provide toilet paper in permanently installed dispensers. 2) Ensure the toilet room has a self-closing door mechanism in working order.	0.5	05/03/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed back door to kitchen propped open. Maintain all exterior doors closed except when in use.	0.5	04/04/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed section of FRP missing in toilet room next to hand wash sink. Eliminate any cracks/crevices in the walls. Ensure all walls are smooth, durable, of approved materials, and in good repair.	0.5	06/03/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: #30, 38, 44	2.0	06/03/2025	Uncorrected as of 5/2/2025

Inspection Date: 09/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified 1) Observed unlabeled bulk containers. Provide labels to all working containers to indicate contents. 2) Observed box of seafood in walk in cooler. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	09/19/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained 1) Observed broken door handle on reach in cooler. Repair or replace. 2) Observed broken rubber door gaskets on cook line prep cooler. Repair or replace.	0.5	11/05/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: DORN'S ORIGINAL

Facility ID: FA0000006

Site Address: 801 MARKET AVE, MORRO BAY

Record ID: PR0000006

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 09/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>11/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
1) Observed light bulb cover missing under hood system. Replace. 2) Observed edges of light covers/shield broken in food prep area. Ensure all light bulbs are either shatter proof/coated/or shielded to prevent contamination of food/equipment/utensils. Maintain all light shields clean and in good repair.			
K039: Thermometers Provided and Accurate	<u>0.5</u>	<u>09/19/2024</u>	<u>04/10/2025</u>
Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>09/12/2024</u>	<u>04/10/2025</u>
Observed multiple cloth towels sitting on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Store wiping clothes in sanitizing solution when not in use.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>09/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed back door to kitchen propped open. Maintain all exterior doors closed except when in use.			

Inspection Date: 02/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>03/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Provide approved handwashing cleanser and towels or drying device in dispensers at or adjacent to each hand washing facility.			
K027: Food Separated and Protected	<u>1.0</u>		<u>02/29/2024</u>
Observed uncovered containers with food. Ensure all food products are stored so as to be protected from contamination at all times.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>03/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed accumulation of dust around ventilation covers and unit. Clean, sanitize and maintain routine cleaning schedule.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>03/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed scoop stored in a container of standing room temperature water. Store in-use utensils that are used with potentially hazardous food in a sanitary container and clean the utensils at least every four hours, or in a container of water if the water is maintained at a temperature of at least 135F, or in running water of sufficient velocity to flush particulates to the drain if used with moist food such as ice cream or mashed potatoes.			
K039: Thermometers Provided and Accurate	<u>0.5</u>		<u>02/29/2024</u>
Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>03/02/2024</u>	<u>04/10/2025</u>
Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Store wiping clothes in sanitizing solution when not in use.			



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Facility Name: DOROTHEA LANGE ELEMENTARY SCHOOL

Facility ID: FA0007323

Site Address: 1661 VIA ALTA MESA, NIPOMO

Record ID: PR0011293

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/19/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>03/19/2025</u>	
K033: Nonfood-Contact Surfaces Clean Observed grime/dust on ceiling vents above food prep table. Ensure all non food contact surfaces are maintained clean.	<u>0.5</u>	<u>03/26/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed grime underneath three compartment sink. Ensure all flooring is maintained clean. - Observed broken FRP on corner of wall near walk in refrigeration unit. Repair/replace.	<u>0.5</u>	<u>03/26/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 09/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K041: Plumbing; Proper Backflow Devices Observed grime in floor sink outside of walk in refrigeration unit. Ensure all floor sinks are maintained clean. Manager has already put in a work order for the issue.	<u>0.5</u>	<u>09/12/2024</u>	<u>03/19/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops being stored in mop buckets. Ensure mops are hung up to air dry without soiling walls or equipment.	<u>0.5</u>	<u>09/13/2024</u>	<u>03/19/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed debris underneath shelving in dry storage room. Ensure all flooring is maintained clean.	<u>0.5</u>	<u>09/13/2024</u>	<u>03/19/2025</u>

Inspection Date: 04/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>04/24/2024</u>	<u>09/11/2024</u>

Inspection Date: 09/15/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD	<u>0.0</u>



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as of 5/2/2025

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Facility Name: DOS HERMANOS

Facility ID: FA0002685

Site Address: 1010 K ST, SAN MIGUEL

Record ID: PR0002684

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 03/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use Observed a cup with no lid in the prep area. Store employee beverages with lids in food prep areas to prevent potential cross contamination. Corrected on site	2.0	03/26/2025	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.	1.0	03/28/2025	Uncorrected as of 5/2/2025
K027: Food Separated and Protected REPEAT VIOLATION: Observed a trash can being used as a prep table. Discontinue preparing food in an area not approved for preparation.	1.0	03/26/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed a build up of food debris on refrigeration unit handles and gaskets. Ensure equipment is maintained clean, functional, and in good repair.	0.5	03/28/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation; Adequate, Used REPEAT VIOLATION: Observed propane tank inside on shelf in prep area. Per manager, staff sets up homemade stove top unit in the middle of the kitchen. Discontinue this practice and remove propane tank from facility. Ensure food is prepared under an exhaust hood that is fully operational and in good condition.	0.5	03/28/2025	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean REPEAT VIOLATION: Ensure a self closing mechanism is installed on the employee toilet room door as it opens into a food prep areas.	0.5	03/28/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available REPEAT VIOLATION: Maintain a copy of the most recent routine inspection report at the facility.	0.5	03/28/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 24, 27, 38, and 47.	2.0		Uncorrected as of 5/2/2025

Inspection Date: 09/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed containers of meat sitting on cart by cook line. Discontinue this practice. Maintain all potentially hazardous foods (PHF) at 41°F or below or at or above 135°F. Corrected on site.	3.0	09/04/2024	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.	1.0	09/06/2024	Uncorrected as of 5/2/2025
K027: Food Separated and Protected REPEAT VIOLATION: Observed a trash can being used as a prep table. Discontinue preparing food in an area not approved for preparation.	1.0	09/05/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: DOS HERMANOS

Facility ID: FA0002685

Site Address: 1010 K ST, SAN MIGUEL

Record ID: PR0002684

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 09/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified REPEAT VIOLATION: Observed unlabeled bulk food containers. Ensure bulk food items are labeled as to the contents of the container (ex., flour, sugar, etc.).	0.5	09/06/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured CO2 tank in the office area. Ensure CO2 tanks are secured to a fixed location.	0.5	09/05/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed meat being prepared on a homemade stove top unit (attached to a propane tank) in the middle of the kitchen. Discontinue this practice. Ensure food is prepared under an exhaust hood that is fully operational and in good condition. Calfire will also be notified of the set up.	0.5	09/05/2024	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean Observed toilet room door open into prep area. Ensure a self closing mechanism is installed on the employee toilet room door as it opens into food prep areas.	0.5	09/27/2024	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available REPEAT VIOLATION: Maintain a copy of the most recent routine inspection report at the facility.	0.5	09/06/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 24, 27, and 47.	2.0		Uncorrected as of 5/2/2025

Inspection Date: 12/11/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure at least one employee obtains a Food Manager Certificate and all other employees obtain Food Handler Cards. Store copies of certificates/cards on site, available for inspector review upon request.	1.0		Uncorrected as of 5/2/2025
K027: Food Separated and Protected Discontinue preparing food in an area not approved for food preparation. Observed food on cooking tray sitting on a trash can.	1.0	12/14/2023	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Ensure bulk food containers are labeled as to the contents of the container.	0.5	12/15/2023	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure recent Health Inspection report is stored on site and available for review upon request.	0.5	12/15/2023	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: DOUGH CONNECTION, THE

Facility ID: FA0015189

Site Address: 913 EMBARCADERO, MORRO BAY

Record ID: PR0020596

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 10/31/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify food safety manager certificate at time of inspection. Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate within 60 days.	1.0	12/31/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed unlabeled containers with food. Provide labels to all working containers to indicate contents.	0.5	11/07/2024	Uncorrected as of 5/2/2025

Inspection Date: 01/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current Food Safety Manager certificate. Email copy of certificate.	1.0	03/18/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed utensils stored in a container of standing water at room temperature. Store in-use utensils that are used with potentially hazardous food in a sanitary container and clean the utensils at least every four hours, or in a container of water if the water is maintained at a temperature of at least 135F, or in running water of sufficient velocity to flush particulates to the drain if used with moist food such as ice cream.	0.5	01/19/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.	0.5	01/18/2024	



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: DOUGHBOY'S PIZZERIA

Facility ID: FA0013090

Site Address: 1800 E GRAND AVE STE N, GROVER BEACH

Record ID: PR0018630

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 09/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>09/19/2024</u>	
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>09/21/2024</u>	Uncorrected as of 5/2/2025
Observed some dust built up on refrigeration fan (on outside of unit) and on ceiling by unit. Ensure all non food contact surfaces are maintained clean.			

Inspection Date: 01/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>01/22/2024</u>	<u>09/19/2024</u>
K039: Thermometers Provided and Accurate	<u>0.5</u>	<u>01/24/2024</u>	<u>09/19/2024</u>
Ensure all refrigeration units have secondary thermometers.			



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as of 5/2/2025

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Facility Name: DOWNTOWN CENTER CINEMAS

Facility ID: FA0000874

Site Address: 888 MARSH ST, SAN LUIS OBISPO

Record ID: PR0000874

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 02/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use Observed several refrigeration units not in use. Properly dispose of all unused equipment.	<u>0.5</u>	<u>02/03/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed several spots in the food prep area where floors peeling and chipped. Repair or replace to ensure smooth and easily cleanable surface.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: -Observed several refrigeration units not in use. Properly dispose of all unused equipment. -Observed several spots in the food prep area where floors peeling and chipped. Repair or replace to ensure smooth and easily cleanable surface.	<u>2.0</u>	<u>02/03/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 05/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Observed mold like grime accumulating on the edge of the ice machine lid. Clean and sanitize.	<u>0.5</u>	<u>05/18/2024</u>	<u>02/03/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed several refrigeration units not in use. Properly dispose of all unused equipment.	<u>0.5</u>	<u>07/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices Observed loose faucet handle next to the ware washing sink that makes it difficult to get the water hot. Repair or replace to ensure hot water is easily accessible.	<u>0.5</u>	<u>05/23/2024</u>	<u>02/03/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed several spots in the food prep area where floors peeling and chipped. Repair or replace to ensure smooth and easily cleanable surface.	<u>0.5</u>	<u>06/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: DRAGON PALACE RESTAURANT

Facility ID: FA0001092

Site Address: 825 SPRING ST, PASO ROBLES

Record ID: PR0001092

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

10/09/2024

Inspection Date: 03/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure employee restroom hand wash station is stocked with hand wash supplies at all times.	3.0	03/12/2024	Corrected On Site
K036: Equipment, Utensils and Linens: Storage and Use 1. Discontinue lining floor of walk-in with cardboard as it is not easily cleanable and is absorbent. 2. Ensure scoops with handles are used to obtain bulk foods. Store handles out of contact with food product.	0.5	03/12/2024	Corrected On Site
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure employees store personal items out of contact with food items.	0.5	03/12/2024	Corrected On Site

Inspection Date: 08/11/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	08/11/2023	03/12/2024
K035: Adequate/Approved Equipment/Utensils, Maintained Ensure fan blade covers, located in walk-in, are cleaned and sanitized to prevent cross contamination.	0.5		Uncorrected as of 5/2/2025



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
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FA0005631

PR0012046

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: DRAGON SPRING FARM

Facility ID: FA0005631

Site Address: 6115 SANTA ROSA CREEK RD, CAMBRIA

Record ID: PR0012046

Program Description: MR15 - RETAIL MKT (UNDER 150 SF) - MODERATE PREP

Inspection Date: 07/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: DUBOST

Facility ID: FA0014408

Site Address: 9988 CHIMNEY ROCK RD, PASO ROBLES

Record ID: PR0019887

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 11/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K018: HACCP/Variance Required: Approved/Records Kept

2.0

11/15/2024

Uncorrected as of 5/2/2025

Observed facility packaging foods using reduced-oxygen packaging (vacuum sealing) cheese but does not have a State approved HACCP plan. DISCONTINUE vacuum sealing until an approved HACCP is obtained. Contact CDPH to obtain an approved plan.

OR

To continue utilizing ROP, ensure the following methods are conducted:

1. label with date/time
2. store at 41F or below
3. use within 48 hours



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: DUCKIE'S

Facility ID: FA0000413

Site Address: 55 CAYUCOS DR, CAYUCOS

Record ID: PR0000413

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinders. Properly secure the pressurized CO2 tanks.	0.5	03/27/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1) Observed back door propped open at time of inspection. Maintain all exterior doors closed except when in use. 2) Observed mop propped against wall. Ensure after use, mops shall be placed in a position that allows them to air-dry with out soiling walls, equipment, or supplies.	0.5	03/25/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed FRP panel detaching from wall at ware washing area. Repair or replace.	0.5	05/25/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: #36	2.0		Uncorrected as of 5/2/2025

Inspection Date: 09/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottles with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.	0.5	09/14/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinders. Properly secure the pressurized CO2 tanks.	0.5	09/14/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Observed missing thermometer in reach in cooler. Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	09/14/2024	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure all required hand washing signs are posted.	0.5	09/14/2024	Uncorrected as of 5/2/2025

Inspection Date: 03/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Need to provide approved and correct testing equipment to test for sanitizer concentration.	0.5	03/25/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: DUCKIE'S

Facility ID: FA0000413

Site Address: 55 CAYUCOS DR, CAYUCOS

Record ID: PR0000413

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber gaskets on walk in cooler door. Repair or replace.	<u>0.5</u>	<u>05/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed ice scooper sitting in the ice bin. Properly store utensil in an approved and clean area.	<u>0.5</u>	<u>03/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Provide covers/shields to the exposed light bulbs in walk in freezer and in storage area.	<u>0.5</u>	<u>03/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops sitting on floor next to bucket. Ensure mops are placed in a position that allows it to air dry without soiling walls, equipment, or supplies.	<u>0.5</u>	<u>03/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: DULCE CAFE

Facility ID: FA0017610

Site Address: 191 S OAK PARK BLVD 1, GROVER BEACH

Record ID: PR0022759

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 03/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Manager instructed to make sanitizer bucket.	3.0	03/26/2025	Uncorrected as of 5/2/2025
K027: Food Separated and Protected Observed cup being used to scoop bulk food. Ensure scoops with handles are used to scoop bulk food and handles are maintained out of contact with food to prevent cross contamination.	1.0	03/27/2025	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Observed no sanitizer test strips for measuring bleach concentration. Ensure correct testing equipment is obtained to properly measure sanitizer levels.	0.5	03/28/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained - Observed broken gasket on refrigeration unit in back storage area. Repair/replace. Ensure all equipment is maintained in good repair. - Observed curtain being used in door way from front prep station to back storage area. Discontinue using a curtain. Ensure all equipment is smooth, nonabsorbent, easily cleanable and commercial grade.	0.5	03/28/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed free standing CO2 tanks. Ensure all CO2 tanks are affixed to a rigid structure. Manager plans to get rid of CO2 tanks since they're not being used by facility.	0.5	03/28/2025	Uncorrected as of 5/2/2025
K041: Plumbing; Proper Backflow Devices - Observed ice machine drain line going into floor sink in front prep station. Ensure there is an air gap (at least 1 inch) from the rim of the floor sink to the water inlet. - Observed grime in floor sinks. Ensure all floor sinks are maintained clean.	0.5	03/28/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing - Observed front door propped open. Ensure all exterior doors are maintained closed when not in use. Facility can install an air curtain or permanent screen door if the facility wants to keep the door open. - Observed mop being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.	0.5	03/31/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed unfinished grout in flooring around three compartment sink. Repair immediately. Ensure all flooring is maintained in good repair. - Observed incorrect tile installed in tile cut out in back storage room. Ensure tile is installed properly. - Observed a couple of particle board ceiling tiles. Ensure all ceiling tiles are smooth, nonabsorbent and easily cleanable. - Observed grime/food debris on floors throughout facility. Ensure all floors are maintained clean.	0.5	04/02/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure copy of last health inspection report is maintained on site and able to be presented during an inspection.	0.5	03/27/2025	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: DULCE CAFE

Facility ID: FA0017610

Site Address: 191 S OAK PARK BLVD 1, GROVER BEACH

Record ID: PR0022759

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/24/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 100.0

Overall Inspection Comments: Food facility is conditionally approved to open. Ensure comments above are addressed prior to opening.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: DUNE SIDE DELI

Facility ID: FA0016697

Site Address: 1981 CIENAGA ST, OCEANO

Record ID: PR0022310

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 07/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: Facility appears clean and well managed. No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/16/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is approved to operate. Ensure the following is addressed:

- Install a self-closing mechanism on the restroom door
- If the front door is to remain open it shall be equipped with a tight fitting screen and/or air curtain to prevent entrance of vermin
- Within 60 days ensure at least one employee is Food Manager certified
- Within 30 days ensure all additional employees have a valid Food Handlers card
- Once received, post the Health Permit in an easily visible location



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: DUTCH BROS COFFEE

Facility ID: FA0017676

Site Address: 8304 EL CAMINO REAL, ATASCADERO

Record ID: PR0022829

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 03/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	04/28/2025	Uncorrected as of 5/2/2025
Provide approved and correct testing equipment to test for sanitizer concentration. If Chlorine is utilized ensure the sanitizing solution measures at 100 ppm OR if a quat based sanitizer is used ensure that the sanitizing solutions measures at 200ppm.			
K041: Plumbing: Proper Backflow Devices	0.5	03/28/2025	Corrected On Site
- At the beginning of the inspection, the faucet spout (of the 3 compartment sink) completely detached when a staff member was beginning to prepare/fill the compartments with water. The staff member was able to twist the faucet spout back on. Please monitor the faucet to ensure it doesn't become loose again/problematic. Corrected on site.			
- Observed the hose at the janitorial sink completely submerged in the sink basin. Ensure it is always kept out of it to prevent backflow. Corrected on site.			

Inspection Date: 02/19/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility has been approved by the County of San Luis Obispo Health Department. Operation may begin, once all required permits/licenses are obtained.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: DUTCH BROS COFFEE #CA4402

Facility ID: FA0014839

Site Address: 1259 E GRAND AVE, ARROYO GRANDE

Record ID: PR0020277

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 03/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify food handler cards for employees. Ensure copies are stored on site and able to be presented during time of inspection.	1.0	03/27/2025	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified REPEAT VIOLATION: Observed crates of milk on walk-in floor. Ensure all food items are stored 6 inches above the ground.	0.5	03/26/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed utensils being stored in stagnant dipper water. Ensure utensils are maintained in running water of sufficient velocity OR in a container of water that is maintained at a temperature of 135F and the container is cleaned at least every 24 hours.	0.5	03/25/2025	Corrected On Site
K039: Thermometers Provided and Accurate Ensure all refrigeration units have a secondary thermometer. Corrected on site.	0.5	03/25/2025	Corrected On Site
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops being stored in mop sink. Ensure mops are hung up to air dry without soiling walls or equipment. Facility has a mop rack.	0.5	03/26/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean REPEAT VIOLATION: Observed accumulation of food debris and grime underneath equipment. Ensure all floors/walls/ceilings are maintained clean. Facility can implement a deep cleaning schedule to ensure equipment is moved for cleaning	0.5	03/28/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure a copy of the last health inspection report is stored on site and able to be presented during time of inspection.	0.5	03/26/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 30 and 45.	2.0	03/25/2025	Uncorrected as of 5/2/2025

Inspection Date: 04/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed boxes of food items on walk-in floor. Ensure all food items are stored 6 inches above the ground.	0.5	04/03/2024	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used REPEAT VIOLATION: Discontinue use of sponges on food contact surfaces.	0.5	04/02/2024	03/25/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grime/food debris underneath equipment and on coving of floors. Ensure all floors are maintained clean.	0.5	04/04/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 34.	2.0	04/02/2024	03/25/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: DUTCH BROS COFFEE #CA4402

Facility ID: FA0014839

Site Address: 1259 E GRAND AVE, ARROYO GRANDE

Record ID: PR0020277

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 06/26/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Discontinue use of sponges on food contact surfaces.	<u>0.5</u>	<u>06/26/2023</u>	<u>03/25/2025</u>
K040: Wiping Cloths: Properly Used and Stored REPEAT VIOLATION: Observed sanitizer cloths on counter when not in use. Discontinue this practice. Ensure wiping cloths are kept in sanitizer buckets when not in use.	<u>0.5</u>	<u>06/26/2023</u>	<u>04/02/2024</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops being stored in turbid mop water. Ensure mops have a dedicated place to hang dry. Manager is going to install a mop drying rack near mop sink.	<u>0.5</u>	<u>06/30/2023</u>	<u>04/02/2024</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in 40	<u>2.0</u>	<u>06/26/2023</u>	<u>04/02/2024</u>



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Facility Name: DUTCH BROS COFFEE #CA4405

Facility ID: FA0015719

Site Address: 149 S FRONTAGE RD, NIPOMO

Record ID: PR0021224

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 12/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify food safety certifications. Ensure there is at least one person that has a food manager safety certification and all other employees have a food handler card. Ensure copies are stored on site and able to be presented during an inspection.	1.0	12/13/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified REPEAT VIOLATION: Observed food being stored on the floor in walk-in refrigerator. Ensure all food is stored at least 6" above the floor.	0.5	12/11/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored REPEAT VIOLATION: Observed wiping cloths being stored on prep line. Ensure wiping cloths, when not in use, are maintained in sanitizer solution.	0.5	12/12/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing REPEAT VIOLATION: Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment.	0.5	12/13/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed food debris/grime underneath equipment. Ensure all flooring is maintained clean.	0.5	12/13/2024	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure a copy of the last health inspection report is maintained on site and able to be presented during an inspection.	0.5	12/12/2024	Uncorrected as of 5/2/2025
K049: Permits Available Ensure 2024 Health Permit is posted in a conspicuous place.	0.5	12/12/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 30, 40 and 44.	2.0	12/11/2024	Uncorrected as of 5/2/2025

Inspection Date: 01/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed food being stored on the floor in walk-in refrigerator. Ensure all food is stored at least 6" above the floor.	0.5	01/04/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored - Observed wiping cloths being stored on prep line. Ensure wiping cloths, when not in use, are kept in sanitizer solution. - Discontinue the use of sponges on food contact surfaces.	0.5	01/04/2024	12/11/2024
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility has a mop rack that is broken. Repair/Replace.	0.5	01/05/2024	Uncorrected as of 5/2/2025



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Facility Name: DUTCHMAN'S LANDING

Facility ID: FA0000049

Site Address: 701 EMBARCADERO, MORRO BAY

Record ID: PR0000049

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 86.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed raw fish fillets in a tray in an ice bath measuring 48F - 50F. Maintain all potentially hazardous foods (PHF) at 41°F or below or at or above 135°F.	3.0		Uncorrected as of 5/2/2025
K014: Food Contact Surfaces: Clean and Sanitized Observed an accumulation of debris on the table mounted can opener. Clean and sanitize the can opener. Food debris on the can opener must be washed, rinsed and sanitized within 4 hours to prevent cross contamination of food.	3.0		Uncorrected as of 5/2/2025
K016: Shell Stock: Quality, Storage, Tags 1) Observed portioned clams and mussels in the reach in cooler without shell stock tags. This violation was corrected by the facility cooking the food very thoroughly to above 145F and by discontinuing storing shell stock without proper tags or a log to associate each shell stock piece with the appropriate tag information. Discontinue repackaging shellstock without shellstock tag or approved labeling. 2) The frozen clam and mussel tag information was not kept as required. Maintain shellfish certification tags with the original container until empty, and then maintain tags in chronological order on the premises for a period of not less than 90 days from the date of harvest.	3.0		02/27/2025
K018: HACCP/Variance Required: Approved/Records Kept 1) Observed cooked chicken in reduced oxygen packaging (ROP) dated 2/18/25. This violation was corrected by an employee voluntarily discarding the food in the trash. 2) Observed raw chicken in ROP marked with the date prior to the inspection but without the approved label of date and time packaged. This violation was corrected by opening the ROP and returning the food to be held at 41 or below. Discontinue preparing or processing foods using reduced oxygen packaging at the facility unless as exempted, until an approved HACCP plan is obtained from the CA Department of Public Health.	2.0		02/27/2025
K023: No Rodents, Insects, Birds, or Animals Observed evidence of rodent activity in the attic storage area where food contact utensils are stored. Effective pest control consists of the following: 1) Seal all cracks and crevices that may provide entrance or harborage. Maintain the facility fully enclosed. Remove unused or unneeded equipment to eliminate stagnated areas where harborage might continue unnoticed. 2) Remove sources of food 3) Remove sources of water 4) Maintain regular professional pest control service. The operator is directed to clean and sanitize all affected areas.	2.0		Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed wet towels and a soiled dry towel stored on a prep surface. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5		Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed the kitchen back door propped open. Maintain all exterior doors closed except when in use.	0.5		Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: DUTCHMAN'S LANDING****Facility ID:** FA0000049**Site Address:** 701 EMBARCADERO, MORRO BAY**Record ID:** PR0000049**Program Description:** HR25 - RESTAURANT (SEATING 51 +) - FULL PREP**Inspection Date:** 06/27/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 97.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected	1.0	06/27/2024	
Observed uncovered containers with meat in cook line prep cooler. Ensure all food products are stored so as to be protected from contamination at all times.			
K030: Food Storage; Food Storage Containers Identified	0.5	07/11/2024	02/28/2025
1) Observed tray with food on floor of walk in cooler. Properly elevate food items/packages/container at least 6 inches above the floor.			
2) Observed unlabeled white bins with bulk food. Provide labels to all working containers to indicate contents.			
K033: Nonfood-Contact Surfaces Clean	0.5	07/11/2024	02/28/2025
1) Observed debris accumulation on rubber door gaskets in salad prep cooler. Clean, sanitize and maintain.			
2) Observed mold like growth on ice machine deflector panel. Clean, sanitize and maintain on routine schedule.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	07/11/2024	02/28/2025
Observed light shields on light bulb missing in bar fridge and in walk-in freezer. Ensure all light bulbs are either shatter proof/coated/or shielded to prevent contamination of food/equipment/utensils.			
K039: Thermometers Provided and Accurate	0.5	07/11/2024	02/28/2025
Ensure to provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).			



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FA0014739

PR0020188

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Facility Name: EARTH AND OVEN

Facility ID: FA0014739

Site Address: 404 FRONT ST, AVILA BEACH

Record ID: PR0020188

Program Description: MR40 - DEPENDENT FOOD SERVICE OPERATOR-MODERATE PREP

Inspection Date: 01/15/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: Update paperwork to reflect change in location ASAP. Currently this facility is working out of Danior Kitchen.

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K024: Person In Charge Present and Performs Duties; Valid Certification

1.0

Uncorrected as of 5/2/2025

Provide current Food Safety Certification



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Facility Name: EBERLE WINERY LTD

Facility ID: FA0015609

Site Address: 3810 HIGHWAY 46 E, PASO ROBLES

Record ID: PR0021085

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 02/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility is clean and well maintained.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 05/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 08/29/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



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Facility Name: EBONY

Facility ID: FA0016769

Site Address: 778 HIGUERA ST STE D, SAN LUIS OBISPO

Record ID: PR0022390

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 05/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K033: Nonfood-Contact Surfaces Clean

0.5

06/13/2024

11/21/2024

Observed dust accumulating under hood. Clean and de-grease to reduce risk of fire and cross contamination.



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Facility Name: EDDIE'S GRILL RESTAURANT

Facility ID: FA0012527

Site Address: 3212 BROAD ST STE 120, SAN LUIS OBISPO

Record ID: PR0017970

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Observed no valid food manager safety certification. Ensure at least one employee/owner obtains a food manager safety certification.	1.0	12/26/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed non operational refrigeration unit. Repair or replace to ensure all equipment is in good working order. No food items were being stored in the refrigerator.	0.5	12/26/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops in the mop sink. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.	0.5	12/26/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: - Observed no valid food manager safety certification. Ensure at least one employee/owner obtains a food manager safety certification. - Observed mops in the mop sink. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.	2.0	12/26/2024	Uncorrected as of 5/2/2025

Inspection Date: 08/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K008: Procedures/Records for Time as PH Control Method Observed bacon being held at room temperature. Facility is using time as a public health control method. Ensure records are kept for when bacon is cooked and discarded. Ensure all food items are discarded after 4 hours. Corrected on site.	2.0	08/06/2024	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Observed no valid food manager safety certification. Ensure at least one employee/owner obtains a food manager safety certification.	1.0	08/13/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed cardboard being used to line shelving. Discontinue this practice. Cardboard can harbor vermin. Ensure all equipment is smooth, nonabsorbent, easily cleanable and commercial grade.	0.5	08/07/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed free standing CO2 tank under three compartment sink. Ensure all CO2 tanks are affixed to a rigid structure.	0.5	08/06/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed light out in hood system. Repair or replace.	0.5	08/09/2024	Uncorrected as of 5/2/2025

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For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: EDDIE'S GRILL RESTAURANT****Facility ID:** FA0012527**Site Address:** 3212 BROAD ST STE 120, SAN LUIS OBISPO**Record ID:** PR0017970**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 08/06/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 94.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K043: Approved Toilets: Maintained, Accessible, Clean Observed hand wash sink with no warm water (100-104F). Ensure all hand wash sinks have warm water at all times. Manager instructed to have employees re-wash their hands with warm water at hand wash sink in kitchen.	<u>0.5</u>	<u>08/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1) Observed mops in the mop sink. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack. 2) Observed personal items in multiple places throughout kitchen. Ensure personal items have a designated location separate from food.	<u>0.5</u>	<u>08/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed build up of dust and grime on the ceiling. Ensure all floors/walls/ceiling are maintained clean.	<u>0.5</u>	<u>08/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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Facility Name: EDEN HOUSE AT CARRIAGE VINEYARDS

Facility ID: FA0013563

Site Address: 4337 S EL POMAR RD, TEMPLETON

Record ID: PR0019069

Program Description: MR81 - BED & BREAKFAST

Inspection Date: 01/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use Discontinue the use of Latex gloves in food handling. Manager removed Latex gloves from food production/kitchen.	<u>5.0</u>	<u>01/03/2025</u>	<u>Corrected On Site</u>

Inspection Date: 11/29/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure Food Managers Certificate is renewed as it has expired.	<u>1.0</u>	<u>01/29/2024</u>	<u>01/03/2025</u>
K049: Permits Available Ensure current Health Permit is posted in a conspicuous location.	<u>0.5</u>	<u>12/04/2023</u>	<u>01/03/2025</u>



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Facility Name: EDNA VALLEY SHELL

Facility ID: FA0009587

Site Address: 4021 BROAD ST, SAN LUIS OBISPO

Record ID: PR0011153

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 04/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 08/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: Facility is well managed and well maintained.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed non functioning hand wash sink on prep line. Repair/replace. Ensure all hand wash sinks are maintained in good repair. Facility has functioning hand wash sink at front counter.	3.0	08/08/2024	Uncorrected as of 5/2/2025
K008: Procedures/Records for Time as PH Control Method Observed bacon being held at room temperature. Facility is using time as a public health control method. Ensure records are kept for when bacon is cooked and discarded. Ensure all food items are discarded after 4 hours. Corrected on site.	2.0	08/06/2024	Corrected On Site
K030: Food Storage; Food Storage Containers Identified Observed food on the floor of the walk in freezer. Ensure all food items are maintained six inches off the floor.	0.5	08/06/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed free standing CO2 tank next to soda boxes. Ensure all CO2 tanks are affixed to a rigid structure.	0.5	08/06/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1) Observed personal items on dry storage shelving. Ensure personal items have designated location separate from food. 2) Observed mops in the mop sink. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.	0.5	08/08/2024	Uncorrected as of 5/2/2025



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Facility Name: EFRENS DELI SHOP

Facility ID: FA0000779

Site Address: 1720 BEACH ST, OCEANO

Record ID: PR0000779

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 06/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed dirty wiping cloths inside the hand washing sink in the prep area. Discontinue storing anything inside the hand sink, especially soiled cloths. Hand sinks shall be clear and accessible at all times. Corrected on site.	3.0	06/20/2024	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized Facility had no sanitizer solution set up in the kitchen but was actively preparing foods. Ensure a sanitizer solution of 100ppm chlorine or 200ppm quaternary ammonium is prepared BEFORE beginning any type of food preparation. Sanitizer solution shall be changed every 4 hours or more often if needed. Check using the appropriate test strips. Corrected on site.	3.0	06/20/2024	Corrected On Site
K036: Equipment, Utensils and Linens: Storage and Use Observed bowl for scooping bulk products and scoops that were submerged underneath the food products (flour, masa, beans). Ensure utensils have handles that are stored with the handle facing up to prevent cross contamination. REPEAT VIOLATION.	0.5	06/20/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Store wiping cloths in an approved sanitizer solution between uses or provide a clean cloth for each use.	0.5	06/20/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean The tile near the 3-compartment sink needs to be re-grouted so that it is smooth, non-absorbent, and easily cleanable.	0.5	06/20/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: - Scoops in bulk products not being stored properly	2.0	06/20/2024	Uncorrected as of 5/2/2025



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
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FA0017617

PR0022766

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: EFREN'S MEXICAN RESTAURANT

Facility ID: FA0017617

Site Address: 892 MARSH ST, SAN LUIS OBISPO

Record ID: PR0022766

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/13/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 01/21/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: EFREN'S SLO MEXICAN RESTAURANT

Facility ID: FA0013855

Site Address: 1285 LAUREL LN, SAN LUIS OBISPO

Record ID: PR0019352

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected	1.0	12/13/2024	Uncorrected as of 5/2/2025
1) Observed uncovered containers with food in walk in cooler and freezer. 2) Observed bulk containers left open. Ensure all food products are stored so as to be protected from contamination at all times.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	12/13/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION: 1) Observed uncovered containers with food in walk in cooler and freezer. 2) Observed bulk containers left open. Ensure all food products are stored so as to be protected from contamination at all times.			

Inspection Date: 07/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected	1.0	07/13/2024	Uncorrected as of 5/2/2025
1) Observed uncovered containers with food in walk in cooler and freezer. 2) Observed bulk containers left open. Ensure all food products are stored so as to be protected from contamination at all times.			
K030: Food Storage; Food Storage Containers Identified	0.5	07/13/2024	12/13/2024
Observed containers/pots with food on floor of walk in cooler. Properly elevate all food items/packages/container at least 6 inches above the floor.			



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as of 5/2/2025

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Facility Name: EL CAMINO LIQUOR

Facility ID: FA0016996

Site Address: 7403 EL CAMINO REAL, ATASCADERO

Record ID: PR0022634

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 11/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Ensure equipment is maintained in good repair. Repair and/or replace the refrigerator gaskets on the walk in unit.	<u>0.5</u>	<u>04/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Properly dispose of the pressurized CO2 tank, if it will not be used.	<u>0.5</u>	<u>11/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/21/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Ownership change has occurred. A preexisting, non-conforming 2-compartment sink has been conditionally approved by health inspector. If the operation changes and inspector deems it necessary for a 3-compartment sink to be installed, it must happen promptly.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: EL CHORLITO

Facility ID: FA0000288

Site Address: 9155 HEARST DR, SAN SIMEON

Record ID: PR0000288

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 06/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify or locate food safety manager certification. Locate and email to your inspector or renew within 60 days.	<u>1.0</u>	<u>08/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K029: Toxic Substances Properly Identified, Stored, Used Properly label all chemicals and store in an area separate from food and utensils.	<u>0.5</u>	<u>06/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gaskets on reach in refrigerator and walk in cooler. Repair or replace.	<u>0.5</u>	<u>12/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms.	<u>0.5</u>	<u>06/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Need to repair the wall section in the warewashing area where missing.	<u>0.5</u>	<u>12/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure all required hand washing signs are posted.	<u>0.5</u>	<u>06/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Maintain the Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>06/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: EL COLIBRI HOTEL & SPA

Facility ID: FA0012675

Site Address: 5620 MOONSTONE BEACH DR, CAMBRIA

Record ID: PR0018138

Program Description: LR24 - RESTAURANT (SEATING 11 - 50) - MINIMAL PREP

Inspection Date: 04/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Provide approved handwashing cleanser in dispensers at or adjacent to each hand washing facility.	<u>3.0</u>	<u>04/21/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.	<u>0.5</u>	<u>04/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration and/or hot water temperature.	<u>0.5</u>	<u>04/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinder. Properly secure the pressurized CO2 tank.	<u>0.5</u>	<u>04/23/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure all required hand washing sign is posted.	<u>0.5</u>	<u>04/23/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use Properly secure pressurized CO2 tanks.	<u>0.5</u>	<u>04/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Missing thermometer in small fridge with yogurt and milk. Provide an accurate thermometer to refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>04/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: EL COMPADRE AUTHENTIC MEXICAN FOOD

Facility ID: FA0015953

Site Address: 5735 EL CAMINO REAL # O, ATASCADERO

Record ID: PR0021470

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/24/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	03/24/2025	Corrected On Site
Provide approved drying towels in dispensers at or adjacent to each hand washing facility. Corrected on site.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	05/24/2025	Uncorrected as of 5/2/2025
Ensure the food facility owner or an employee has a valid food manager certificate AND ensure all food employees are properly trained in food safety as it relates to their assigned duties.			
**60 days will be given to obtain the certificate. Send evidence of completion to health inspector and keep copies on site.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	04/24/2025	Uncorrected as of 5/2/2025
Observed small plastic containers used as scoops for ingredients in bulk containers. Provide approved scoops and ensure they are stored in proper manner to protect from contamination.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
Repeat Violation: K024			

Inspection Date: 09/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	11/26/2024	Uncorrected as of 5/2/2025
Ensure the food facility owner or an employee has a valid food manager certificate AND ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. 60 days will be given to obtain the certificate. Send completion evidence to health inspector.			
K027: Food Separated and Protected	1.0	09/24/2024	Corrected On Site
Observed chiles rellenos uncovered in refrigeration unit and tostadas on counter top uncovered. Ensure all food products are stored so as to be protected from contamination at all times. Corrected in site.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	10/01/2024	03/24/2025
Provide approved and correct test strips for sanitizer concentration. If chlorine continues to be used, ensure that the concentration measure at 100ppm.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	10/08/2024	Uncorrected as of 5/2/2025
Observed mugs used as scoops for ingredients in bulk containers. Provide approved scoops and ensure they are stored in proper manner to protect from contamination.			
K040: Wiping Cloths: Properly Used and Stored	0.5	09/24/2024	Uncorrected as of 5/2/2025
Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Corrected on site.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: EL COMPADRE AUTHENTIC MEXICAN FOOD

Facility ID: FA0015953

Site Address: 5735 EL CAMINO REAL # O, ATASCADERO

Record ID: PR0021470

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 08/14/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Overall, facility appears clean and well maintained.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: EL PIZMO FISH COMPANY

Facility ID: FA0015230

Site Address: 751 DOLLIVER ST, PISMO BEACH

Record ID: PR0020640

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 12/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	12/02/2024	Uncorrected as of 5/2/2025
Ensure the food facility owner or an employee has evidence of a valid/current food manager certificate on site. Post-inspection a digital copy was provided to health inspector.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	01/02/2025	Uncorrected as of 5/2/2025
Discontinue the use of a cut gallon as a scoop and utilize a scoop that can be stored in a manner to protect from contamination.			

Inspection Date: 07/10/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	07/10/2023	Corrected On Site
Facility had no sanitizer buckets set up in the kitchen but was actively preparing foods. Ensure a sanitizer solution of 100ppm chlorine or 200ppm quaternary ammonium is prepared BEFORE beginning any type of food preparation. Sanitizer solution shall be changed every 4 hours or more often if needed. Check using the appropriate test strips. Corrected on site.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: EL PIZMO FISH COMPANY

Facility ID: FA0015230

Site Address: 751 DOLLIVER ST, PISMO BEACH

Record ID: PR0020640

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 07/10/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K018: HACCP/Variance Required: Approved/Records Kept	2.0	07/10/2023	Corrected On Site
Facility is packaging food using reduced-oxygen packaging (ROP) but does not have a state approved HACCP plan. Any retail food facility processing potentially hazardous foods using ROP is required to have a Hazardous Analysis Critical Control Point (HACCP) plan approved by California Department of Public Health (CDPH) (Cal Code 114057.1). IMMEDIATELY DISCONTINUE USING ROP AND DISPOSE OF ALL ROP PRODUCTS UNTIL YOU HAVE SUBMITTED A HACCP PLAN AND BEEN APPROVED BY THE CDPH OR FOLLOW THE BELOW EXEMPTION RULES. Exemption: Your retail food facility is not required to have an approved HACCP plan for ROP of potentially hazardous food if all the following standards are always met: 1. The food is labeled with the production time and date. 2. The food is held at 41° F or lower during refrigerated storage. 3. The food is removed from its package in the food facility within 48 hours after packaging. The lack of oxygen creates an anaerobic environment, which favors the growth of two very dangerous pathogens: Clostridium botulinum and Listeria monocytogenes. Continued operation of a ROP procedure without an approved HACCP plan can result in condemnation of all ROP products, impoundment of any equipment used for ROP, or suspension of your permit to operate. To request a CDPH-FDB ROP HACCP plan review, submit a hard copy of the ROP HACCP plan along with a completed Retail Food Program Service Request Application and fee to the address on the application. For information on submitting a HACCP plan for approval, please contact CDPH at (916) 650-6500 or by e-mail, fdinfo@cdph.ca.gov Once you have received a letter of approval, please contact your inspector to review your HACCP plan. ** California Retail Food Code section 114057.1. (c) Except for FISH that is FROZEN before, during, and after packaging, a FOOD FACILITY shall not package FISH using a reduced-oxygen packaging method.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	07/10/2023	12/02/2024
Obtain sanitizer test strips to ensure 100ppm chlorine sanitizer or 200ppm quaternary ammonium sanitizer in solution.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: EL POLLO LOCO

Facility ID: FA0007339

Site Address: 2351 THEATRE DR, PASO ROBLES

Record ID: PR0011301

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	12/10/2024	
K041: Plumbing; Proper Backflow Devices	0.5	12/13/2024	Uncorrected as of 5/2/2025
Turn up hot water heater to ensure consistent hot water is available for use all times.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	12/13/2024	Uncorrected as of 5/2/2025
ENSure floor drains are cleaned and sanitized from food debris and grime accumulation.			

Inspection Date: 05/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	05/24/2024	12/10/2024
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	05/31/2024	12/10/2024
Repair or replace broken hand wash sink. Front hand wash sink in operational use.			

Inspection Date: 02/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NOT APPLICABLE

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: Fire damage has been repaired, facility approved to open.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	02/05/2024	05/24/2024
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	02/12/2024	05/24/2024
Replace missing lighting under the hood.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: EL POLLO LOCO

Facility ID: FA0013701

Site Address: 11982 LOS OSOS VALLEY RD STE A, SAN LUIS OBISPO

Record ID: PR0019200

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed an inoperable hand sink by the POS. Repair the hand sink.	<u>3.0</u>		<u>Uncorrected as of 5/2/2025</u>
K023: No Rodents, Insects, Birds, or Animals Observed evidence of rodent activity in the scullery. A pest control invoice from February was presented for review at the time of the inspection. The operator is directed to clean and sanitize all affected areas. Seal all cracks and crevices that may provide entrance or harborage. Continue to have regular pest control service. Eliminate all rodent activity.	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
K024: Person In Charge Present and Performs Duties; Valid Certification No food safety manager's certificate was available for review at the time of the inspection. Not every employee had a food handler card available for review at the time of the inspection.	<u>1.0</u>		<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available No permit was posted at the time of the inspection. Maintain the Public Health Permit in a conspicuous place.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 03/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: The facility appears to be adequately managed. Modify cleaning schedule to improve cleaning and maintenance of floors under cooking equipment.

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed unlabeled bulk food containers. Maintain accurate labels on all foods removed from the original labeled packaging.	<u>0.5</u>	<u>03/13/2024</u>	<u>03/11/2025</u>
K040: Wiping Cloths: Properly Used and Stored Wiping cloths were observed on work surfaces. Train staff to store the cloths in sanitizer solution between uses.	<u>0.5</u>	<u>03/13/2024</u>	<u>03/11/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed excessive grease and food debris under the large central grill. Clean thoroughly, and maintain the area clean and sanitary.	<u>0.5</u>	<u>03/14/2024</u>	<u>03/11/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: EL RINCONCITO

Facility ID: FA0007386

Site Address: 2307 THEATRE DR STE 700, PASO ROBLES

Record ID: PR0011399

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/31/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 81.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge Ensure employees are educated in proper thawing, cold holding and sanitizing.	5.0	03/31/2025	Corrected On Site
K007: Proper Hot and Cold Holding Temperatures Food prep top unit measured at 50F. Ensure unit is repaired and cold hold at 41F, or replaced. Foods were placed from walk-in refrigeration unit at 41F to prep unit with ice baths created. Ensure unit is emptied into the walk-in refrigeration unit at closing to ensure temperature of foods remain at 41F and below. If unit is to be repaired, ensure proof of service is submitted to EHS.	3.0	03/31/2025	Corrected On Site
K009: Proper Cooling Methods Discontinue cooling PHF using unapproved methods. All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours.	2.0	03/31/2025	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized 0 PPM quat sanitizer measured in sanitizer bucket near three compartment sink. Ensure 200 PPM quat sanitizer is available for use. Use sanitizer test strips to monitor adequate PPM. (COS)	3.0	03/31/2025	Corrected On Site
K026: Approved Thawing Methods Used, Frozen Food Ensure frozen meats are not thawed on the counter at room temperature. Potentially hazardous foods shall be thawed: 1. completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours) 2. in a refrigeration unit at 41F or below 3. as part of the cooking process, by use of a microwave.	0.5	03/31/2025	Corrected On Site
K053: Repeat Violations - Critical (1 - 23) REPEAT VIOLATIONS: 1. Discontinue cooling PHF using unapproved methods. All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours.	5.0	03/31/2025	Uncorrected as of 5/2/2025

Inspection Date: 09/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Walk-in refrigeration unit cold holding at 45F. Ensure unit is serviced to maintain 41F and below. Service person came to facility to repair unit. Submit proof of service to EHS.	3.0	09/25/2024	Corrected On Site
K009: Proper Cooling Methods Discontinue cooling PHF using unapproved methods. All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours.	2.0	09/25/2024	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure all food employees have a valid/current food handler card/certificate. Store copies on site for inspector review upon request.	1.0	10/04/2024	03/31/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: EL RINCONCITO

Facility ID: FA0007386

Site Address: 2307 THEATRE DR STE 700, PASO ROBLES

Record ID: PR0011399

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>01/29/2024</u>	<u>09/25/2024</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain quat sanitizer test strips to monitor 200 PPM quat sanitizer in solution.	<u>0.5</u>	<u>02/02/2024</u>	<u>09/25/2024</u>
K041: Plumbing: Proper Backflow Devices Repair or replace leaking sink faucets.	<u>0.5</u>	<u>02/09/2024</u>	<u>09/25/2024</u>

Inspection Date: 07/25/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K009: Proper Cooling Methods Discontinue cooling PHF using unapproved methods. All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours. Employee placed rice in walk-in refrigeration unit during inspection.	<u>2.0</u>	<u>07/25/2023</u>	<u>Corrected On Site</u>
K014: Food Contact Surfaces: Clean and Sanitized Ensure 100 PPM chlorine is available for wiping food contact surfaces.	<u>3.0</u>	<u>07/25/2023</u>	<u>Corrected On Site</u>
K026: Approved Thawing Methods Used, Frozen Food Discontinue thawing potentially hazardous foods at room temperature. Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.	<u>0.5</u>	<u>07/25/2023</u>	<u>Corrected On Site</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Ensure the ware washing sink compartments are properly set up to wash, rinse, then sanitize.	<u>0.5</u>	<u>07/26/2023</u>	<u>01/29/2024</u>
K036: Equipment, Utensils and Linens: Storage and Use Secure CO2 tanks to a fixed location.	<u>0.5</u>	<u>07/28/2023</u>	<u>01/29/2024</u>
K038: Approved Lighting/Ventilation: Adequate, Used Replace light out under hood system.	<u>0.5</u>	<u>07/28/2023</u>	<u>01/29/2024</u>



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Facility Name: EL SOL RESTAURANT

Facility ID: FA0014738

Site Address: 1920 CRESTON RD # A, PASO ROBLES

Record ID: PR0020187

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Ensure carnitas is hot held at 135F or higher.	3.0	11/13/2024	Corrected On Site
K035: Adequate/Approved Equipment/Utensils, Maintained 1 Observed an accumulation of grease behind cook line. Clean and sanitize. 2 Observed degraded foil lined shelving. Clean and sanitize. Replace regularly.	0.5	11/15/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed a single burner range set outside of hood system. Remove from facility. Ensure that cooking of food occurs under the hood.	0.5	11/20/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Repair or replace light out under hood.	0.5	11/15/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed food debris accumulation behind refrigeration units. Clean and sanitize regularly.	0.5	11/15/2024	Uncorrected as of 5/2/2025

Inspection Date: 03/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized 10 PPM chlorine measured in sanitizer solution. Ensure 100 PPM chlorine bleach is measured in sanitizer solution. Manager corrected violation during inspection.	3.0	03/26/2024	Corrected On Site
K016: Shell Stock: Quality, Storage, Tags Maintain shellfish certification tags with the original container until empty, and then maintain tags in chronological order on the premises for a period of not less than 90 days from the date of harvest.	2.0	03/26/2024	Corrected On Site
K035: Adequate/Approved Equipment/Utensils, Maintained 1. Clean and sanitize food debris from shelves in food prep top unit. 2. Clean and sanitize mold accumulation on fan blade covers in walk-in refrigeration unit.	0.5	03/29/2024	11/13/2024
K039: Thermometers Provided and Accurate Provide secondary thermometers in refrigeration units to monitor 41F and below.	0.5	03/29/2024	11/13/2024

Inspection Date: 07/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: EL SOL RESTAURANT

Facility ID: FA0014738

Site Address: 1920 CRESTON RD # A, PASO ROBLES

Record ID: PR0020187

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 07/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed cooked carnitas, pulled from refrigeration unit, placed on cook line without temperature control. Discontinue this practice. Ensure potentially hazardous foods are stored at 135F and above or 41F and below.	<u>3.0</u>	<u>07/12/2023</u>	<u>Corrected On Site</u>
K014: Food Contact Surfaces: Clean and Sanitized Ensure chlorine sanitizer (100PPM) is created for use during food prep/to wipe food contact surfaces.	<u>3.0</u>	<u>07/12/2023</u>	<u>Corrected On Site</u>
K035: Adequate/Approved Equipment/Utensils, Maintained 1. Repair or replace broken freezer not in use. 2. Observed food debris/degrading METRO shelving in the walk-in refrigeration unit. Clean and sanitize. Repair or replace.	<u>0.5</u>	<u>08/04/2023</u>	<u>03/26/2024</u>
K038: Approved Lighting/Ventilation: Adequate, Used Replace light out under hood system.	<u>0.5</u>	<u>07/21/2023</u>	<u>03/26/2024</u>
K042: Proper Waste Disposal; Facilities Maintained Discard empty beverage bottles regularly.	<u>0.5</u>	<u>07/14/2023</u>	<u>03/26/2024</u>
K047: Signs Posted; Last Inspection Report Available Ensure recent health inspection report is stored on site, available for customer and inspector review.	<u>0.5</u>	<u>07/13/2023</u>	<u>03/26/2024</u>



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Facility Name: EL TACO DE MEXICO

Facility ID: FA0001224

Site Address: 7000 MORRO RD, ATASCADERO

Record ID: PR0007258

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified	0.5		Uncorrected as of 5/2/2025
1. Provide labels in English to all working containers to indicate contents (beans, rice, flour, etc.).			
2. Ensure that paper towels and to-go containers are stored in a approved area. The old trailer within the property, is not an approved method for storage.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	11/28/2024	Uncorrected as of 5/2/2025
Provide approved and correct testing strips to test for sanitizer concentration and/or hot water temperature.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	11/15/2024	Uncorrected as of 5/2/2025
Properly secure the pressurized CO2 tank.			
K039: Thermometers Provided and Accurate	0.5	11/28/2024	Uncorrected as of 5/2/2025
Provide an accurate thermometers to all refrigeration units holding Potential Hazardous Foods (PHF).			
K047: Signs Posted; Last Inspection Report Available	0.5		Uncorrected as of 5/2/2025
Maintain a copy of the most recent routine inspection report at the facility.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
Repeat Violation: K033			

Inspection Date: 04/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified	0.5	06/01/2024	Uncorrected as of 5/2/2025
1. Provide labels in English to all working containers to indicate contents (beans, rice, flour, etc.).			
2. Ensure that paper towels and to-go containers are stored in a approved area. The old trailer within the property, is not an approved method for storage.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	04/19/2024	11/14/2024
Mop sink was obstructed by a small prep table. Ensure that mop sink is readily available and can be easily accessed.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	04/01/2025	Uncorrected as of 5/2/2025
1.Ceiling above hand wash sink is in need of repair. Ensure that it will be repaired/replaced.			
2.Repair/replace broken floor tiles that are near the grease trap. Floors need to be easily cleanable.			
3.Tiles near the back door of the kitchen are loose and should be repaired.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025



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Facility Name: EL TACO DEL MAR

Facility ID: FA0000105

Site Address: 750 W GRAND AVE, GROVER BEACH

Record ID: PR0000105

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/08/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	01/08/2025	Corrected On Site
Although a sanitizer bucket was set up, the sanitizing solution measured at 0 ppm. Facility utilizes Chlorine. Chlorine concentration must be 100ppm. Corrected on site.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	02/08/2025	Uncorrected as of 5/2/2025
- Observed paper cup in a bulk container. If scoops are stored inside containers, they need a handle that is stored upright out of contact with food to prevent cross contamination. Repeat Violation.			
- Properly secure the pressurized CO2 tank.			
K040: Wiping Cloths: Properly Used and Stored	0.5	01/16/2025	Uncorrected as of 5/2/2025
Although sanitizer buckets were set up, multi-use wiping cloths were observed stored outside of the bucket. Discontinue holding multi-use wiping cloths outside of the sanitizer solution between uses. Store wiping cloths in an approved sanitizer solution between uses or provide a clean cloth for each use.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
Repeat Violation: K036			

Inspection Date: 02/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used	0.5		Uncorrected as of 5/2/2025
Observed unlabeled sanitizer spray bottle. Ensure toxic spray bottles are labeled as to the contents of the container.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	03/08/2024	Uncorrected as of 5/2/2025
Ensure chlorine test strips are obtained and used to measure 100 ppm chlorine in solution at the 3-compartment sink and in the wiping cloth buckets.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	03/08/2024	Uncorrected as of 5/2/2025
1. Observed paper cup in bulk food container. If scoops are to be stored in food containers they need a handle that is stored upright out of contact with the food.			
2. Observed grime in soda nozzles. Clean and sanitize on a daily basis.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	03/15/2024	01/08/2025
Observed missing hood filter under hood system. Replace all missing hood filters and ensure they are properly installed.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	03/08/2024	Uncorrected as of 5/2/2025
Observed mops stored inside mop bucket. Ensure mops are hung up to air dry without soiling walls or other equipment. Food facility can install a mop rack.			



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Facility Name: EL TACONAZO MEXICAN RESTAURANT

Facility ID: FA0014474

Site Address: 9000 MORRO RD, ATASCADERO

Record ID: PR0019952

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed accumulation of grime or mold-like substance along an interior edge, of the ice machine. Drain, clean, and sanitize the ice machine routinely, to prevent food (ice) from being contaminated.	3.0	11/15/2024	Uncorrected as of 5/2/2025
K029: Toxic Substances Properly Identified, Stored, Used Properly label all chemicals used in spray bottles and store in an area separate from food and utensils.	0.5	11/18/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Properly secure the pressurized CO2 tank.	0.5	11/18/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed wiping cloths set out of their designated buckets, throughout kitchen and bar area. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Corrected on site.	0.5	11/14/2024	Corrected On Site
K043: Approved Toilets: Maintained, Accessible, Clean Men's restroom floor needs replacement or repairs. Space and large gaps were observed around the toilet. Ensure that approved flooring materials are used. Contact this department if you have any questions.	0.5	02/14/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Food debris observed on walls throughout kitchen. Ensure that a deep cleaning of walls, floors, and ceilings is implemented into cleaning routine at least once a month.	0.5	11/21/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: K040, K043, K045	2.0		Uncorrected as of 5/2/2025

Inspection Date: 04/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: Facility has a preexisting, non-conforming hand washing sink. The facility needs to implement a routine cleaning schedule.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies 1. Provide handwashing sink conveniently located in food preparation and warewashing areas. Employees shall not clean their hands in a sink used for food preparation, warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste.	3.0	10/01/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Any wipes used for cleaning surfaces that may be in contact with food, should be kept in a bucket of clean water and sanitizer. Corrected on site.	0.5	04/04/2024	Corrected On Site
K043: Approved Toilets: Maintained, Accessible, Clean Men's restroom floor needs replacement or repairs. Space and large gaps were observed around the toilet. Ensure that approved flooring materials are used. Contact this department if you have any questions.	0.5	11/01/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

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For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: EL TACONAZO MEXICAN RESTAURANT****Facility ID:** FA0014474**Site Address:** 9000 MORRO RD, ATASCADERO**Record ID:** PR0019952**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 04/04/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 93.0**Overall Inspection Comments:** Facility has a preexisting, non-conforming hand washing sink. The facility needs to implement a routine cleaning schedule.

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>05/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Thoroughly clean and maintain all floors, walls, and ceilings.			
1. Food debris and splatter observed on walls throughout kitchen.			
2. Stainless steel tray on the floor near the fryer, should be cleaned. Ensure it happens daily.			
3. Excess grease accumulation was observed in the hood system. Ensure the panels in the hood system are cleaned.			
Clean and implement routine cleaning schedule.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>04/04/2024</u>	<u>Corrected On Site</u>
Hand washing signs were missing in the restrooms and near the "hand washing sink" (food prep sink). Corrected on site.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



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Facility Name: ELKHORN BAR

Facility ID: FA0000183

Site Address: 1263 MISSION ST, SAN MIGUEL

Record ID: PR0017596

Program Description: 1609 - BARS (NO FOOD PREPARATION)

Inspection Date: 10/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained REPEAT VIOLATION: Observed a build up on grime on the ice chute. Clean and sanitize.	<u>0.5</u>	<u>10/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured CO2 tanks. Ensure CO2 tanks are secured to a fixed location.	<u>0.5</u>	<u>10/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed light out in walk in refrigeration unit. Repair or replace.	<u>0.5</u>	<u>10/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available REPEAT VIOLATION: Maintain the 2024 Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>10/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 35 and 49.	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/04/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Clean and sanitize mold from ice chute.	<u>0.5</u>	<u>08/04/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Maintain the Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>08/25/2023</u>	<u>Uncorrected as of 5/2/2025</u>



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Facility Name: ELKS LODGE #322

Facility ID: FA0004765

Site Address: 222 ELKS LN, SAN LUIS OBISPO

Record ID: PR0000213

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification No Food Managers card observed. Please send a current copy to your inspector.	<u>1.0</u>	<u>02/25/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used No test strips observed. Ensure test strips are available and regularly used.	<u>0.5</u>	<u>02/25/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed grease accumulation under the hood. Manager said they are scheduled to have them cleaned soon.	<u>0.5</u>	<u>02/25/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grime accumulation under shelving in food storage room. Ensure these areas are maintained clean.	<u>0.5</u>	<u>02/25/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: -No Food Managers card observed. Please send a current copy to your inspector. -No test strips observed. Ensure test strips are available and regularly used.	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 09/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain test strips for sanitation and keep available for all staff to use.	<u>0.5</u>	<u>09/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed small refrigerator out of temperature, reading 47F. Fridge is used for condiments in small containers. Ensure all sauces are used within 4 hours (using time as a public health control) of being placed in the fridge until fridge can be repaired or replaced. Contact your inspector once fridge is able to maintain 41F or below.	<u>0.5</u>	<u>09/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 11/20/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: ELKS LODGE #322****Facility ID:** FA0004765**Site Address:** 222 ELKS LN, SAN LUIS OBISPO**Record ID:** PR0000213**Program Description:** HR25 - RESTAURANT (SEATING 51 +) - FULL PREP**Inspection Date:** 11/20/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 99.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K030: Food Storage; Food Storage Containers Identified	0.5	11/27/2023	09/17/2024

Observed dented can of food in the dry storage area. Discontinue use of canned goods as they might be contaminated. Corrective action: Manager voluntarily discarded can of food. Corrected on site.

K038: Approved Lighting/Ventilation: Adequate, Used	0.5	11/20/2023	09/17/2024

Observed grease accumulation on the ventilation hood filters at the cook line and at the bbq pit. Clean more frequently to reduce fire risk.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: EMBASSY SUITES

Facility ID: FA0000603

Site Address: 333 MADONNA RD, SAN LUIS OBISPO

Record ID: PR0000603

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0		Uncorrected as of 5/2/2025
1) No valid food safety manager's certificate was available for review at the time of the inspection. Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.			
2) Not every employee had a food handler card available for review at the time of the inspection. Ensure all food employees have a valid/current food handler card/certificate.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5		Uncorrected as of 5/2/2025
Observed several pieces of inoperable kitchen equipment including the following: 1) The steam cauldron 2) The Traulsen 4 door stand up cooler 3) The hot line cold drawers Repair, replace, or remove all inoperable equipment.			
K042: Proper Waste Disposal; Facilities Maintained	0.5		Uncorrected as of 5/2/2025
No vacuum breaker was observed on a faucet that had a long hose attached to it. The end of the hose was submerged in a bucket of clean water. Remove the hose or install a faucet that has a vacuum breaker to prevent backflow contamination into the water supply.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5		Uncorrected as of 5/2/2025
Observed missing grout between the tiles on the floor in the scullery. Repair the grout.			

Inspection Date: 07/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	07/22/2024	Uncorrected as of 5/2/2025
Unable to verify valid food safety certificate at time of inspection. Ensure the food facility owner or an employee has a valid/current food safety manager certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Locate and email copy as per discussion.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	07/22/2024	Uncorrected as of 5/2/2025
Observed obstructed 3-compartment sink and missing nozzle head. Ensure the warewashing sink compartments are available and properly set up to wash, rinse, then sanitize.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	01/08/2025	Uncorrected as of 5/2/2025
1) Observed areas in facility where cove base is peeling off, missing and broken. Repair or replace areas of damage to floor and coving. 2) Observed debris/residue accumulation in floor sinks. Clean, sanitize and maintain on routine schedule.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: EMBER

Facility ID: FA0016717

Site Address: 1200 E GRAND AVE STE 101, ARROYO GRANDE

Record ID: PR0022326

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/04/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: Change of ownership inspection for food facility. Please contact EHS department for guidance on flooring/construction updates that are necessary for this food facility. See comments below for details.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	06/04/2024	Uncorrected as of 5/2/2025
Observed no valid/current food safety certifications. Ensure at least one employee/owner has a food manager safety certification and all other employees obtain a valid/current food handler safety certification. Ensure copies are kept on site and available for review during time of inspection.			
FACILITY HAS 60 DAYS TO OBTAIN PROPER FOOD SAFETY CERTIFICATIONS.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	04/06/2024	Uncorrected as of 5/2/2025
Observed leaking faucet at employee toilet room hand washing sink. Repair/replace. Ensure all equipment is maintained in good repair.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	04/05/2024	Uncorrected as of 5/2/2025
Observed light out in hood system (wood burning area). Repair/replace.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	06/04/2024	Uncorrected as of 5/2/2025
Observed multiple construction violations that need to be corrected by new owner of food facility. Please contact inspector prior to any work being done.			
- Observed raw wood on window above food preparation sink. Raw wood is not an approved material in food facilities. - Observed coving that needs to be repaired by three compartment sink and mop sink. - Observed hole in the wall by piping underneath three compartment sink. - Observed particle board ceiling tiles in back storage room. These ceiling tiles are not approved in food facilities. - Observed no coving in dry storage room/ice machine room. Provide the required 4" base coving with 3/8 inch radius coving. - Observed unsealed concrete in front prep area (near pizza oven). - Observed degrading concrete in back storage area. - Observed roll up door near front prep station. This door is to remain closed during active food preparation. If a permanent screen door can be installed, then the roll up door may be open during active food preparation.			
Ensure all floors/walls/ceilings in food facility are smooth, nonabsorbent, easily cleanable and maintained in good repair.			
K047: Signs Posted; Last Inspection Report Available	0.5	04/04/2024	Uncorrected as of 5/2/2025
Observed no hand washing signs at front prep hand wash sink and back kitchen hand wash sink. Ensure every hand wash sink has a hand washing sign.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: EMPORIO ALLE-PIA, ALLE-PIA, INC.

Facility ID: FA0012529

Site Address: 8390 EL CAMINO REAL, ATASCADERO

Record ID: PR0017972

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 06/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 84.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	06/18/2024	Corrected On Site
Staff are using a two compartment sink for hand washing as there is no hand wash sink located in the facility. Ensure a pump soap dispenser and single service paper towel dispenser are provided at sink and are stocked at all times. Ensure a hand wash sink is installed for hand washing at all times. Submit spec sheets for approval, prior to installing.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	06/18/2024	Corrected On Site
Facility not approved for food processing (such as slicing and prepackaging bulk foods) as there is no three compartment sink on-site for sanitizing equipment and utensils. Discontinue slicing meats and cheeses at facility until a three compartment sink is installed per current code requirements (indirect drainage, properly sized, more durable wall covering, etc.). Please contact this division for additional information regarding the installation of three compartment sinks. In lieu of installing a three compartment sink, facility may choose to slice meats and cheeses at production facility and transport sliced foods to the retail facility for sale or consumption. Foods must be protected from contamination during transport.			
Please advise inspector which option will be utilized for code compliance.			
K024: Person In Charge Present and Performs Duties: Valid Certification	1.0	06/28/2024	Uncorrected as of 5/2/2025
Ensure a Food Managers Certificate is obtained. Store copy on site, available for Inspector review upon request. Ensure all other employees obtain a Food Handler card and store copy on site.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	06/28/2024	Uncorrected as of 5/2/2025
Provide sanitizer testing strips. Monitor sanitizer levels in wiping cloth buckets to ensure a minimum effective residual is maintained. None observed at the time of inspection.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	06/28/2024	Uncorrected as of 5/2/2025
Observed unapproved, household refrigeration/freezer combo. Ensure only NSF/commercial grade equipment is installed/used in facility.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	06/28/2024	Uncorrected as of 5/2/2025
Observed household stove in facility without hood system. Ensure unit is not used as facility does not have an approved hood system. Contact local fire department for installation. Or remove from facility.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5		Uncorrected as of 5/2/2025
Per current code requirements restroom doors shall be self closing and self latching. Install self closing device on restroom door.			
K053: Repeat Violations - Critical (1 - 23)	5.0	06/18/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION:			
1. Staff are using a two compartment sink for hand washing as there is no hand wash sink located in the facility. Ensure a pump soap dispenser and single service paper towel dispenser are provided at sink and are stocked at all times. Ensure a hand wash sink is installed for hand washing at all times. Submit spec sheets for approval, prior to installing.			
2. Facility not approved for food processing (such as slicing and prepackaging bulk foods) as there is no three compartment sink on-site for sanitizing equipment and utensils. Discontinue slicing meats and cheeses at facility until a three compartment sink is installed per current code requirements (indirect drainage, properly sized, more durable wall covering, etc.). Please contact this division for additional information regarding the installation of three compartment sinks. In lieu of installing a three compartment sink, facility may choose to slice meats and cheeses at production facility and transport sliced foods to the retail facility for sale or consumption. Foods must be protected from contamination during transport.			

Please advise inspector which option will be utilized for code compliance.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** EMPORIO ALLE-PIA, ALLE-PIA, INC.**Facility ID:** FA0012529**Site Address:** 8390 EL CAMINO REAL, ATASCADERO**Record ID:** PR0017972**Program Description:** LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP**Inspection Date:** 06/18/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 84.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	06/18/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATIONS:			
1. Provide sanitizer testing strips. Monitor sanitizer levels in wiping cloth buckets to ensure a minimum effective residual is maintained. None observed at the time of inspection.			
2. Per current code requirements restroom doors shall be self closing and self latching. Install self closing device on restroom door.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: ESTRELLA WARBIRDS MUSEUM INC

Facility ID: FA0005829

Site Address: 4251 DRY CREEK RD #A, PASO ROBLES

Record ID: PR0009070

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 04/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Observed one expired Food Manager certificate. Ensure all employees have valid food safety certificates.	<u>1.0</u>	<u>04/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed sponges at three compartment sink. Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces. Corrected on site.	<u>0.5</u>	<u>04/11/2024</u>	<u>Corrected On Site</u>
K049: Permits Available Maintain the Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>04/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 06/29/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: ETTO

Facility ID: FA0014143

Site Address: 3070 LIMESTONE WY STE A, PASO ROBLES

Record ID: PR0019620

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 10/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals Ensure only animal permitted in food facility are service dogs.	<u>2.0</u>	<u>10/11/2024</u>	<u>Corrected On Site</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure a Food Managers Certificate is obtained and copy of certificate is stored on site. Ensure all other employees obtain a Food Handler card and store copies of certificates on site.	<u>1.0</u>	<u>11/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain quat sanitizer test strips to monitor 200 PPM quat in sanitizer solution.	<u>0.5</u>	<u>10/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed unapproved flooring in food preparation location. Flooring is degrading. Ensure approved flooring is installed. Submit spec sheets of selected flooring, for approval, prior to installing.	<u>0.5</u>	<u>11/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Post a hand wash sign at the hand wash sink.	<u>0.5</u>	<u>10/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: 1. Ensure a Food Managers Certificate is obtained and copy of certificate is stored on site. 2. Ensure all other employees obtain a Food Handler card and store copies of certificates on site. 3. Observed unapproved flooring in food preparation location. Flooring is degrading. Ensure approved flooring is installed. Submit spec sheets of selected flooring, for approval, prior to installing. 4. Obtain quat sanitizer test strips to monitor 200 PPM quat in sanitizer solution.	<u>2.0</u>	<u>10/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 10/20/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure a Food Managers Certificate is obtained and copy of certificate is stored on site. Ensure all other employees obtain a Food Handler card and store copies of certificates on site.	<u>1.0</u>	<u>11/03/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain quat sanitizer test strips to monitor 200 PPM quat in sanitizer solution.	<u>0.5</u>	<u>10/27/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed unapproved flooring in food preparation location. Flooring is degrading. Ensure approved flooring is installed.	<u>0.5</u>	<u>02/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure recent health inspection report is stored on site, available for review upon request.	<u>0.5</u>	<u>10/21/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Post current health permit in conspicuous location.	<u>0.5</u>	<u>10/27/2023</u>	<u>10/11/2024</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: ETTO

Facility ID: FA0014143

Site Address: 3070 LIMESTONE WY STE A, PASO ROBLES

Record ID: PR0019620

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: ETTO PASTA BAR

Facility ID: FA0015891

Site Address: 3070 LIMESTONE WY STE B, PASO ROBLES

Record ID: PR0021420

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/24/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use Ensure employee beverages have lids in food prep areas. (COS)	2.0	02/24/2025	Corrected On Site
K029: Toxic Substances Properly Identified, Stored, Used Ensure toxic substance spray bottles are labeled as to the contents of the containers.	0.5	02/24/2025	Corrected On Site
K041: Plumbing; Proper Backflow Devices Ensure hot water is turned up (100F) in the employee toilet rooms.	0.5	03/03/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure employee personal items are stored separate from food storage locations. (COS)	0.5	02/24/2025	Corrected On Site

Inspection Date: 07/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K011: Proper Reheating Procedures for Hot Holding Properly reheat all previously cooked potentially hazardous foods (PHF) according to established time and temperature criteria prior to placing in hot holding equipment.	4.0	07/11/2024	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized 1. 0 PPM quat measured in spray bottles used for wiping food contact surfaces. Employee replaced solution with 200 PPM quat during inspection. 2. Facility observed prepping foods without sanitizer available on cook line. Employee corrected violation on site.	3.0	07/11/2024	Corrected On Site
K029: Toxic Substances Properly Identified, Stored, Used Label toxic spray bottles as to the contents of the container.	0.5	07/11/2024	Corrected On Site
K035: Adequate/Approved Equipment/Utensils, Maintained Clean and sanitize freezer gaskets at bar.	0.5	07/19/2024	02/24/2025
K047: Signs Posted; Last Inspection Report Available Ensure hand wash signs are posted at all hand wash signs.	0.5	07/19/2024	02/24/2025
K049: Permits Available Post 2024 Health Permit in conspicuous location.	0.5	07/19/2024	02/24/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: 1. Post 2024 Health Permit in conspicuous location.	2.0	07/11/2024	02/24/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** ETTO PASTA BAR**Facility ID:** FA0015891**Site Address:** 3070 LIMESTONE WY STE B, PASO ROBLES**Record ID:** PR0021420**Program Description:** HR25 - RESTAURANT (SEATING 51 +) - FULL PREP**Inspection Date:** 01/23/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 93.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	01/23/2024	Corrected On Site
Observed 0 PPM chlorine dispensing from the bar automatic dish machine. Ensure 50 PPM chlorine dispenses from unit. Employees using alternate three compartment sink to wash, rinse and sanitize equipment. (COS)			
K018: HACCP/Variance Required: Approved/Records Kept	2.0	01/23/2024	Corrected On Site
Facility observed vacuum sealing foods for preservation. Discontinue preparing or processing foods using reduced oxygen packaging at the facility until an approved HACCP plan is obtained from the CA Department of Public Health. To vacuum seal without a HACCP: date label product, store at 41F and below, use within 48 hours.			
K027: Food Separated and Protected	1.0	01/26/2024	07/11/2024
Observed frozen, raw meats stored above ready to eat foods. Ensure raw meat products are stored below ready to eat foods.			
K049: Permits Available	0.5	01/26/2024	02/24/2025
Post 2024 Health Permit in conspicuous location.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: EUREKA! SLO

Facility ID: FA0000863

Site Address: 1141 CHORRO ST, SAN LUIS OBISPO

Record ID: PR0000863

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 05/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 11/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 05/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 11/02/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K041: Plumbing; Proper Backflow Devices

0.5

11/03/2023

05/22/2024

Observed drain lines going into floor sink (front bar area). Ensure one inch air gap is maintained between water inlet and floor sink.

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

11/06/2023

05/22/2024

Observed some grime/build up under equipment in front bar. Ensure all floors/walls/ceilings are cleaned and sanitized on a regular basis.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: EVERS PARK SNACK BAR

Facility ID: FA0006080

Site Address: GIBSON RD, TEMPLETON

Record ID: PR0009356

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 12/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

12/05/2024

Inspection Date: 08/23/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

08/23/2023

12/05/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: F MCLINTOCKS SALOON

Facility ID: FA0000207

Site Address: 686 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0000207

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	10/17/2024	Uncorrected as of 5/2/2025
No test strips available for use. Ensure test strips are available and frequently used to check for proper sanitation.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	10/17/2024	Uncorrected as of 5/2/2025
- Observed open doors. Keep doors closed to keep flies and other pests from entering facility. - Ensure all CO2 tanks are chained.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	10/31/2024	Uncorrected as of 5/2/2025
1) Observed holes in FRP behind prep sink. Fill and seal to maintain smooth and easily cleanable. 2) Observed grout missing in between tiles in kitchen. Fill and seal. 3) Observed exposed deteriorating wood on the right side of the walk in refrigerator door frame. Cover and seal wood with smooth trim.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	10/31/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATIONS: - Observed holes in FRP behind prep sink. Fill and seal to maintain smooth and easily cleanable. - Observed grout missing in between tiles in kitchen. Fill and seal. - Observed exposed deteriorating wood on the right side of the walk in refrigerator door frame. Cover and seal wood with smooth trim. - Observed open doors. Keep doors closed to keep flies and other pests from entering facility.			

Inspection Date: 04/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean	0.5	04/12/2024	10/17/2024
Observed dust and debris accumulating on fan guard in walk in refrigerator. Clean and sanitize to reduce risk of cross contamination on uncovered foods.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	04/18/2024	10/17/2024
1) Observed broken line refrigerator. Fix immediately and maintain all equipment in proper working order. 2) Observed unchained CO2 tanks. Chain all tanks for safety.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	04/12/2024	Uncorrected as of 5/2/2025
Observed open doors. Keep doors closed to keep flies and other pests from entering facility.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	05/31/2024	Uncorrected as of 5/2/2025
1) Observed holes in FRP behind prep sink. Fill and seal to maintain smooth and easily cleanable. 2) Observed grout missing in between tiles in kitchen. Fill and seal. 3) Observed exposed deteriorating wood on the right side of the walk in refrigerator door frame. Cover and seal wood with smooth trim.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: FAIR OAKS THEATER SNACK BAR

Facility ID: FA0000088

Site Address: 1007 E GRAND AVE, ARROYO GRANDE

Record ID: PR0000088

Program Description: LR23 - RESTAURANT (SEATING UNDER 10) - MINIMAL PREP

Inspection Date: 02/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed grime on soda nozzle gaskets. Ensure all food contact surfaces are maintained clean and sanitized.	<u>3.0</u>	<u>03/01/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottle. Ensure all toxic spray bottles are labeled as to the contents of the container.	<u>0.5</u>	<u>02/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Observed no sanitizer test strips. Ensure proper testing equipment is obtained to properly measure sanitizer concentration.	<u>0.5</u>	<u>02/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed degrading sheet vinyl in front prep station. Ensure all flooring is maintained in good repair. Ensure facility gets new flooring approved by EHS department PRIOR to installation.	<u>0.5</u>	<u>05/19/2025</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: FAIRGROVE ELEMENTARY SCHOOL

Facility ID: FA0001314

Site Address: 2401 THE PIKE, ARROYO GRANDE

Record ID: PR0001314

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/20/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed raw wood pallet being used in dry storage. Raw wood is not approved for food facilities. Ensure all equipment is smooth, nonabsorbent, easily cleanable and commercial grade.	0.5	03/27/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed light out in hood system. Repair/replace.	0.5	03/27/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed paint chipping above doorway inside dry storage room. - Observed small hole in wall behind warmer. Ensure all walls are maintained in good repair.	0.5	05/27/2025	Uncorrected as of 5/2/2025

Inspection Date: 09/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0 09/13/2024 03/20/2025

Inspection Date: 04/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals Observed small amount of rodent droppings underneath shelving in dry storage room. No other signs of rodents present at facility. Manager informed me that the droppings were old. Ensure droppings and any potentially contaminated surfaces are sprayed with bleach or disinfectant. Use a mixture of 1.5 cups of bleach in a gallon of water. Allow solution to sit for 15 minutes before cleaning up with a mop or sponge.	2.0	04/11/2024	09/13/2024

Inspection Date: 09/06/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: FAIRGROVE ELEMENTARY SCHOOL

Facility ID: FA0001314

Site Address: 2401 THE PIKE, ARROYO GRANDE

Record ID: PR0001314

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 09/06/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD	<u>0.0</u>		

K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>09/06/2023</u>	<u>04/11/2024</u>

Observed no sanitizer test strips at facility. Ensure facility maintains a supply of test strips to properly measure sanitizer concentration.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: Family Dollar #32468

Facility ID: FA0014214

Site Address: 470 Quintana Rd, Morro Bay

Record ID: PR0019697

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 09/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K049: Permits Available Maintain the 2024 Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>09/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 09/13/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K043: Approved Toilets: Maintained, Accessible, Clean Observed toilet paper sitting on top of dispenser/hand rail. Store in-use toilet paper rolls in the dispenser to prevent unnecessary handling with unclean hands.	<u>0.5</u>	<u>09/13/2023</u>	<u>Corrected On Site</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure mops are hung to air dry as to prevent bacterial growth.	<u>0.5</u>	<u>09/14/2023</u>	<u>09/16/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: FARMHOUSE CORNER MARKET

Facility ID: FA0016854

Site Address: 1025 FARMHOUSE LN 1G, SAN LUIS OBISPO

Record ID: PR0022473

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/31/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 05/28/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Construction sign off, no food yet but approved to bring food in when ready. Assign one individual to get Food Safety/Managers Certificate.



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
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FA0017678

PR0022832

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: FATBOYZ BBQ

Facility ID: FA0017678

Site Address: 11250 VIEJO CAMINO, ATASCADERO

Record ID: PR0022832

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 02/05/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Vinyl flooring (most likely used for residential purposes) was installed, due to confusion of specifications. A conditional approval was made by health inspector. If the flooring begins to degrade and/or becomes poor in condition, replacement will be immediately required due to the order of this division.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: FATCATS

Facility ID: FA0000457

Site Address: 3920 AVILA BEACH DR, AVILA BEACH

Record ID: PR0000457

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/16/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>04/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Both ceiling vents present with structural inconsistencies which makes cleaning virtually impossible. These areas present with dust and dirt accumulation and need to be repaired/replaced.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>04/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Cleaning certain areas is being made especially difficult due to the structural inconsistency of floors, walls, and ceilings. Repair/replace deterioration wherever noted. For example; broken wall surface behind the ice bin has been covered by styrofoam boards. That is not an approved repair method. Address prior to next inspection. Render surface non-absorbent, smooth, easily cleanable as per code.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>04/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS: -Both ceiling vents present with structural inconsistencies which makes cleaning virtually impossible. These areas present with dust and dirt accumulation and need to be repaired/replaced. -Cleaning certain areas is being made especially difficult due to the structural inconsistency of floors, walls, and ceilings. Repair/replace deterioration wherever noted. For example; broken wall surface behind the ice bin has been covered by styrofoam boards. That is not an approved repair method. Address prior to next inspection. Render surface non-absorbent, smooth, easily cleanable as per code.			

Inspection Date: 10/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>10/07/2024</u>	<u>Corrected On Site</u>
No sanitizer bucket in use during inspection. Ensure sanitizer bucket is always in use and also ensure wiping towels remain in solution between use. Corrected on site.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>10/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Both ceiling vents present with structural inconsistencies which makes cleaning virtually impossible. These areas present with dust and dirt accumulation and need to be repaired/replaced.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>10/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Cleaning certain areas is being made especially difficult due to the structural inconsistency of floors, walls, and ceilings. Repair/replace deterioration wherever noted. For example; broken wall surface behind the ice bin has been covered by styrofoam boards. That is not an approved repair method. Address prior to next inspection. Render surface non-absorbent, smooth, easily cleanable as per code.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS: -Both ceiling vents present with structural inconsistencies which makes cleaning virtually impossible. These areas present with dust and dirt accumulation and need to be repaired/replaced. -Cleaning certain areas is being made especially difficult due to the structural inconsistency of floors, walls, and ceilings. Repair/replace deterioration wherever noted. For example; broken wall surface behind the ice bin has been covered by styrofoam boards. That is not an approved repair method. Address prior to next inspection. Render surface non-absorbent, smooth, easily cleanable as per code.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: FATCATS****Facility ID:** FA0000457**Site Address:** 3920 AVILA BEACH DR, AVILA BEACH**Record ID:** PR0000457**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date: 02/15/2024****Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NOT APPLICABLE**Score:** 98.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained The plastic lip around the ice machine is deteriorating (there are already pieces missing). Repair or replace as soon as possible to avoid food contamination. Duct tape is an insufficient repair method.	<u>0.5</u>	<u>03/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Preexisting/nonconforming condition. Three compartment sink is not an approved piece of equipment and has to be upgraded during a remodel, change of menu, or change of ownership, whichever comes first. This is a violation that will carry through.	<u>0.5</u>	<u>08/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Both ceiling vents present with structural inconsistencies which makes cleaning virtually impossible. These areas present with dust and dirt accumulation and need to be repaired/replaced.	<u>0.5</u>	<u>04/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Cleaning certain areas is being made especially difficult due to the structural inconsistency of floors, walls, and ceilings. Repair/replace deterioration wherever noted. For example; broken wall surface behind the ice bin has been covered by styrofoam boards. That is not an approved repair method. Address prior to next inspection. Render surface non-absorbent, smooth, easily cleanable as per code.	<u>0.5</u>	<u>04/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: **FATTE'S PIZZA OF ATASCADERO**

Facility ID: FA0014571

Site Address: 5735 EL CAMINO REAL #D, ATASCADERO

Record ID: PR0020032

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: **11/14/2024**

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: **99.0** Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K029: Toxic Substances Properly Identified, Stored, Used Properly label all chemicals (used in spray bottles) and store in an area separate from food and utensils.	0.5	11/18/2024	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean Provide toilet paper in permanently installed dispensers.	0.5	11/15/2024	Uncorrected as of 5/2/2025

Inspection Date: **01/26/2024**

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: **98.5**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Ensure fan blade covers in walk-in refrigeration unit are cleaned of dust accumulation to prevent cross contamination.	0.5	02/02/2024	11/14/2024
K040: Wiping Cloths: Properly Used and Stored Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.	0.5	02/02/2024	11/14/2024
K047: Signs Posted; Last Inspection Report Available Ensure all hand washing signs are posed at all hand washing stations. Sticker provided.	0.5	01/26/2024	11/14/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: FATTE'S PIZZA OF GROVER BEACH

Facility ID: FA0005258

Site Address: 1741 W GRAND AVE D, GROVER BEACH

Record ID: PR0007882

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 12/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	12/16/2024	Uncorrected as of 5/2/2025
Facility had no sanitizer buckets set up in the kitchen but was actively preparing foods. Ensure a sanitizer solution of 100ppm chlorine or 200ppm quaternary ammonium is prepared BEFORE beginning any type of food preparation. Sanitizer solution shall be changed every 4 hours or more often if needed. Check using the appropriate test strips. Corrected on site. REPEAT VIOLATION.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	12/16/2024	Uncorrected as of 5/2/2025
Some employees are missing a Food Handlers Card (specifically the Manager on site). Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections. REPEAT VIOLATION.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	12/16/2024	Uncorrected as of 5/2/2025
Obtain chlorine sanitizer test strips to ensure 100ppm sanitizer concentration. Use daily to check sanitizer buckets and the 3-compartment sink.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	12/16/2024	Uncorrected as of 5/2/2025
Observed very heavy accumulation of grease inside the ventilation hood. Clean more frequently to prevent risk of fire.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	12/16/2024	Uncorrected as of 5/2/2025
- Observed both front and back door propped open without screens. Either keep doors closed or install tight fitting screens to prevent entrance of vermin (rodents, cockroaches, flies). - Observed employee belongings (phone, lunch bag) sitting on top of the pizza prep top unit. Discontinue storing employee belongings on food contact surfaces. Store in a designated area away from food, food equipment, and food prep surfaces.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	12/16/2024	Uncorrected as of 5/2/2025
Observed deteriorating walls in the employee restroom. Plan for future repairs to ensure the walls are smooth, non-absorbent, and easily cleanable. REPEAT VIOLATION.			
K053: Repeat Violations - Critical (1 - 23)	5.0	12/16/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION: - #14			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	12/16/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATIONS: - #24 - #35			

Inspection Date: 08/08/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: FATTE'S PIZZA OF GROVER BEACH

Facility ID: FA0005258

Site Address: 1741 W GRAND AVE D, GROVER BEACH

Record ID: PR0007882

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 08/08/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>08/08/2023</u>	<u>Corrected On Site</u>
Facility had no sanitizer buckets set up in the kitchen but was actively preparing foods. Ensure a sanitizer solution of 100ppm chlorine or 200ppm quaternary ammonium is prepared BEFORE beginning any type of food preparation. Sanitizer solution shall be changed every 4 hours or more often if needed. Check using the appropriate test strips. Corrected on site.			
K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>	<u>08/08/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Observed several flies inside the kitchen and the back and front doors propped open. Immediately eliminate flies from the facility by safe, legal, and effective means at once. Doors must either remain shut at all times or be equipped with a tight fitting screen and/or air curtain. Air curtains on both doors were turned off at start of inspection.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>08/08/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Some employees are missing a Food Handlers Card. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>08/08/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Observed mildew growth on the racks in the "cold drinks" fridge. Clean and sanitize regularly.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>08/08/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Multi-use wiping cloths were observed stored on prep surfaces. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Store wiping cloths in an approved sanitizer solution between uses or provide a clean cloth for each use.			
K043: Approved Toilets: Maintained, Accessible, Clean	<u>0.5</u>	<u>08/08/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Repair the broken self closing mechanism on the restroom door.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>08/08/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Observed deteriorating walls in the employee restroom. Plan for future repairs to ensure the walls are smooth, non-absorbent, and easily cleanable. Repeat violation.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: FATTE'S PIZZA OF PASO ROBLES

Facility ID: FA0000844

Site Address: 155 NIBLICK RD, PASO ROBLES

Record ID: PR0000844

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 12/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use Observed employee food items in food prep area. Discontinue this practice. Ensure food is eaten outside of food prep areas.	2.0	12/17/2024	Corrected On Site
K006: Adequate/Accessible Handwash Sinks, Supplies 1. Ensure pump soap dispenser is stocked, available for use at all times. (COS) 2. Ensure paper towel dispenser is stocked, available for use at all times. (COS)	3.0	12/17/2024	Corrected On Site
K034: Warewashing Facility/Test Strips: Adequate, Used Ensure quat sanitizer test strips are obtained and used to monitor 200 PPM quat sanitizer in solution.	0.5	12/20/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Food prep top unit temperature measured at 43-45F. Ensure prep top unit is repaired or replaced and maintained at 41F and below. All potentially hazardous foods to be moved to walk-in refrigerator unit.	0.5	12/20/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Discontinue storing personal items among food storage and prep areas.	0.5	12/20/2024	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure recent health inspection report is stored on site, available for inspector and customer review upon request.	0.5	12/18/2024	Uncorrected as of 5/2/2025

Inspection Date: 01/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use Observed raw sausage handled during pizza prep. To prevent cross-contamination of raw meats with ready to eat foods, ensure single-use, non latex gloves are worn OR after handling raw meats, immediately wash hands with soap and water.	5.0	01/11/2024	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized Clean and sanitize pizza cutters every four hours.	3.0	01/11/2024	Corrected On Site
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain quat sanitizer test strips are obtained. Use to monitor 200 ppm quat sanitizer in solution.	0.5	01/19/2024	12/17/2024
K040: Wiping Cloths: Properly Used and Stored Ensure sanitizer wiping clothes remain in sanitizer solution when not in active use.	0.5	01/19/2024	12/17/2024
K043: Approved Toilets: Maintained, Accessible, Clean Ensure toilet tissue installed in dispenser.	0.5	01/12/2024	12/17/2024
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Discontinue storing personal items in food prep locations.	0.5	01/19/2024	12/17/2024
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Repair or replace torn walls/FRP near hand wash sink.	0.5	02/02/2024	12/17/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: FATTE'S PIZZA OF PASO ROBLES****Facility ID:** FA0000844**Site Address:** 155 NIBLICK RD, PASO ROBLES**Record ID:** PR0000844**Program Description:** MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP**Inspection Date:** 01/11/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 87.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	01/11/2024	12/17/2024

REPEAT VIOLATION:

1. Repair or replace torn walls/FRP near hand wash sink.



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Facility Name: FATTE'S PIZZA OF SAN LUIS OBISPO

Facility ID: FA0000453

Site Address: 2161 BROAD ST STE B, SAN LUIS OBISPO

Record ID: PR0000453

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 01/08/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification No food manager card on site. Send copy as soon as possible for verification.	<u>1.0</u>	<u>01/08/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained 1) Observed discarded refrigeration unit behind facility. Dispose of properly to discourage possible pest habitats. 2) Observed handle missing from vertical freezer. Replace handle to ensure worker safety.	<u>0.5</u>	<u>01/08/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices Observed leaking faucet for the hand washing sink, repair or replace.	<u>0.5</u>	<u>01/08/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed large spots of the floor peeling. Begin planning to have floors professionally redone.	<u>0.5</u>	<u>01/08/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: - No food manager card on site. Send copy as soon as possible for verification. - Observed discarded refrigeration unit behind facility. Dispose of properly to discourage possible pest habitats. - Observed handle missing from vertical freezer. Replace handle to ensure worker safety. - Observed large spots of the floor peeling. Begin planning to have floors professionally redone.	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification No food manager card on site. Send copy as soon as possible for verification.	<u>1.0</u>	<u>04/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used No test strips observed on site. Obtain and regularly test sanitation level.	<u>0.5</u>	<u>04/30/2024</u>	<u>01/08/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained 1) Observed discarded refrigeration unit behind facility. Dispose of properly to discourage possible pest habitats. 2) Observed handle missing from vertical freezer. Replace handle to ensure worker safety.	<u>0.5</u>	<u>05/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices 1) Observed leaking faucet for the hand washing sink, repair or replace. 2) Observed loose faucet handle for the hand wash sink in the bathroom. Repair or replace.	<u>0.5</u>	<u>05/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed large spots of the floor peeling. Begin planning to have floors professionally redone.	<u>0.5</u>	<u>09/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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as of 5/2/2025

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Facility Name: FERAL KITCHEN & LOUNGE

Facility ID: FA0016796

Site Address: 725 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0022421

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K034: Warewashing Facility/Test Strips: Adequate, Used No test strips observed for the high temperature dishwasher. Ensure test strips are kept on site and routinely used to test the dish washer.	0.5	12/18/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use -Observed scoops without handles. Ensure all scoops have handles and are commercial grade. -Observed foil bing used as lid for bulk food container. Ensure bulk food container has commercial grade lid.	0.5	12/18/2024	Uncorrected as of 5/2/2025



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as of 5/2/2025

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Facility Name: FERMENTATIONS

Facility ID: FA0009486

Site Address: 2306 MAIN ST, CAMBRIA

Record ID: PR0015848

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 04/24/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 03/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: FIELD DAY COFFEE

Facility ID: FA0014556

Site Address: 1185 MONTEREY ST, SAN LUIS OBISPO

Record ID: PR0020020

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 12/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K034: Warewashing Facility/Test Strips: Adequate, Used Observed no test strips at facility. Ensure test strips are on site and regularly used to maintain proper sanitation concentration.	<u>0.5</u>	<u>12/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed non-commercial tupperware without handles being used as a dry food scoop. Ensure all scoops are commercial grade and have handles that are not in direct contact with food in bulk food container to minimize cross-contamination.	<u>0.5</u>	<u>12/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 03/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: Hot water takes a long time to heat up. Employees know about the issue and said it was a recent occurrence. Monitor and ensure water heater is in good working condition to provide hot water to entire facility.

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge Observed employee washing dishes with a sponge and no sanitizer solution in the three compartment sink. Discontinue use of sponges and properly use three compartment sink. Ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.	<u>5.0</u>	<u>03/22/2024</u>	<u>03/19/2024</u>
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>		<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Maintain all exterior doors closed except when in use.	<u>0.5</u>	<u>03/20/2024</u>	<u>12/02/2024</u>



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Facility Name: **FILL & SAVE**

Facility ID: FA0008488

Site Address: 2120 HERITAGE LOOP RD, PASO ROBLES

Record ID: PR0014306

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: **02/05/2025**

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed no paper towels are hand wash sink. Ensure hand wash station is stocked and available to use at all times.	<u>3.0</u>	<u>02/05/2025</u>	<u>Corrected On Site</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Unable to verify test strips at the time of the inspection. Ensure test strips are obtained and used to measure 100ppm bleach or 200ppm quaternary ammonium in solution at the 3-compartment sink and in the wiping cloth buckets.	<u>0.5</u>	<u>02/14/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mop sitting in mop sink. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: **07/24/2023**

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



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as of 5/2/2025

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Facility Name: FINCA

Facility ID: FA0014879

Site Address: 1803 SPRING ST STE A, PASO ROBLES

Record ID: PR0020317

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K016: Shell Stock: Quality, Storage, Tags	2.0	11/18/2024	Corrected On Site
Observed shellfish without tags in the drawer. Shellfish tags must be kept with the shell stock, preferably in their original container. Maintain tags in chronological order on the premises for a period of not less than 90 days from the date of harvest. Corrected in site.			

Inspection Date: 12/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	12/18/2023	Corrected On Site
At time of inspection, sanitizer buckets contained less than 100 ppm chlorine. Maintain a concentration of at least 100 ppm chlorine. Corrected on site.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	12/29/2023	11/18/2024
0 ppm chlorine dispensing from automatic dish machine. Discontinue use. Repair or replace unit. Ensure 50 ppm dispenses from unit prior unit.			



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Facility Name: FINNEY'S CRAFTHOUSE

Facility ID: FA0014342

Site Address: 857 MONTEREY ST, SAN LUIS OBISPO

Record ID: PR0019812

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 06/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean	0.5	06/10/2024	11/26/2024
1) Accumulations of grease were observed on various kitchen floors. Devise a cleaning schedule which will maintain the facility clean and sanitary.			
2) Observed grime and debris under sinks in bar area. Clean and sanitize.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 10/17/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: Minor violations observed. Ensure prompt and permanent correction.

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified	0.5	10/18/2023	06/03/2024
Provide and maintain accurate labels on food which is transferred from the original labeled packaging into unlabeled containers/bins.			
K033: Nonfood-Contact Surfaces Clean	0.5	10/18/2023	06/03/2024
Accumulations of soil and grease were observed on various kitchen surfaces. Devise a cleaning schedule which will maintain the facility clean and sanitary.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	10/17/2023	Corrected On Site
Train staff to store working utensils in a sanitary manner, rather than on soiled surfaces. Ensure that working utensils are replaced with clean equipment at least every four hours.			
K039: Thermometers Provided and Accurate	0.5	10/18/2023	06/03/2024
Maintain accurate and visible thermometers in all refrigerators. Train staff to monitor refrigerator temperatures regularly.			
K046: No Private Home/Living/Sleeping in Food Prep Areas	0.5	04/17/2024	06/03/2024
Areas of floor damage were observed. Make repairs if possible. Train staff to thoroughly clean these difficult areas.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	10/17/2023	06/03/2024



Two Years of Retail Food Facility Inspection Results

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Facility Name: FIN'S RESTAURANT

Facility ID: FA0000110

Site Address: 25 W GRAND AVE, GROVER BEACH

Record ID: PR0000110

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>11/15/2024</u>	<u>Corrected On Site</u>
Discontinue storing the hot holding unit on the 3-compartment sink. Corrected on site.			

Inspection Date: 09/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>09/12/2023</u>	<u>11/15/2024</u>
Replace the broken gaskets on the reach in freezer at the cook line.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>09/12/2023</u>	<u>11/15/2024</u>
Ensure the bar area flooring meets code requirements. See attachment for details.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: FIRESTONE GRILL

Facility ID: FA0000968

Site Address: 1001 HIGUERA ST A, SAN LUIS OBISPO

Record ID: PR0000968

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>04/26/2024</u>	<u>Corrected On Site</u>
Observed below adequate sanitizer solution level in the bar area and test strips were in another room and not readily available. Ensure test strips are located in all areas where sanitizer solution is being made so they can be used regularly to ensure proper sanitization levels.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>09/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed many patches on floors in prep areas. Operator informed me they are in the process of having the floors redone.			
K049: Permits Available	<u>0.5</u>	<u>04/30/2024</u>	<u>10/25/2024</u>
Maintain the Public Health Permit in a conspicuous place.			



Two Years of Retail Food Facility Inspection Results

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Facility Name: FIRST CLASS CONCESSIONS

Facility ID: FA0013045

Site Address: 875 AIRPORT DR, SAN LUIS OBISPO

Record ID: PR0018579

Program Description: LR23 - RESTAURANT (SEATING UNDER 10) - MINIMAL PREP

Inspection Date: 08/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	11/01/2024	Uncorrected as of 5/2/2025
Ensure a person in charge obtains a food safety manager certificate AND ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. 60 days will be granted to get certification. Email health inspector proof of completion when done.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	09/13/2024	Uncorrected as of 5/2/2025
Provide approved and correct testing strips to test for sanitizer concentration. If Chlorine is used, ensure the concentration is at 100ppm. If Quat based sanitizer is used ensure concentration is at 200ppm.			
K039: Thermometers Provided and Accurate	0.5	09/13/2024	Uncorrected as of 5/2/2025
Provide secondary thermometers to all refrigeration units holding Potential Hazardous Foods (PHF).			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	09/01/2025	Uncorrected as of 5/2/2025
Observed areas in the back room, where it is evident that the floor sealant has deterioration. Floors must be kept smooth, easily cleanable, and finished with approved materials. If flooring worsens and becomes problematic for cleaning and poses a slipping hazard, ensure it is repaired/re-sealed as soon as possible.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: FISH GAUCHO

Facility ID: FA0009739

Site Address: 1244 PARK ST, PASO ROBLES

Record ID: PR0016436

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>10/18/2024</u>	<u>Corrected On Site</u>
Discontinue storing knives on electrical pipe on the wall above prep table. Store food contact equipment/ utensils in a sanitary location. Corrected on site.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>11/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Main walk ways are cleaned, however, there is a build up of food debris on the floors under and around equipment. Implement a cleaning schedule to ensure floors are cleaned on a regular basis. Be sure to clean under and around equipment and storage areas.			

Inspection Date: 02/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0

Inspection Date: 08/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>08/25/2023</u>	<u>02/23/2024</u>
Clean and sanitize mold from ice chute.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>08/19/2023</u>	<u>02/23/2024</u>
Ensure CO2 tanks are secured to a fixed location.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: FIVE BELOW

Facility ID: FA0015793

Site Address: 271 MADONNA RD STE B, SAN LUIS OBISPO

Record ID: PR0021292

Program Description: LR13 - RETAIL MKT (5,001- 10,000 SF) - MINIMAL PREP

Inspection Date: 11/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 02/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

03/06/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: FIVE BELOW

Facility ID: FA0016220

Site Address: 333 FIVE CITIES DR STE 121, PISMO BEACH

Record ID: PR0021784

Program Description: LR13 - RETAIL MKT (5,001- 10,000 SF) - MINIMAL PREP

Inspection Date: 12/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 12/06/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: FIVE BELOW #1385

Facility ID: FA0015000

Site Address: 2169 THEATRE DR, PASO ROBLES

Record ID: PR0020415

Program Description: LR13 - RETAIL MKT (5,001- 10,000 SF) - MINIMAL PREP

Inspection Date: 11/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K049: Permits Available Maintain the Public Health Permit in a conspicuous place.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 11/03/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K041: Plumbing; Proper Backflow Devices Turn up hot water at toilet room hand wash sink; minimum of 100F.	<u>0.5</u>	<u>11/10/2023</u>	<u>11/15/2024</u>
K047: Signs Posted; Last Inspection Report Available Store recent health inspection report on site, available for Inspector and customer review upon request.	<u>0.5</u>	<u>11/04/2023</u>	<u>11/15/2024</u>
K049: Permits Available Post current health permit in a conspicuous location.	<u>0.5</u>	<u>11/10/2023</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: FIVE CITIES CHEVRON

Facility ID: FA0006495

Site Address: 340 FIVE CITIES DR, PISMO BEACH

Record ID: PR0010168

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 12/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure mops are hung to dry in an area that will not damage walls.	0.5	12/24/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Clean the floor sink near the soda syrups. Discontinue allowing buildup of mildew and grime.	0.5	12/24/2024	Uncorrected as of 5/2/2025

Inspection Date: 12/20/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed mildew on the panel inside the ice machine. Ice machines and ice dispensers should be cleaned as often as necessary to prevent buildup of mold, bacteria, or other factors that may affect the ice being produced. Note that cleaning an ice machine or ice dispenser is dependent on the specific make and model you have purchased. 1. Go to the manufacturer website to access information for your machine. 2. Find the cleaning instructions for your type of machine. 3. Discard all ice from the machine prior to cleaning. Use only approved chemicals to sanitize.	3.0	12/20/2023	12/26/2024
K030: Food Storage; Food Storage Containers Identified Observed bags of ice stored on the floor of the walk-in freezer. Ensure all food (including ice) is stored at least 6 inches off the floor at all times.	0.5	12/20/2023	12/26/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: FIVE CITIES FRATERNAL ORDER OF EAGLES #4153

Facility ID: FA0015839

Site Address: 1713 FRONT ST, OCEANO

Record ID: PR0021366

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 04/09/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed grate for the floor sink inside of the hand washing sink. Ensure hand sinks are used for hand washing only. Discontinue placing or storing anything inside of hand sinks.	3.0	04/09/2025	<u>Uncorrected as of 5/2/2025</u>
K014: Food Contact Surfaces: Clean and Sanitized - Observed mildew on the panel inside the ice machine. Ice machines and ice dispensers should be cleaned as often as necessary to prevent buildup of mold, bacteria, or other factors that may affect the ice being produced. - Observed clean pans and dishes on the floor near the 3-compartment sink. Immediately discontinue placing or storing food contact surfaces on the floor	3.0	04/09/2025	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Floor sink near the ice machine is in need of cleaning - Floors below and behind the ice machine are in need of cleaning	0.5	04/14/2025	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 05/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies There is no paper towel dispenser installed at the hand wash sink at the bar. Install a permanently mounted paper towel dispenser.	3.0	05/13/2024	04/09/2025
K049: Permits Available Locate and post the 2024 Health Permit in an easily visible location.	0.5	05/13/2024	04/09/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: FIVE CITIES MEALS ON WHEELS

Facility ID: FA0000701

Site Address: 780 BELLO ST, PISMO BEACH

Record ID: PR0000701

Program Description: HR15 - RETAIL MKT (UNDER 150 SF) - FULL PREP

Inspection Date: 02/05/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K000: STORMWATER POLLUTION	0.0	02/05/2025	Uncorrected as of 5/2/2025
Facility is not utilizing the mop sink and instead is dumping waste water outside in the bushes. Immediately discontinue this practice. Mop water shall be disposed of in the approved mop sink. It appears the mop sink does not drain properly and may need to be repaired. Repair or replace the mop sink as soon as possible. REPEAT VIOLATION.			
K042: Proper Waste Disposal; Facilities Maintained	0.5	02/05/2025	Uncorrected as of 5/2/2025
Facility is not utilizing the mop sink and instead is dumping waste water outside in the bushes. Immediately discontinue this practice. Mop water shall be disposed of in the approved mop sink. It appears the mop sink does not drain properly and may need to be repaired. Repair or replace the mop sink as soon as possible. REPEAT VIOLATION.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	02/05/2025	Uncorrected as of 5/2/2025
Door to the kitchen was propped open during the inspection. Facility does not have an enclosed kitchen and therefore needs to protect from outside contamination and entrance of vermin. One rat trap was seen inside the kitchen, indicating vermin are entering. In order to ensure vermin cannot enter, the door needs to remain closed or have a tight fitted screen installed.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	02/05/2025	Uncorrected as of 5/2/2025
Vinyl flooring in the storage/janitorial room is deteriorating. Plan for future repairs. Ensure only approved flooring materials are used. See attachment "Approved Flooring Materials" for more information.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	02/05/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATIONS: - #42 - #45			

Inspection Date: 03/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K000: STORMWATER POLLUTION	0.0	03/29/2024	Uncorrected as of 5/2/2025
Facility is not utilizing the mop sink and instead is dumping waste water in the storm drain outside. Immediately discontinue this practice. Storm drains lead directly to the ocean. Mop water shall be disposed of in the approved mop sink.			
K042: Proper Waste Disposal; Facilities Maintained	0.5	03/29/2024	Uncorrected as of 5/2/2025
Facility is not utilizing the mop sink and instead is dumping waste water in the storm drain outside. Immediately discontinue this practice. Storm drains lead directly to the ocean. Mop water shall be disposed of in the approved mop sink.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	03/29/2024	Uncorrected as of 5/2/2025
Vinyl flooring in the storage/janitorial room is deteriorating. Plan for future repairs. Ensure only approved flooring materials are used. See attachment "Approved Flooring Materials" for more information.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: FIVE FOLEYS, INC.

Facility ID: FA0009341

Site Address: 921 GRIFFIN UNIT R, GROVER BEACH

Record ID: PR0016768

Program Description: HR34 - CATERING OPERATION FACILITY - FULL PREP

Inspection Date: 07/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K049: Permits Available

0.5

07/10/2024

Uncorrected as of 5/2/2025

Post the 2024 Health Permit in an easily visible location.

Inspection Date: 07/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: No violations found during time of inspection.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: FIVE GUYS BURGERS AND FRIES

Facility ID: FA0012657

Site Address: 1229 E GRAND AVE STE 103, ARROYO GRANDE

Record ID: PR0018122

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/17/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify food handler cards for employees. Ensure every employee obtains a food handler card. Ensure copies are maintained on site and able to be presented during an inspection.	1.0	04/19/2025	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed low levels of bleach/chlorine in sanitizer bucket. Ensure bleach/chlorine sanitizer concentration is maintained at 100ppm. Corrected on site.	0.5	04/17/2025	Corrected On Site
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed minimal food debris in corner of kitchen near fry station. Ensure all flooring is maintained clean.	0.5	04/18/2025	Uncorrected as of 5/2/2025

Inspection Date: 09/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: Facility presented very clean and well maintained during time of inspection.

AWRD: EXCELLENCE AWARD **0.0** **09/19/2024** **04/17/2025**

Inspection Date: 01/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD **0.0** **01/25/2024** **09/19/2024**

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: FIVE GUYS BURGERS AND FRIES

Facility ID: FA0013879

Site Address: 763 E FOOTHILL BLVD, SAN LUIS OBISPO

Record ID: PR0019368

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/05/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K049: Permits Available Maintain the Public Health Permit in a conspicuous place.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 07/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K038: Approved Lighting/Ventilation: Adequate, Used Observed light bulbs out under hood system. Replace.	<u>0.5</u>	<u>07/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0017723

PR0022886

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: FLYING COLORS CO.

Facility ID: FA0017723

Site Address: 977 E FOOTHILL BLVD UNIT 109, SAN LUIS OBISPO

Record ID: PR0022886

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 05/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: FOGHORN BREWHOUSE

Facility ID: FA0015130

Site Address: 2940 MAIN ST, MORRO BAY

Record ID: PR0020532

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/19/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed unlabeled containers with food in prep cooler. Provide labels to all working containers to indicate contents.	0.5	02/21/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed mold like growth on ice bin panel. Ensure equipment is sanitized, maintained clean, functional, and in good repair.	0.5	02/26/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinders in bar and storage area. Properly secure all the pressurized CO2 tanks.	0.5	02/21/2025	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	02/19/2025	Corrected On Site
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed multiple cracked tiles in walk in cooler. Repair or replace. Ensure all floors and walls are smooth, durable, of approved materials, and in good repair.	0.5	08/19/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violation: #36	2.0		Uncorrected as of 5/2/2025

Inspection Date: 08/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized tanks in bar area. Properly secure all pressurized CO2 tanks.	0.5	08/17/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed uncovered light bulbs in kitchen and walk in cooler. Ensure all light bulbs are either shatter proof/coated/or shielded to prevent contamination of food/equipment/utensils.	0.5	08/29/2024	Uncorrected as of 5/2/2025

Inspection Date: 01/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: FOGHORN BREWHOUSE

Facility ID: FA0015130

Site Address: 2940 MAIN ST, MORRO BAY

Record ID: PR0020532

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K024: Person In Charge Present and Performs Duties; Valid Certification **1.0** **02/05/2024** **08/15/2024**

Ensure the food facility owner or an employee has a valid/current Food Safety Manager certificate. Email copy of certificate.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: FOOD MIX

Facility ID: FA0016094

Site Address: 525 MORRO BAY BLVD, MORRO BAY

Record ID: PR0021653

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate. Email copy of Food Safety Manager Certificate to your inspector as per discussion.	1.0	04/15/2025	<u>Uncorrected as of 5/2/2025</u>
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottle with chemical under 3-comp sink. Properly label all chemicals and store in an area separate from food and utensils.	0.5	10/17/2024	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified 1) Observed box of cans on floor. Properly elevate food items/packages/container at least 6 inches above the floor. 2) Observed unlabeled container with food. Provide labels to all working containers to indicate contents.	0.5	10/17/2024	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gaskets on reach in cooler. Repair or replace.	0.5	12/15/2024	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Ensure to provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	10/17/2024	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep unit tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	10/17/2024	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Ensure the toilet room has a self-closing door mechanism in working order.	0.5	10/29/2024	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate. Send copy of Food Safety Manager Certificate within 60 days.	1.0	06/04/2024	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used 1) Observed debris accumulation on grease filters. Clean and maintain the hood grease filters and hood surfaces. 2) Observed exposed light bulb in prep sink area. Ensure all light bulbs are either shatter proof/coated/or shielded to prevent contamination of food/equipment/utensils.	0.5	04/18/2024	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep unit tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	04/18/2024	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms.	0.5	04/18/2024	<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: FOOD MIX

Facility ID: FA0016094

Site Address: 525 MORRO BAY BLVD, MORRO BAY

Record ID: PR0021653

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/08/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: Food4less

Facility ID: FA0012686

Site Address: 1132 W Branch St, Arroyo Grande

Record ID: PR0018159

Program Description: HR14 - RETAIL MKT (ABOVE 10,000 SF) - FULL PREP

Inspection Date: 03/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed refrigeration unit at 50F (open display case near dairy section). Ensure all refrigeration units are maintained at 41F or below. Product that was just placed into unit (dairy creamer) was removed, no other potentially hazardous food items were in unit. Manager called repair company to come out and look at unit.	3.0	03/03/2025	Corrected On Site
K016: Shell Stock: Quality, Storage, Tags Observed shellstock in display refrigeration case without shellfish certification tags. Facility keeps the shell tags outside of refrigeration case. Discontinue this practice. Ensure shellfish certification tags stay with shellstock and then maintain tags in chronological order on the premises for a period of not less than 90 days from the date of harvest.	2.0	03/03/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use - Observed grime on multiple refrigeration fan blade covers. - Observed food debris built up in meat display case. Ensure all equipment is maintained clean and in good repair.	0.5	03/07/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed build up of food debris in dairy walk in unit. Ensure all flooring is maintained clean. - Observed grime on FRP in janitorial area. Ensure all walls are maintained clean.	0.5	03/08/2025	Uncorrected as of 5/2/2025

Inspection Date: 03/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed no paper towels at hand wash sink in front area of meat department. Ensure all hand wash sinks are fully stocked with pump soap and paper towels. Corrected on site.	3.0	03/27/2024	Corrected On Site
K007: Proper Hot and Cold Holding Temperatures Observed freezer unit not maintaining temperature properly. All defrosted items (35F) that were stocked the night before were moved into refrigeration display case for sale that day. Ensure freezer units are maintaining items frozen.	3.0	03/27/2024	Corrected On Site
K035: Adequate/Approved Equipment/Utensils, Maintained Observed cardboard being used to cover open panel of meat refrigeration display case. Manager has ordered a new panel to replace. Ensure all materials are smooth, nonabsorbent and easily cleanable. Manager is going to use plexiglas instead of cardboard until the unit's panel is repaired/replaced.	0.5	03/29/2024	03/03/2025
K038: Approved Lighting/Ventilation: Adequate, Used - Observed two lights out in hood system. Repair/replace. - Observed no covers on two lights in hood system. Ensure all light bulbs are either shatter proof/coated/or shielded to prevent contamination of food/equipment/utensils.	0.5	03/29/2024	03/03/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: Food4less

Facility ID: FA0012686

Site Address: 1132 W Branch St, Arroyo Grande

Record ID: PR0018159

Program Description: HR14 - RETAIL MKT (ABOVE 10,000 SF) - FULL PREP

Inspection Date: 03/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>09/27/2024</u>	<u>03/03/2025</u>
Observed degrading flooring near walk-in refrigeration unit near bakery. Facility has been making improvements on flooring since last inspection. Ensure all floors/walls/ceilings are maintained in good repair.			

Inspection Date: 11/01/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K026: Approved Thawing Methods Used, Frozen Food	<u>0.5</u>	<u>11/01/2023</u>	<u>Corrected On Site</u>
Observed unapproved thawing method being used for potentially hazardous food (prepackaged raw meat). Ensure an approved thawing method is utilized. Corrected on site by manager. Thaw potentially hazardous food (PHF) by one of the approved methods; completely submerged under potable water (70°F or below) with sufficient water velocity to agitate and flush loose particles into the sink drain (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.			
K032: Food Properly Labeled & Honestly Presented	<u>0.5</u>	<u>11/01/2023</u>	<u>Corrected On Site</u>
Observed expired baby food for sale. Ensure that the food facility does not sell or offer for sale baby food or infant formula after the "use by" date. Facility voluntarily discarded all expired baby food products found on the shelves.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed accumulation of dust/debris on fan in meat refrigeration unit. Ensure all equipment is maintained clean and in good repair.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>02/28/2024</u>	<u>03/27/2024</u>
Observed degrading flooring and sealant around equipment throughout food facility. Ensure all floors/walls/ceilings are maintained in good repair. Manager has a list for repairs that he has been actively working on.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: Food-4-Less

Facility ID: FA0000716

Site Address: 8360 El Camino Real, Atascadero

Record ID: PR0000716

Program Description: HR14 - RETAIL MKT (ABOVE 10,000 SF) - FULL PREP

Inspection Date: 11/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	11/04/2024	Corrected On Site
Hand washing sink (in meat department) wasn't supplied with paper towels. Provide paper towels or drying device in dispensers at or adjacent to each hand washing facility. Corrected on site.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	11/18/2024	Uncorrected as of 5/2/2025
Prop the mops up OR install mop racks so they properly air dry, near the departments that are frequently utilizing them.			

Inspection Date: 03/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K033: Nonfood-Contact Surfaces Clean	0.5	04/01/2024	Uncorrected as of 5/2/2025
Observed dust accumulated on the fans of the walk in dairy/beverage refrigerator. Ensure that they are cleaned.			
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	05/01/2024	11/04/2024
1. The sink in the women's employee restroom was unstable and loosely installed. Ensure that it is repaired in a secure manner. 2. Toilet paper roll dispenser in the women's restroom was broken. Make sure to install a new one.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: Food-4-Less

Facility ID: FA0001057

Site Address: 3985 S Higuera St, San Luis Obispo

Record ID: PR0001057

Program Description: MR14 - RETAIL MKT (ABOVE 10,000 SF) - MODERATE PREP

Inspection Date: 11/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 02/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean	0.5	03/13/2024	<u>Uncorrected as of 5/2/2025</u>
1) Observed mold like substance between three compartment sink and the wall. Clean and sanitize. 2) Observed dust accumulation on ceilings above/in front of ceiling mounted fans in the dairy refrigerator. Clean and maintain area free of dust.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	03/27/2024	<u>Uncorrected as of 5/2/2025</u>
Observed ice accumulation along the floor and walls in the walk in receiving meat freezer. Thaw and maintain freezers free of ice accumulation.			
K041: Plumbing; Proper Backflow Devices	0.5	03/27/2024	<u>Uncorrected as of 5/2/2025</u>
Observed slow hand sink drain in receiving area. Clean sink and clear drain.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	03/06/2024	<u>Uncorrected as of 5/2/2025</u>
Observed personal food in bakery walk in refrigerator. Keep staff food in break room refrigerator to prevent potential cross contamination.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	03/27/2024	<u>Uncorrected as of 5/2/2025</u>
Observed FRP separating from wall behind hand sink in receiving area. Clean and reattach FRP to the wall.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: Food-4-Less

Facility ID: FA0006429

Site Address: 1465 Creston Rd, Paso Robles

Record ID: PR0010091

Program Description: MR14 - RETAIL MKT (ABOVE 10,000 SF) - MODERATE PREP

Inspection Date: 01/23/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies 1. Repair or replace broken paper towel dispenser in meat prep room. 2. Repair or replace broken hand wash sink in the bakery.	<u>3.0</u>	<u>01/23/2025</u>	<u>Corrected On Site</u>
K033: Nonfood-Contact Surfaces Clean Clean and sanitize buckets containing bulk food spices in the meat prep walk-in refrigeration unit.	<u>0.5</u>	<u>01/30/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use ENSure raw wood shelving in dairy refrigeration unit is sealed with nonabsorbent sealant.	<u>0.5</u>	<u>01/30/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Clean food debris from under shelving in walk-in freezer in bakery area.	<u>0.5</u>	<u>01/30/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed empty paper towel dispenser in meat prep room. Ensure hand wash sink supplies are stocked at all times.	<u>3.0</u>	<u>04/29/2024</u>	<u>Corrected On Site</u>
K038: Approved Lighting/Ventilation: Adequate, Used Repair or replace light out in bakery walk-in refrigerator.	<u>0.5</u>	<u>05/01/2024</u>	<u>01/23/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Ensure toilet tissue remains installed in dispenser to prevent cross contamination.	<u>0.5</u>	<u>04/30/2024</u>	<u>01/23/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Clean and sanitize walls and sinks of mold in meat room.	<u>0.5</u>	<u>05/01/2024</u>	<u>01/23/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: 1. Ensure toilet tissue remains installed in dispenser to prevent cross contamination.	<u>2.0</u>	<u>04/29/2024</u>	<u>01/23/2025</u>

Inspection Date: 07/10/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Ensure rotisserie chicken marinating tub is cleaned and sanitized daily. Maintain record of cleaning schedule.	<u>3.0</u>	<u>07/10/2023</u>	<u>Corrected On Site</u>
K016: Shell Stock: Quality, Storage, Tags Ensure shellfish tags remain with stock until sold out. Store tags on file for 90 day and have available for review upon Inspector request.	<u>2.0</u>	<u>07/10/2023</u>	<u>Corrected On Site</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** Food-4-Less**Facility ID:** FA0006429**Site Address:** 1465 Creston Rd, Paso Robles**Record ID:** PR0010091**Program Description:** MR14 - RETAIL MKT (ABOVE 10,000 SF) - MODERATE PREP**Inspection Date:** 07/10/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 91.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed mop sink out of order. Repair or replace.	<u>0.5</u>	<u>08/04/2023</u>	<u>04/29/2024</u>
K043: Approved Toilets: Maintained, Accessible, Clean Ensure toilet tissue remains installed in dispenser to prevent cross contamination.	<u>0.5</u>	<u>07/11/2023</u>	<u>01/23/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Clean and sanitize walls in produce walk-in.	<u>0.5</u>	<u>07/14/2023</u>	<u>04/29/2024</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: 1. Ensure toilet tissue remains installed in dispenser to prevent cross contamination.	<u>2.0</u>	<u>07/10/2023</u>	<u>04/29/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: FOSTER'S FAMILY DONUTS

Facility ID: FA0013474

Site Address: 1511 W GRAND AVE, GROVER BEACH

Record ID: PR0018987

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 04/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies No paper towels available in the restroom at start of inspection. Ensure paper towels are available at hand sinks at all times. Corrected on site.	<u>3.0</u>	<u>04/30/2024</u>	<u>Corrected On Site</u>
K023: No Rodents, Insects, Birds, or Animals Observed flies inside the kitchen and the front door propped open. Ensure the door remains closed or is equipped with a tight fitting screen to prevent entrance of vermin.	<u>2.0</u>	<u>04/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K033: Nonfood-Contact Surfaces Clean Outside of equipment, shelving, and cabinets are in need of a deep cleaning. Thoroughly clean all equipment, bins for bulk products (flour, sugar, etc.) cabinets, and shelving. REPEAT VIOLATION.	<u>0.5</u>	<u>04/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Discontinue using newspaper and cardboard to line the perimeter of the fryer. This is not only a fire hazard but a potential for cross contamination. All equipment must be smooth, nonabsorbent, and easily cleanable. REPEAT VIOLATION.	<u>0.5</u>	<u>04/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Thoroughly clean and maintain all floors, walls, and ceilings. REPEAT VIOLATION. 2) Flooring has significantly deteriorated and can no longer be properly cleaned. Plan for future replacement of the floors. Submit plans to this department before beginning any construction. REPEAT VIOLATION.	<u>0.5</u>	<u>04/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: - Equipment, shelves, and cabinets need to be cleaned - Newspaper lining the floor around fryers - Flooring very deteriorated and not up to code - Floors, walls, ceilings dirty	<u>2.0</u>	<u>04/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: FOSTER'S OLD FASHION

Facility ID: FA0000021

Site Address: 801 PINEY WAY, MORRO BAY

Record ID: PR0000021

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 11/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.	0.5	11/09/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed boxes of tomatoes on floor of walk in cooler. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	11/09/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels sitting on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	11/09/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops sitting on floor next to mop sink. Ensure mops after use are placed in a position that allows it to air dry without soiling walls, equipment, or supplies.	0.5	11/09/2024	Uncorrected as of 5/2/2025

Inspection Date: 02/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate. Email copy of certificate within 60 days.	1.0	04/01/2024	11/07/2024
K027: Food Separated and Protected Observed opened bags in chest freezer. Ensure all food products are stored so as to be protected from contamination at all times.	1.0	02/07/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed boxes of bacon on floor in walk in cooler. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	02/07/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.	0.5	02/07/2024	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: FRANCISCO'S COUNTRY KITCHEN

Facility ID: FA0013774

Site Address: 1488 GRAND AVE, ARROYO GRANDE

Record ID: PR0019276

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/08/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 83.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed refrigeration unit in front prep station at 45F. All juices and dairy products were removed from unit. Ensure all refrigeration units are maintained at 41F or below.	<u>3.0</u>	<u>04/08/2025</u>	<u>Corrected On Site</u>
K014: Food Contact Surfaces: Clean and Sanitized REPEAT VIOLATION: Observed grime in soda nozzle gaskets. Ensure all food contact surfaces are maintained clean and sanitized.	<u>3.0</u>	<u>04/09/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K027: Food Separated and Protected - Observed raw shells eggs being stored above salsa. Ensure all ready to eat foods are stored above raw foods. - Observed handles of scoops submerged in bulk food. Ensure all handles are maintained out of contact with food to prevent any contamination.	<u>1.0</u>	<u>04/10/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed cardboard being used to line pan for grease. Discontinue this practice. Cardboard can harbor vermin. Ensure all equipment is smooth, nonabsorbent, easily cleanable and commercial grade.	<u>0.5</u>	<u>04/08/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed light out in hood system. Repair/replace.	<u>0.5</u>	<u>04/11/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored REPEAT VIOLATION: Observed wiping cloths being stored on prep line. Ensure wiping cloths are maintained in sanitizer solution when not in use. Corrected on site.	<u>0.5</u>	<u>04/08/2025</u>	<u>Corrected On Site</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed particle board ceiling tiles above front prep station. Ensure ceiling tiles are smooth, nonabsorbent and easily cleanable. Facility can replace these over time. - Observed degrading flooring on stairs. Repair/replace. Ensure all flooring is maintained in good repair.	<u>0.5</u>	<u>04/22/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Observed no hand wash sign at hand wash sink in front prep station. Ensure every hand wash sink has a hand wash sign posted.	<u>0.5</u>	<u>04/11/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K053: Repeat Violations - Critical (1 - 23) See comments in section 14.	<u>5.0</u>	<u>04/08/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 40.	<u>2.0</u>	<u>04/08/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: FRANCISCO'S COUNTRY KITCHEN

Facility ID: FA0013774

Site Address: 1488 GRAND AVE, ARROYO GRANDE

Record ID: PR0019276

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 08/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	08/19/2024	Corrected On Site
- Observed refrigeration unit in front prep station at 49F. All juices/milk products were removed from unit and placed in another refrigeration unit. Food items had been placed into unit that morning. - Observed prep top refrigeration unit in front prep station at 45F. Unit was adjusted by manager. ENSURE ALL REFRIGERATION UNITS ARE MAINTAINED AT 41F OR BELOW.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	08/19/2024	Uncorrected as of 5/2/2025
- Observed grime in soda nozzle gaskets. Ensure all food contact surfaces are maintained clean and sanitized. - Observed low concentration of bleach in sanitizer bucket on prep line. Ensure sanitizer solution is at least 100ppm bleach. Manager instructed to make another sanitizer solution.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5	08/20/2024	04/08/2025
Observed unlabeled spray bottles. Ensure all spray bottles/toxic substances are labeled as to their contents.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	08/19/2024	Corrected On Site
REPEAT VIOLATION: Observed free standing CO2 tanks. Ensure CO2 tanks are affixed to a rigid structure. Corrected on site.			
K040: Wiping Cloths: Properly Used and Stored	0.5	08/19/2024	Uncorrected as of 5/2/2025
Observed wiping cloths being stored on prep line. Ensure wiping cloths are maintained in sanitizer solution when not in use.			
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	08/20/2024	Uncorrected as of 5/2/2025
Observed no warm (100-104) water in toilet room. Ensure toilet room has warm water at hand wash sink at all times. Manager was instructed to have employees rewash hands at hand wash sink in the kitchen prior to returning to work.			

Inspection Date: 12/19/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	12/19/2023	08/19/2024
Observed utensil in hand wash sink. Ensure hand wash sink is only used for handwashing.			
K007: Proper Hot and Cold Holding Temperatures	3.0	12/19/2023	Corrected On Site
Observed refrigeration unit at 50F. Ensure all refrigeration units are maintained at 41F or below. All potentially hazardous food items were discarded by employee. Repair/replace unit. Ensure employees are keeping track of temperatures in refrigeration units.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	12/20/2023	08/19/2024
Observed free standing CO2 tanks. Ensure CO2 tanks are affixed to a rigid structure.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	12/22/2023	08/19/2024
Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	04/29/2024	Uncorrected as of 5/2/2025
Observed degrading flooring in storage area upstairs. Ensure all flooring is smooth, nonabsorbent and easily cleanable. When facility decides to update flooring, please provide the required 4" base coving with 3/8 inch radius.			



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as of 5/2/2025

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Facility Name: FRANKIE AND LOLA'S FRONT ST CAFE

Facility ID: FA0000592

Site Address: 1154 FRONT ST, MORRO BAY

Record ID: PR0000592

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Observed debris accumulation on/around cook line equipment, emphasis hard to reach areas. Ensure all nonfood-contact surfaces are maintained clean.	0.5	04/16/2025	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gasket on reach in cooler and prep cooler at cook line. Repair or replace.	0.5	06/02/2025	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF). Ensure they are placed in a highly visible location.	0.5	04/04/2025	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Observed unfinished/dry wall exposed in storage room. Repair or replace. 2) Observed missing cove sections in cook line. Repair or replace. Ensure to provide the required 4" base coving with 3/8 inch radius coving. 3) Observed accumulation of debris on floor under equipment and along edges of floor/wall juncture. Remove any accumulation of grease/food debris/dead insects/dirt. Ensure all floors and walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint.	0.5	06/02/2025	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: #33, 35, 45	2.0		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Observed debris accumulation on/around cook line equipment, emphasis hard to reach areas. Ensure all nonfood-contact surfaces are maintained clean.	0.5	09/03/2024	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gasket on reach in cooler. Repair or replace.	0.5	10/20/2024	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed opening in ceiling in storage room. Employee stated there was maintenance done to a pipe. Repair or replace section.	0.5	10/20/2024	<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: FRANKIE AND LOLA'S FRONT ST CAFE

Facility ID: FA0000592

Site Address: 1154 FRONT ST, MORRO BAY

Record ID: PR0000592

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Provide approved pump soap hand washing dispenser at hand wash sink.	<u>3.0</u>		<u>01/19/2024</u>
K027: Food Separated and Protected Observed containers in prep fridge unit with out lids. Ensure all food products are stored so as to be protected from contamination at all times.	<u>1.0</u>	<u>01/22/2024</u>	<u>08/20/2024</u>
K030: Food Storage; Food Storage Containers Identified Observed case of almond milk on floor in back storage area. Properly elevate food items/packages/container at least 6 inches above the floor.	<u>0.5</u>	<u>01/22/2024</u>	<u>08/20/2024</u>
K038: Approved Lighting/Ventilation: Adequate, Used 1) Observed in-op light bulb under hood system. Replace. 2) Clean and maintain the hood grease filters and hood surfaces.	<u>0.5</u>	<u>02/02/2024</u>	<u>08/20/2024</u>
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>01/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	<u>0.5</u>		<u>01/19/2024</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Thoroughly clean and maintain all floors, walls, and behind equipment in cook area. 2) Observed opening in ceiling and on wall in storage area. Repair or replace.	<u>0.5</u>	<u>03/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure required hand washing signs are posted at all hand washing sinks.	<u>0.5</u>		<u>01/19/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: FRANK'S FAMOUS HOT DOGS

Facility ID: FA0000229

Site Address: 950 CALIFORNIA BLVD, SAN LUIS OBISPO

Record ID: PR0000229

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/25/2025

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	04/25/2025	Uncorrected as of 5/2/2025
Observed unsealed plywood being used as a shelf liner underneath prep tables. Repair or replace shelves with a material that is smooth, nonabsorbent and easily cleanable.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	04/25/2025	Uncorrected as of 5/2/2025
-Observed grime and debris build up throughout the floors in the kitchen. Ensure floors are maintained clean.			
-Observed holes in FRP throughout the kitchen and prep area. Ensure all holes are sealed to ensure cleanable surfaces.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
REPEAT VIOLATIONS;			
-Observed grime and debris build up throughout the floors in the kitchen. Ensure floors are maintained clean.			

Inspection Date: 11/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	11/06/2024	Uncorrected as of 5/2/2025
Observed foil being used as a shelf liner underneath prep tables. Repair or replace shelves with a material that is smooth and easily cleanable.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	11/06/2024	Uncorrected as of 5/2/2025
Observed grime and debris build up throughout the floors in the kitchen. Ensure floors are maintained clean.			

Inspection Date: 05/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0		Uncorrected as of 5/2/2025
Observed old food particles on the meat slicer. Thoroughly clean meat slicer after each use. Take apart pieces of the machine in order to clean the hard to reach areas.			
K026: Approved Thawing Methods Used, Frozen Food	0.5	05/21/2024	11/06/2024
Observed thawing hot dogs in standing water in prep sink. Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: FRANK'S FAMOUS HOT DOGS

Facility ID: FA0000229

Site Address: 950 CALIFORNIA BLVD, SAN LUIS OBISPO

Record ID: PR0000229

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 05/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>05/25/2024</u>	<u>11/06/2024</u>
1) Observed cracked caulking behind all sinks. Re-caulk seam between sink and wall to ensure smooth and easily cleanable. 2) Observed dust accumulation on the fan guards in the walk in refrigerator. Clean and sanitize.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>06/01/2024</u>	<u>11/06/2024</u>
Observed cardboard being used as a shelf liner underneath prep tables. Repair or replace shelves with a material that is smooth and easily cleanable.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>05/23/2024</u>	<u>11/06/2024</u>
Observed faucets in both bathrooms loose and not easily able to obtain hot water. Repair or replace.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>05/25/2024</u>	<u>11/06/2024</u>
Observed last years permit posted. Post current year health permit.			

Inspection Date: 10/17/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: Minor violations observed. Make prompt and permanent corrections.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>11/17/2023</u>	<u>11/06/2024</u>
Staff Food Handler Cards could not be verified. Maintain copies of current cards on file.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>10/17/2023</u>	<u>11/06/2024</u>
Observed unlabeled food containers. Maintain accurate labels on all food removed from the original labeled packaging.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>10/18/2023</u>	<u>11/06/2024</u>
Maintain the floor of the walk in freezer clean. The interior of the unit is heavily rusted. The unit functions very well, but resurfacing of rusted areas would make cleaning easier. Replace any racks that are heavily rusted.			
K039: Thermometers Provided and Accurate	<u>0.5</u>	<u>10/18/2023</u>	<u>11/06/2024</u>
Maintain accurate and visible thermometers in all refrigerators. Ensure that thermometers are not getting pushed to the back of the unit. They are less accurate in that location, and are not visible for monitoring.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Wiping cloths were observed stored on work surfaces. Train staff to store wiping cloths in sanitizer solution between uses.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>10/17/2023</u>	<u>11/06/2024</u>



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Facility Name: FREMONT THEATER SNACK BAR

Facility ID: FA0000244

Site Address: 1035 MONTEREY ST, SAN LUIS OBISPO

Record ID: PR0000244

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 01/23/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
<u>K024: Person In Charge Present and Performs Duties; Valid Certification</u> Ensure all food employees have a valid/current food handler card/certificate.	<u>1.0</u>	<u>05/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>
<u>K054: Repeat Violations - Good Retail Practices (24 -51)</u>	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



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as of 5/2/2025

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Facility Name: FRENCH CORNER BAKERY

Facility ID: FA0000410

Site Address: 2214 MAIN ST, CAMBRIA

Record ID: PR0000410

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 01/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed uncovered containers with food in reach in cooler. Ensure all food products are stored so as to be protected from contamination at all times.	1.0	01/23/2025	Uncorrected as of 5/2/2025
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottle with chemical liquid in dishwasher area. Properly label all chemicals and store in an area separate from food and utensils.	0.5	01/23/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gaskets on reach in coolers. Repair or replace.	0.5	03/21/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used 1) Observed restroom ventilation unit not to be working. Repair and ensure to provide operable ventilation. 2) Observed light bulbs out under both hood systems. Replace.	0.5	03/21/2025	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	02/04/2025	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels sitting on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	01/23/2025	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean Observed toilet paper sitting on toilet water tank. Provide toilet paper in permanently installed dispensers.	0.5	01/23/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed gaps around screen door located in kitchen. Properly rodent proof the exterior doors to eliminate gaps greater than 1/4 inch.	0.5	02/04/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed deteriorated flooring with missing pieces and broken cove in bathroom area and under prep sink. Repair or replace. Ensure all floors and walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint. Contact Environmental Health Office prior to any installation for approval.	0.5	07/21/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: #35, 39, 40, 43	2.0		Uncorrected as of 5/2/2025

Inspection Date: 04/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained 1) Observed broken rubber door gaskets on reach in cooler. Repair or replace. 2) Observed hair-like grease/dust accumulation on hood system filters. Clean and maintain on routine schedule.	0.5	06/22/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

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For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: FRENCH CORNER BAKERY****Facility ID:** FA0000410**Site Address:** 2214 MAIN ST, CAMBRIA**Record ID:** PR0000410**Program Description:** MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP**Inspection Date:** 04/22/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 97.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use Observed scooper sitting in bulk food bin. Properly store utensil in an approved and clean area.	<u>0.5</u>	<u>04/24/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Missing thermometer in fridge with milk/dairy. Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>04/24/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed cloth towel on prep table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	<u>0.5</u>	<u>04/24/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Observed toilet paper sitting on ledge next to toilet. Provide toilet paper in permanently installed dispensers as to prevent unnecessary handling with unclean hands.	<u>0.5</u>	<u>05/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: FRENCH FRIES

Facility ID: FA0015981

Site Address: 1540 E GRAND AVE # D, ARROYO GRANDE

Record ID: PR0021498

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 03/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use Observed free standing CO2 tanks next to soda boxes. Ensure all CO2 tanks are affixed to a rigid structure.	0.5	03/28/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used REPEAT VIOLATION: Observed light out in hood system. Repair/replace.	0.5	03/27/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean REPEAT VIOLATION: Observed grime on flooring underneath equipment. Ensure all floors/walls/ceilings are deep cleaned and sanitized.	0.5	03/29/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 38 and 45.	2.0	03/26/2025	Uncorrected as of 5/2/2025

Inspection Date: 04/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used Observed light out in hood system. Repair/replace.	0.5	04/30/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed wiping cloths being stored on prep line and on waist of cook. Ensure all wiping cloths are maintained in sanitizer solution. Corrected on site.	0.5	04/26/2024	Corrected On Site
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grime on flooring underneath equipment. Ensure all floors/walls/ceilings are deep cleaned and sanitized.	0.5	04/30/2024	Uncorrected as of 5/2/2025
K049: Permits Available Ensure 2024 health permit is posted in a conspicuous place.	0.5	04/30/2024	Uncorrected as of 5/2/2025

Inspection Date: 07/07/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops being stored in mop sink. Ensure mops are hung up to dry in rack to prevent cross contamination of equipment or walls.	0.5	07/08/2023	04/26/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: FRENCH HOSPITAL

Facility ID: FA0011582

Site Address: 1911 JOHNSON AVE, SAN LUIS OBISPO

Record ID: PR0014886

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	04/25/2025	Uncorrected as of 5/2/2025
Food managers card on file is expired. Please send your inspector a current food managers card.			

Inspection Date: 10/31/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0

Inspection Date: 05/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K030: Food Storage; Food Storage Containers Identified	0.5	05/10/2024	10/31/2024
Observed several containers of food without labels. Ensure all food storage containers have labels.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	05/10/2024	10/31/2024
Observed several food storage containers with paper cups as scoops. Ensure all scoops are commercial grade with handles to prevent cross contamination.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	05/03/2024	10/31/2024
Observed personal beverage in refrigerator with open lid. Ensure no personal food/beverages are stored in commercial refrigerators to reduce cross contamination.			



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FA0016396

PR0021968

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: FRENCH TART

Facility ID: FA0016396

Site Address: 977 E FOOTHILL BLVD STE 109, SAN LUIS OBISPO

Record ID: PR0021968

Program Description: MR40 - DEPENDENT FOOD SERVICE OPERATOR-MODERATE PREP

Inspection Date: 10/16/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



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FA0001083

PR0001083

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: FRESH DONUTS

Facility ID: FA0001083

Site Address: 3810 BROAD ST 4, SAN LUIS OBISPO

Record ID: PR0001083

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 10/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

10/30/2024

Uncorrected as of 5/2/2025

Observed grime accumulation under equipment and in floor drains. Ensure floors and floor drains are regularly cleaned.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: FRESH DONUTS

Facility ID: FA0006992

Site Address: 1306 PINE ST #D, PASO ROBLES

Record ID: PR0010844

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 02/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	03/07/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	02/28/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Unable to verify test strips at the time of the inspection. Ensure chlorine test strips are obtained and used to measure 100 ppm chlorine in solution at the 3-compartment sink and in the wiping cloth buckets.			
K049: Permits Available	0.5	02/28/2025	Uncorrected as of 5/2/2025
Maintain the 2025 Public Health Permit in a conspicuous place.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
See comments in sections 24 and 24.			

Inspection Date: 05/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: Facility is no longer making donuts on site. All donuts are prepared at Dolly's Donuts and delivered to the facility.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0		Uncorrected as of 5/2/2025
Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5		Uncorrected as of 5/2/2025
REPEAT VIOLATION: Unable to verify test strips at the time of the inspection. Ensure chlorine test strips are obtained and used to measure 100 ppm chlorine in solution at the 3-compartment sink and in the wiping cloth buckets.			
K041: Plumbing; Proper Backflow Devices	0.5	05/30/2024	02/27/2025
At time of inspection the water was turned off at hand wash sink in the kitchen. Repair or replace. Ensure hand wash sink is available for use at all times. Staff advised they no longer prep food at this location and wash their hands in the bathroom.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 08/21/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	09/08/2023	Uncorrected as of 5/2/2025
Renew Food Manager Certificate and store on site.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	09/01/2023	Uncorrected as of 5/2/2025
Obtain chlorine sanitizer test strips to monitor 100PPM chlorine in solution.			



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FA0000308

PR0000308

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: FROG AND PEACH

Facility ID: FA0000308

Site Address: 728 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0000308

Program Description: 1609 - BARS (NO FOOD PREPARATION)

Inspection Date: 09/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K014: Food Contact Surfaces: Clean and Sanitized

3.0

09/25/2024

Corrected On Site

Observed grime accumulation in the ice machine. Clean and sanitize.

K036: Equipment, Utensils and Linens: Storage and Use

0.5

09/25/2024

Uncorrected as of 5/2/2025

Observed mops drying on the floor. Ensure mops have a place to hang dry.

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

09/25/2024

Uncorrected as of 5/2/2025

Observed grime accumulation under the bar and in floor sinks. Clean and sanitize.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: FRUIT PARADISE MEXICAN STYLE

Facility ID: FA0016065

Site Address: 580 CALIFORNIA BLVD, SAN LUIS OBISPO

Record ID: PR0021598

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 03/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	5.0		03/04/2025
No sanitizer bucket was observed during active food preparation. This violation was corrected by the employee setting up a sanitizer bucket and measuring the concentration to 200 ppm quaternary ammonium.			
K023: No Rodents, Insects, Birds, or Animals	2.0		Uncorrected as of 5/2/2025
Observed a housefly landing on fruit in the cold top cooler. Eliminate flies from the facility by safe, legal, and effective means.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0		Uncorrected as of 5/2/2025
No food safety manager's certificate was available for review at the time of the inspection. Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5		Uncorrected as of 5/2/2025
Observed an unapproved pancake griddle and an unapproved deep fryer in the facility. Remove the unapproved equipment. An exhaust hood is required for the deep fryer. Submit a plan check application to this agency prior to adding equipment or making significant changes to the menu.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5		Uncorrected as of 5/2/2025
Observed the front doors propped open. Maintain all exterior doors closed except when in use.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5		Uncorrected as of 5/2/2025
Observed evidence of deferred cleaning throughout the facility. Remove any accumulation of grease/food debris/dirt.			

Inspection Date: 02/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: Overall, the facility was observed to be clean appears to be functioning adequately.

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified	0.5	02/06/2024	03/05/2025
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	02/12/2024	03/05/2025
K041: Plumbing; Proper Backflow Devices	0.5	02/12/2024	03/05/2025
Restore required air gaps for any waste lines from food equipment which are entering into the floor sink.			
K047: Signs Posted; Last Inspection Report Available	0.5	02/05/2024	03/05/2025
Maintain all required signage posted.			



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as of 5/2/2025

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Facility Name: FRUTILAND LA CASA DEL SABOR

Facility ID: FA0000305

Site Address: 803 GRAND AVE, ARROYO GRANDE

Record ID: PR0000305

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 04/23/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed degrading wood cutting board in back kitchen. Repair/replace.	0.5	04/26/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use REPEAT VIOLATION: Observed free standing CO2 tanks. Ensure CO2 tanks are affixed to a rigid structure.	0.5	04/23/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed degrading walls/paint throughout facility. Ensure all floors/walls/ceilings are maintained in good repair. Manager has already scheduled the repairs. - Observed some grime behind equipment. Ensure all floors are maintained clean.	0.5	05/07/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comment in section 36.	2.0	04/23/2025	Uncorrected as of 5/2/2025

Inspection Date: 08/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed grime built up in soda nozzle dispenser. Ensure all food contact surfaces are maintained clean and sanitized.	3.0	08/22/2024	04/23/2025
K024: Person In Charge Present and Performs Duties; Valid Certification Observed expired food manager safety certification. Ensure at least one owner/employee has a valid/current food manager safety certification.	1.0	08/29/2024	04/23/2025
K026: Approved Thawing Methods Used, Frozen Food Observed meat being thawed in three compartment sink. Discontinue this practice. Ensure potentially hazardous foods are thawed by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave. Corrected on site.	0.5	08/22/2024	Corrected On Site
K027: Food Separated and Protected - Observed eggs being stored above produce. Ensure ready to eat foods are stored above raw foods to prevent cross-contamination. Corrected on site. - Observed raw meat juice dripping on the floor in walk-in refrigeration unit. Ensure all foods are stored in a manner that prevents from cross contamination. Manager cleaned it up immediately.	1.0	08/22/2024	Corrected On Site
K030: Food Storage; Food Storage Containers Identified Observed box of jalapenos being stored on the floor. Ensure all food items are stored 6 inches above the ground.	0.5	08/23/2024	04/23/2025
K036: Equipment, Utensils and Linens: Storage and Use - Observed cutting boards being stored next to table on the floor. Ensure all equipment is stored in a manner to prevent cross contamination. Facility can store them on a shelf. - REPEAT VIOLATION: Observed free standing CO2 tanks. Ensure CO2 tanks are affixed to a rigid structure.	0.5	08/24/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** FRUTILAND LA CASA DEL SABOR**Facility ID:** FA0000305**Site Address:** 803 GRAND AVE, ARROYO GRANDE**Record ID:** PR0000305**Program Description:** HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP**Inspection Date:** 08/22/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 93.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K040: Wiping Cloths: Properly Used and Stored	0.5	08/23/2024	04/23/2025

Observed sponges at three compartment sink. Discontinue the use of sponges on food contact surfaces.

Inspection Date: 01/22/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 99.5 **Award of Excellence Issued****Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD	0.0	01/22/2024	08/22/2024

K036: Equipment, Utensils and Linens: Storage and Use	0.5	01/24/2024	08/22/2024

Observed free standing CO2 tanks. Ensure CO2 tanks are affixed to a rigid structure.



Two Years of Retail Food Facility Inspection Results

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: FUEGO ROSTICERIA RESTAURANT

Facility ID: FA0016510

Site Address: 8501 EL CAMINO REAL, ATASCADERO

Record ID: PR0022086

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	10/29/2024	Corrected On Site

Provide paper towels or drying device in dispensers at or adjacent at every hand washing facility. Corrected on site.

Inspection Date: 02/15/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 100.0

Overall Inspection Comments: OPENING INSPECTION:

Facility has Health Department's approval for opening. Existing non-conforming flooring throughout the facility is conditionally approved. See "Memorandum of Understanding" dated 11/21/2023 for conditions of approval. Should facility fail to meet all conditions of approval, non-conforming flooring shall be replaced with an approved flooring and corresponding cove base material.



Two Years of Retail Food Facility Inspection Results

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: G BROTHERS KETTLECORN

Facility ID: FA0012341

Site Address: 191 S OAK PARK BLVD STE 6, GROVER BEACH

Record ID: PR0017776

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 11/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Observed no sanitizer test strips at facility. Ensure facility obtains sanitizer test strips to properly measure sanitizer concentration when sanitizing utensils/equipment.	0.5	11/26/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed miscellaneous items/equipment not pertaining to operation. Ensure the premises is kept free of items that are unnecessary to the operation and/or maintenance of the facility.	0.5	11/28/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed food debris collecting on cove base of flooring. Ensure all floors are maintained clean.	0.5	11/28/2024	Uncorrected as of 5/2/2025

Inspection Date: 01/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: Facility is used for packaging pre-made kettle corn and equipment storage for business.

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed cardboard being used under table legs. Ensure equipment is smooth, nonabsorbent and easily cleanable.	0.5	01/11/2024	11/25/2024
K041: Plumbing; Proper Backflow Devices Observed food debris build up in floor sink under three compartment sink. Ensure all floor sinks are maintained clean.	0.5	01/12/2024	11/25/2024
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed some food debris underneath equipment. Ensure floors/walls/ceilings are cleaned and sanitized on a regular basis.	0.5	01/16/2024	11/25/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: G BROTHERS SMOKEHOUSE

Facility ID: FA0000259

Site Address: 885 FOOTHILL BLVD, SAN LUIS OBISPO

Record ID: PR0000259

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/18/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	5.0	02/18/2025	
1) Observed the following potentially hazardous foods on a prep table at the scullery without temperature control. The person in charge stated they were kept there because they facility was busy and they needed to keep them there during the rush. Carne Asada 82-93F, Al Pastor 74F, Chicken 135F.			
2) Measured a 5 quart cambro full of compound garlic butter at 68 F.			
3) Ribs in the walk in cooler were measured at 64F. The person in charge stated that the ribs are cooked in the smoker at 200F over night. Once the cooking cycle is complete the ribs are left in the smoker overnight before moving them in to the walk in cooler. Discontinue allowing potentially hazardous food to be held at temperatures lower than 135F.			
These violations were corrected by rapidly cooling the PHF to 41F or below.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	Uncorrected as of 5/2/2025	
Observed a beer pitcher stored inside a 5 gallon bucket of salsa in a manner than may allow the handle to contaminate the food. Store all utensils in a manner that does not allow food contamination.			

Inspection Date: 03/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K040: Wiping Cloths: Properly Used and Stored	0.5	03/13/2024	Corrected On Site
Multiple wiping cloths were observed stored on work surfaces. Train staff to store the cloths in sanitizer solution between uses.			
K041: Plumbing; Proper Backflow Devices	0.5	03/14/2024	02/19/2025
Inadequate air gaps observed. Cut or raise lines to restore required air gaps for food equipment draining liquid waste into floor sinks.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	03/13/2024	02/19/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: GAIA'S GARDEN

Facility ID: FA0015630

Site Address: 875 MAIN ST STE C, MORRO BAY

Record ID: PR0021107

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 09/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	11/19/2024	Uncorrected as of 5/2/2025
Ensure the food facility owner or an employee has a valid/current food safety manager certificate. Email copy of certificate once completed.			

Inspection Date: 09/29/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	10/03/2023	Uncorrected as of 5/2/2025
Ensure mops are hung to air dry as to prevent bacterial growth.			



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as of 5/2/2025

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Facility Name: GARCIA'S PRODUCE

Facility ID: FA0007462

Site Address: 1860 HWY 1, OCEANO

Record ID: PR0011484

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 01/13/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K032: Food Properly Labeled & Honestly Presented	<u>0.5</u>	<u>02/13/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed plastic containers of guacamole, pico de gallo, packages of candy, tortilla chips, and honey missing appropriate labels. Provide labels for all prepackaged foods. The labels must contain the following: a) the common name of the product b) a declaration of the ingredients in descending order by weight c) the name and place of business of the manufacturer, packer, or distributor d) the net weight of the product			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
Repeat Violation: K032			

Inspection Date: 10/26/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K032: Food Properly Labeled & Honestly Presented	<u>0.5</u>	<u>10/26/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Observed packages of candy, tortilla chips, and honey missing appropriate labels. Provide labels for all prepackaged foods. The labels must contain the following: a) the common name of the product b) a declaration of the ingredients in descending order by weight c) the name and place of business of the manufacturer, packer, or distributor d) the net weight of the product			
K049: Permits Available	<u>0.5</u>	<u>10/26/2023</u>	<u>01/13/2025</u>
Post the 2023 permit.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: GARCIA'S RESTAURANT

Facility ID: FA0015481

Site Address: 9900 EL CAMINO REAL, ATASCADERO

Record ID: PR0020911

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/31/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food manager certificate AND ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Keep certificates of completion and food handler cards on site.	1.0	12/01/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Ensure that scoops used in bulk containers are always kept with the handles out of the ingredients. This is to prevent cross contamination. Correct on site.	0.5		Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Ensure that a lights out under the hood system are replaced.	0.5		Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Make sure to provide a separate sanitizer bucket/container for the storage of wiping cloths used for raw meats.	0.5	11/01/2024	Uncorrected as of 5/2/2025

Inspection Date: 03/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K038: Approved Lighting/Ventilation: Adequate, Used Ensure that a new light bulb under the hood system is installed.	0.5	04/01/2024	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: GARDEN STREET INN

Facility ID: FA0016171

Site Address: 1212 GARDEN ST, SAN LUIS OBISPO

Record ID: PR0021737

Program Description: MR81 - BED & BREAKFAST

Inspection Date: 01/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K034: Warewashing Facility/Test Strips: Adequate, Used No test strips at facility. Ensure test strips are on site to verify proper sanitizer concentration.	<u>0.5</u>	<u>01/02/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: GARLAND'S HAMBURGERS

Facility ID: FA0016630

Site Address: 701 W GRAND AVE, GROVER BEACH

Record ID: PR0022236

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K014: Food Contact Surfaces: Clean and Sanitized

3.0

12/30/2024

Uncorrected as of 5/2/2025

Observed mildew on the panel inside the ice machine. Ice machines and ice dispensers should be cleaned as often as necessary to prevent buildup of mold, bacteria, or other factors that may affect the ice being produced.

Note that cleaning an ice machine or ice dispenser is dependent on the specific make and model you have purchased.

1. Go to the manufacturer website to access information for your machine.
2. Find the cleaning instructions for your type of machine.
3. Discard all ice from the machine prior to cleaning. Use only approved chemicals to sanitize.

K024: Person In Charge Present and Performs Duties; Valid Certification

1.0

12/30/2024

Uncorrected as of 5/2/2025

Unable to verify Food Handler Cards for employees. Ensure all employees have a valid Food Handlers Card and that copies of certifications are kept on site at all times.

Inspection Date: 02/05/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility has made the necessary improvements requested during the Change of Ownership consultation on 12/11/2023. New owner is approved to operate.

- Within 90 days, ensure at least one employee has a valid Food Manager Certificate and all others have valid Food Handlers Cards. Keep copies on site at all times.
- Once received, post the 2024 Health Permit in an easily visible location.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: GATHER NATURAL MARKET

Facility ID: FA0014197

Site Address: 4825 EL CAMINO REAL, ATASCADERO

Record ID: PR0019674

Program Description: LR13 - RETAIL MKT (5,001- 10,000 SF) - MINIMAL PREP

Inspection Date: 03/24/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: Overall, facility continues to be well-maintained and orderly.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 03/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: The operator understands the importance of cleanliness and ensures that the facility is well organized and kept clean.

AWRD: EXCELLENCE AWARD

0.0



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
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FA0016659

PR0022269

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: GAZEBOBA

Facility ID: FA0016659

Site Address: 2256 BROAD ST 130, SAN LUIS OBISPO

Record ID: PR0022269

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 04/15/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered

Inspection Date: 05/20/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 100.0

Overall Inspection Comments: None entered



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
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FA0008518

PR0014344

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: GENERAL NUTRITION CORPORATION #3855

Facility ID: FA0008518

Site Address: 1334 W MADONNA RD, SAN LUIS OBISPO

Record ID: PR0014344

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 12/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K043: Approved Toilets: Maintained, Accessible, Clean

0.5

Uncorrected as of 5/2/2025

No self closer was installed on the bathroom door.

Ensure the toilet room has a self-closing door mechanism in working order.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: GENERAL STORE PASO ROBLES

Facility ID: FA0009499

Site Address: 841 12TH ST, PASO ROBLES

Record ID: PR0015865

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 11/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 08/25/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Store current health inspection report on site, available for customer and inspector review upon request.			
K049: Permits Available	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Post 2023 Health Permit in a conspicuous location.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: GEORGIA BROWN ELEM. SCHOOL

Facility ID: FA0001289

Site Address: 900 CRESTON RD, PASO ROBLES

Record ID: PR0001289

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/12/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: Georgia Brown kitchen is equipped with a hand wash sink and a three compartment sink only. This facility is approved to hot and cold hold foods prepared at the Culinary Academy only. Food preparation such as slicing fruits and vegetables is not permitted as the site does not have a designated food preparation sink to wash produce.

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Ensure hot holding units maintain 135F. Repair or replace.	3.0		03/12/2025
K028: Washing Fruits and Vegetables Facility operators slice/prepare whole produce on site. Raw, whole produce shall be washed prior to preparation. Ensure a food prep sink is installed in facility. Submit spec sheets of equipment prior to installation.	0.5	04/02/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Replace light out under hood system.	0.5	03/14/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: Replace light out under hood system.	2.0	03/12/2025	Uncorrected as of 5/2/2025

Inspection Date: 09/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed facility using its food preparation sink as a hand wash sink. Discontinue this process. Ensure a designated hand wash sink is installed in kitchen, utilized exclusively for hand washing.	0.5	10/10/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Repair or replace light under hood system.	0.5	09/20/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Repair or replace missing flooring under the three compartment sink.	0.5	10/10/2024	Uncorrected as of 5/2/2025

Inspection Date: 04/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Renew Food Manager Certificate and store on site for inspector review.	1.0	05/10/2024	09/10/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: GEORGIA BROWN ELEM. SCHOOL****Facility ID:** FA0001289**Site Address:** 900 CRESTON RD, PASO ROBLES**Record ID:** PR0001289**Program Description:** HR32 - SCHOOLS - INSTITUTES - FULL PREP**Inspection Date: 04/09/2024****Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 97.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 09/26/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 99.0 Award of Excellence Issued**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	10/13/2023	09/10/2024

Renew Food Manager Certificate and store on site for inspector review.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: GILLIGAN'S SANDWICH SHOP

Facility ID: FA0015584

Site Address: 480 MORRO BAY BLVD, MORRO BAY

Record ID: PR0021057

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 08/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	08/17/2024	Uncorrected as of 5/2/2025
Observed wiping cloths on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			

Inspection Date: 11/03/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K039: Thermometers Provided and Accurate	<u>0.5</u>		<u>11/03/2023</u>
Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>11/03/2023</u>	<u>08/15/2024</u>
Maintain all exterior doors closed except when in use.			
K049: Permits Available	<u>0.5</u>	<u>11/06/2023</u>	<u>08/15/2024</u>
Maintain the Public Health Permit in a conspicuous place.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: GILL'S FOOD MART

Facility ID: FA0015592

Site Address: 1490 E GRAND AVE, ARROYO GRANDE

Record ID: PR0021066

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 03/18/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 88.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies - Observed designated hand wash sink filled with cloths and water. Discontinue this practice. Ensure hand wash sink is only used for hand washing purposes and easily accessible at all times. - REPEAT VIOLATION: Observed no paper towels at designated hand wash sink (next to ice machine). Ensure all hand wash sinks are fully stocked with pump soap and paper towels at all times.	3.0	03/18/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing REPEAT VIOLATION: Observed mop being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.	0.5	03/21/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed degrading grout in flooring. Repair/replace. - Observed no cove base in back area (near hand wash sink and janitorial sink) and toilet area. Ensure flooring is smooth, nonabsorbent, easily cleanable and has a 4" base coving with 3/8 inch radius.	0.5	04/14/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure the last health inspection report is available and able to be presented during inspection.	0.5	03/21/2025	Uncorrected as of 5/2/2025
K053: Repeat Violations - Critical (1 - 23) See comments in section 6.	5.0	03/18/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 44.	2.0	03/18/2025	Uncorrected as of 5/2/2025

Inspection Date: 12/28/2023

Type of Service Description: REINSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 95.5

Overall Inspection Comments: Facility was able to restore hot/warm water to all sinks. Ensure all other violations are addressed prior to the next routine inspection for facility.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed no pump soap or paper towels at designated hand wash sink. Ensure all hand wash sinks are fully stocked with pump soap and paper towels.	3.0	12/29/2023	03/18/2025
K041: Plumbing; Proper Backflow Devices Observed piping going into floor sink. Ensure there is an 1 inch air gap from water inlet into floor sink.	0.5	01/04/2024	03/18/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mop being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Manager has ordered a mop rack.	0.5	12/30/2023	03/18/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed incorrect flooring installed in back area (where mop and hand wash sink are located). Ensure flooring is smooth, nonabsorbent, easily cleanable and has a 4" base coving with 3/8 inch radius. Flooring can be corrected at a feasible time for the facility owner.	0.5	05/30/2024	03/18/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: GILL'S FOOD MART

Facility ID: FA0015592

Site Address: 1490 E GRAND AVE, ARROYO GRANDE

Record ID: PR0021066

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 12/20/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>12/20/2023</u>	<u>03/18/2025</u>
Observed hand wash sink with attachment for mop bucket. Ensure hand wash sinks are only used for hand washing and are fully stocked with pump soap and paper towels. Facility can utilize mop sink next to it.			
K021: Hot and Cold Water Available	<u>2.0</u>	<u>12/27/2023</u>	<u>12/20/2023</u>
Observed no hot/warm water at food facility. Ensure hand wash sinks water is 100-104F and mop sink water is 120F or above. Since facility only sells prepackaged items and has no open food, IT HAS ONE WEEK TO INSTALL A NEW WATER HEATER OR RISKS CLOSURE BY THE HEALTH DEPARTMENT.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>12/22/2023</u>	<u>12/28/2023</u>
Observed grime on ice chute. Ensure all equipment is maintained clean and in good repair.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>12/22/2023</u>	<u>03/18/2025</u>
Observed mop being stored in mop water. Ensure mops are hung up to air dry without soiling walls or equipment.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: GINA'S ITALIAN RESTAURANT

Facility ID: FA0014333

Site Address: 138 E BRANCH ST, ARROYO GRANDE

Record ID: PR0019803

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed bowl being used to scoop bulk food. Ensure scoops with handles are used to scoop bulk food and handles are maintained out of contact with food to prevent cross contamination.	1.0	03/12/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed space in between hood filters. Ensure all hood filters are tightly fitted and installed properly.	0.5	03/14/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed some food debris built up along coving of flooring throughout kitchen. Ensure all flooring is maintained clean.	0.5	03/14/2025	Uncorrected as of 5/2/2025

Inspection Date: 05/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed shell eggs being stored about ready to eat foods in walk-in refrigeration unit. Ensure all food products are stored so as to be protected from contamination at all times. To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods. Corrected on site.	1.0	05/21/2024	Corrected On Site
K038: Approved Lighting/Ventilation: Adequate, Used Observed no light bulbs in hood system. Repair/replace all lighting in hood system. Facility is working on fixing the electrical in hood system.	0.5	07/22/2024	03/10/2025
K040: Wiping Cloths: Properly Used and Stored Observed wiping cloths being stored on prep line. Ensure wiping cloths are stored in sanitizer solution when not in use. Corrected on site.	0.5	05/21/2024	Corrected On Site
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed quarry cove tile incorrectly installed underneath three compartment sink. Ensure quarry tiles forms an integral cove with flooring. Facility can install tile properly when feasible.	0.5	06/24/2024	03/10/2025

Inspection Date: 10/19/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Observed no food manager certification on site. Ensure there is a copy of the food manager certification kept on site and can be presented during time of inspection.	1.0	10/20/2023	05/21/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: GINA'S ITALIAN RESTAURANT****Facility ID:** FA0014333**Site Address:** 138 E BRANCH ST, ARROYO GRANDE**Record ID:** PR0019803**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date: 10/19/2023****Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 97.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K026: Approved Thawing Methods Used, Frozen Food	0.5	10/19/2023	Corrected On Site
Observed shrimp thawing in standing water. Ensure food facility uses an approved thawing method. Corrected on site by chef.			
Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	10/20/2023	03/10/2025
Observed no light bulbs in hood system. Repair/replace all lighting in hood system.			
K039: Thermometers Provided and Accurate	0.5	10/20/2023	05/21/2024
Observed no secondary thermometer in walk-in refrigerator. Ensure all refrigeration units have a secondary thermometer.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	10/26/2023	05/21/2024
Observed food debris and grime throughout food facility (dry storage room, under equipment). Ensure all floors/walls/ceilings are cleaned and sanitized on a regular basis.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: GINO'S PIZZA

Facility ID: FA0016310

Site Address: 1761 MONTEREY ST, SAN LUIS OBISPO

Record ID: PR0021879

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K049: Permits Available	0.5		Uncorrected as of 5/2/2025

Please pay Health Department fees immediately.

Inspection Date: 08/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K041: Plumbing; Proper Backflow Devices	0.5	09/13/2024	02/03/2025

- Observed poor water pressure at the hand wash sink next to the register and the sink next to the meat slicer. Increase water pressure to allow for proper hand washing.

- Observed loose faucet at the three compartment sink. Ensure faucet is secured to the wall to maintain equipment in proper working order.

Inspection Date: 02/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: Facility is in good overall condition but needs some minor clean up and adjustments. Observed meat on top shelf in walk in refrigerator, inspection took place during deliveries. Discontinue storing food of animal origin above Ready-to-eat (RTE) foods.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	03/20/2024	08/30/2024

Update certification for food manager and handler as soon as possible.

K033: Nonfood-Contact Surfaces Clean	0.5	03/13/2024	08/30/2024

Observed cardboard used as a shelf liner and showing evidence of debris and or grease accumulation. Remove current liner material and detail clean Cardboard is not an approved shelf liner material, foil as a shelf liner is acceptable if removed daily and shelves are cleaned and replaced with new foil.

K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	03/13/2024	08/30/2024

1) Observed door gasket in walk in refrigerator detaching from door. Repair or replace.

2) Observed grime buildup on table mounted can opener, maintain clean and free of grime.

3)

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: GINO'S PIZZA

Facility ID: FA0016310

Site Address: 1761 MONTEREY ST, SAN LUIS OBISPO

Record ID: PR0021879

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: Facility is in good overall condition but needs some minor clean up and adjustments. Observed meat on top shelf in walk in refrigerator, inspection took place during deliveries. Discontinue storing food of animal origin above Ready-to-eat (RTE) foods.

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>03/06/2024</u>	<u>08/30/2024</u>
Observed several full garbage bags of empty recycling being stored in the food storage area. Relocate recycling storage outside of food storage and food preparation area.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>03/29/2024</u>	<u>08/30/2024</u>
Observed uncovered light bulbs in ceiling throughout the facility. Ensure all bulbs are shatter proof or install light bulb covers.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>03/01/2024</u>	<u>08/30/2024</u>
Observed several wiping cloths around food prep area. Keep wiping cloths submerged in sanitizer solution so they are properly sanitized.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>03/29/2024</u>	<u>08/30/2024</u>
Observed holes in the walls next to where plumbing pipes enter walk in refrigerator. Patch holes to reduce places for pest to enter refrigerator.			
K049: Permits Available	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/29/2023

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>08/29/2023</u>	<u>08/30/2024</u>
1) Discontinue blocking access the hand washing sink in the back corner of kitchen with pizza boxes and other supplies. Hand sinks shall be easily accessible at all times. 2) Provide and maintain an adequate supply of hot potable water (minimum 100°F) and cold potable water to all hand wash sinks. Hand washing sink at the front service area measured 93F.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>08/29/2023</u>	<u>08/30/2024</u>
Observed bags of onions on the kitchen floor and food stored on the floors of the walk-in units. Ensure all food is kept at least six inches off the floor.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>08/29/2023</u>	<u>08/30/2024</u>
Ensure doors remain closed or are equipped with tight fitting screens to exclude vermin (flies, rodents, etc.)			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>08/29/2023</u>	<u>08/30/2024</u>
Repair the holes in the floor and wall below the corner hand washing sink in the kitchen.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: GINO'S PIZZA

Facility ID: FA0016311

Site Address: 539 FIVE CITIES DR, PISMO BEACH

Record ID: PR0021880

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 08/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 86.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>08/12/2024</u>	<u>Corrected On Site</u>
- Facility had no sanitizer buckets set up in the kitchen but was actively preparing foods. Ensure a sanitizer solution of 100ppm chlorine or 200ppm quaternary ammonium is prepared BEFORE beginning any type of food preparation. Sanitizer solution shall be changed every 4 hours or more often if needed. Check using the appropriate test strips. Corrected on site. REPEAT VIOLATION. - Discontinue use of the large bucket/bin for mixing pizza sauce. This bucket is too large to fit into the 3-compartment sink and be thoroughly cleaned and sanitized. All equipment that is hand washed must be able to fit into the compartments and fully submerged in water.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>08/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Unable to locate or verify food safety certifications for all employees. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections. REPEAT VIOLATION.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>08/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Facility does not have an approved food preparation sink. See following requirements: The food preparation sink must have a minimum dimension of 18 inches in length by 18 inches in width and 12 inches in depth with an integral drainboard or adjacent table at least 18 inches in length by 18 inches in width. The food preparation sink must be located in the food preparation area, provided exclusively for food preparation, accessible at all times and be equipped with an hot and cold running water through a mixing valve. If food preparation sink is to remain right next to the 3-compartment sink, install a splash guard between the 2 sinks to prevent cross contamination. REPEAT VIOLATION.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>08/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed the ice scoop inside the ice machine with handle touching ice. Ensure scoop is maintained without handle contacting ice to prevent cross contamination.			
K042: Proper Waste Disposal; Facilities Maintained	<u>0.5</u>	<u>08/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed lids to trash dumpster open. Ensure dumpster lids are maintained closed at all times to prevent attracting vermin and to prevent stormwater pollution during the rainy season.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>08/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
1) Observed both the front and back doors propped open. Back door has a screen and air curtain but neither were in use at start of inspection. Facility needs to be protected from entrance of vermin. Either keep doors closed or install tight fitting screens. 2) Close the gap above the screen door in kitchen to exclude vermin. REPEAT VIOLATION. 3) Ensure mops are hung to dry. REPEAT VIOLATION.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>08/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Floors throughout kitchen are in need of a deep cleaning. Ensure floors are cleaned more frequently.			
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>	<u>08/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS: - No sanitizer solution set up in kitchen			
K054: Repeat Violations - Good Retail Practices (24 - 51)	<u>2.0</u>	<u>08/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS: - Missing food certifications for all employees - Unapproved food preparation sink - Large gap in screen door - Mops not being hung to dry			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: GINO'S PIZZA

Facility ID: FA0016311

Site Address: 539 FIVE CITIES DR, PISMO BEACH

Record ID: PR0021880

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 08/29/2023

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	08/29/2023	Uncorrected as of 5/2/2025
1) Observed quaternary ammonium sanitizer solution in the 3-compartment sink at <10ppm. Ensure the sanitizer solution measures 200ppm quaternary ammonium sanitizer or 100ppm chlorine sanitizer at all times. Check with the appropriate test strips and change every 4 hours or more often if needed. Corrected on site. 2) Observed meat slicer with food debris and grime build up. This piece of equipment is a direct food contact surface and shall be cleaned and sanitized after each use or every 4 hours if being used for long periods of time. Wiping down the meat slicer is not sufficient, it must be taken apart and sanitized fully. 3) Facility had no sanitizer buckets set up in the kitchen but was actively preparing foods. Ensure a sanitizer solution of 100ppm chlorine or 200ppm quaternary ammonium is prepared BEFORE beginning any type of food preparation. Sanitizer solution shall be changed every 4 hours or more often if needed. Check using the appropriate test strips. Corrected on site.			
K021: Hot and Cold Water Available	2.0	08/29/2023	Uncorrected as of 5/2/2025
Provide and maintain an adequate supply of hot potable water (minimum 100°F) and cold potable water to all hand wash sinks. Hand sink in the customer restroom is not reaching temperature.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	08/29/2023	Uncorrected as of 5/2/2025
Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections. All employee food safety certs will be reviewed at the next inspection.			
K030: Food Storage; Food Storage Containers Identified	0.5	08/29/2023	Uncorrected as of 5/2/2025
Ensure all food in prep top units and walk-in are protected with lids to prevent cross contamination.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	08/29/2023	Uncorrected as of 5/2/2025
1) Facility does not have an approved food preparation sink. See following requirements: The food preparation sink must have a minimum dimension of 18 inches in length by 18 inches in width and 12 inches in depth with an integral drainboard or adjacent table at least 18 inches in length by 18 inches in width. The food preparation sink must be located in the food preparation area, provided exclusively for food preparation, accessible at all times and be equipped with an hot and cold running water through a mixing valve. 2) Discontinue storing dirty dishes in the food preparation sink. This sink shall be used for food preparation only and shall be kept clean and sanitary.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	08/29/2023	Uncorrected as of 5/2/2025
Discontinue lining shelves, racks, floors, or any other areas of kitchen with cardboard. Ensure all equipment is smooth, non-absorbent and easily cleanable.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	08/29/2023	Uncorrected as of 5/2/2025
1) Close the gap above the screen door in kitchen to exclude vermin. 2) Ensure mops are hung to dry.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	08/29/2023	Uncorrected as of 5/2/2025
1) Several areas of the cove tile around the walk-in are broken and falling away from the wall. Plan for future repairs of the cove tiles. A 4" base coving with 3/8 inch radius coving is required in the kitchen. See attachment for approved flooring materials. 2) FRP walls in the employee restroom is degrading and has water damage. Plan for future repairs.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: GIOVANNI'S FISH MARKET

Facility ID: FA0000007

Site Address: 1001 FRONT ST, MORRO BAY

Record ID: PR0000007

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 04/16/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed boxes with food on floor of walk in freezer. Properly elevate food items/packages/container at least 6 inches above the floor.	<u>0.5</u>	<u>04/18/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinders. Properly secure all pressurized CO2 tanks.	<u>0.5</u>	<u>04/18/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used 1) Observed light cover missing in walk in cooler. 2) Observed cracked light covers in prep area. Ensure all light bulbs are either shatter proof/coated/or shielded to prevent contamination of food/equipment/utensils.	<u>0.5</u>	<u>04/30/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>04/18/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	<u>0.5</u>	<u>04/23/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: #36, 39	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 09/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed bags with food on floor of walk in cooler. Properly elevate food items/packages/container at least 6 inches above the floor.	<u>0.5</u>	<u>09/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed multiple broken rubber door gaskets on prep and reach in coolers. Repair or replace.	<u>0.5</u>	<u>10/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinders. Properly secure the pressurized CO2 tanks.	<u>0.5</u>	<u>09/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed light bulb out in walk in freezer. Replace.	<u>0.5</u>	<u>09/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>09/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: GIOVANNI'S FISH MARKET

Facility ID: FA0000007

Site Address: 1001 FRONT ST, MORRO BAY

Record ID: PR0000007

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 01/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: Overall, the facility was functioning well. Please promptly and permanently correct noted violations.

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Maintain facility doors closed to provide full enclosure for the kitchen.	<u>0.5</u>	<u>01/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Clean light soil/food debris from floor perimeters and low traffic areas, and maintain.	<u>0.5</u>	<u>01/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) #44, #45	<u>2.0</u>	<u>01/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: GIUSEPPE'S CUCINA ITALIANA

Facility ID: FA0000132

Site Address: 891 PRICE ST, PISMO BEACH

Record ID: PR0000132

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/01/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed window in dish washing area propped open without a screen. Ensure windows remain closed or install tight fitting screens to prevent entrance of vermin. Corrected on site.	0.5	04/01/2025	Corrected On Site
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed areas of tile floor where tiles are cracked/broken and grout is deteriorated. Re-grout as needed and repair cracked tiles as needed.	0.5	10/01/2025	Uncorrected as of 5/2/2025

Inspection Date: 03/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	03/12/2024	04/02/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed build up of grease/dust on hood filters. Ensure hood system is maintained clean. Manager has a a company scheduled to come out.	0.5	03/14/2024	04/02/2025



County of San Luis Obispo
Environmental Health Services Division
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FA0012573

PR0018023

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: GIUSEPPE'S CUCINA RUSTICA

Facility ID: FA0012573

Site Address: 849 MONTEREY ST, SAN LUIS OBISPO

Record ID: PR0018023

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 05/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



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as of 5/2/2025

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Facility Name: GIUSEPPE'S EXPRESS

Facility ID: FA0000124

Site Address: 800 PRICE ST, PISMO BEACH

Record ID: PR0000124

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 04/01/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed tomato sauces in the hot holding unit at 125F. Ensure hot held potentially hazardous foods are maintained at or above 135F at all times. Corrective action: employee adjusted temperature of hot holding unit. Food reached 135F within 10 minutes.	3.0	04/01/2025	Corrected On Site
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed fruit flies near the hand sink by the deli counter. Observed front door propped open without a screen. Ensure doors remain closed or install tight fitting screens to prevent entrance of vermin.	0.5	04/01/2025	Corrected On Site

Inspection Date: 03/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed several hand wash sinks blocked by equipment and one hand wash sink filled with a plastic container and utensils. Discontinue blocking access to the hand wash sinks at all times. Ensure hand wash sink is clear of debris, available for use at all times. Corrected on site.	3.0	03/13/2024	03/12/2024
K026: Approved Thawing Methods Used, Frozen Food Observed frozen ham thawing on prep table. Discontinue thawing potentially hazardous foods at room temperature immediately. Thaw potentially hazardous foods by one of these methods: 1. Under cool (below 70 degrees F) potable running water for a period not to exceed 2 hours. Water shall be of sufficient velocity to flush loose food particles into the sink drain. 2. In refrigeration units (usually overnight). 3. In a microwave oven. 4. As part of the cooking process. Observed meat thawing on counter. During inspection staff placed meat into the refrigerator. Corrected on site.	0.5	03/13/2024	03/12/2024
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottles. Ensure toxic spray bottles are labeled as to the contents of the container.	0.5	03/14/2024	04/02/2025
K030: Food Storage; Food Storage Containers Identified Observed unlabeled bulk food containers. Ensure all bulk foods containers are labeled as to the contents of the container. Observed cardboard boxes of food on the floor in the walk in refrigerator and freezer. Ensure food items are elevated at least 6 inches above the floor.	0.5	03/15/2024	04/02/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed tape holding on handle on front display refrigeration unit. Repair/replace broken handle. Ensure equipment is maintained clean, functional, and in good repair.	0.5	03/22/2024	04/02/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: GIUSEPPE'S EXPRESS

Facility ID: FA0000124

Site Address: 800 PRICE ST, PISMO BEACH

Record ID: PR0000124

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 03/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

03/29/2024

04/02/2025

Main walk ways are cleaned, however, there is a build up of food debris and dust on the floors around equipment. Observed heavy dust accumulation on the floor behind oven. Implement a cleaning schedule to ensure floors are cleaned on a regular basis. Be sure to clean under and around equipment and storage areas.



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FA0015222

PR0020631

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: GLADIATOR PAINTBALL PARK

Facility ID: FA0015222

Site Address: 10 SONOMA AVE, SAN LUIS OBISPO

Record ID: PR0020631

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 07/01/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: Overall, the facility appears to be performing adequately.

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K044: Premises; Personal/Cleaning Items; Vermin-Proofing

0.5

07/08/2023

Uncorrected as of 5/2/2025

Organize and de-clutter the snack bar.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: GNC LIVE WELL #8657

Facility ID: FA0001196

Site Address: 161 NIBLICK RD, PASO ROBLES

Record ID: PR0012108

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 07/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K043: Approved Toilets: Maintained, Accessible, Clean 1. Ensure paper towels are installed inside the paper towel dispenser in the toilet room. 2. Ensure paper towels are posted at the hand wash sink in the rear of the facility.	<u>0.5</u>	<u>07/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure recent health inspection report is stored on site, available for inspector and customer review upon request.	<u>0.5</u>	<u>07/20/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 07/17/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Ensure hand wash sink temperature maintains 100F.	<u>0.5</u>	<u>07/21/2023</u>	<u>07/19/2024</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Ensure flooring is repaired or replaced in toilet room.	<u>0.5</u>	<u>07/28/2023</u>	<u>07/19/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: GODDESS GOODS

Facility ID: FA0014593

Site Address: 1124 FRONT ST, MORRO BAY

Record ID: PR0020049

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 01/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify food safety manager at time of the inspection. Ensure the food facility owner or an employee has a valid/current food safety protection certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Keep copy of certificates on site for inspector review. Email copy as per discussion.	1.0	01/16/2025	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed unlabeled containers with food. Provide labels to all working containers to indicate contents.	0.5	01/16/2025	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration.	0.5	01/16/2025	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	01/04/2025	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels sitting on prep table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	01/04/2025	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean Observed toilet paper sitting on shelf in toilet room. Provide toilet paper in permanently installed dispensers.	0.5	01/04/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed front door propped open at time of inspection. Maintain all exterior doors closed except when in use.	0.5	01/03/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	0.5	01/16/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: #24, 34, 39, 40, 44	2.0	01/16/2025	Uncorrected as of 5/2/2025

Inspection Date: 03/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate to your inspector as per discussion.	1.0	05/31/2024	Uncorrected as of 5/2/2025
K027: Food Separated and Protected Observed uncovered containers with frozen fruit in freezer. Ensure all food products are stored so as to be protected from contamination at all times.	1.0	04/05/2024	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration.	0.5	04/12/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** GODDESS GOODS**Facility ID:** FA0014593**Site Address:** 1124 FRONT ST, MORRO BAY**Record ID:** PR0020049**Program Description:** MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP**Inspection Date:** 03/29/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 96.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>04/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep unit table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1) Observed front door propped open at time of inspection. Maintain all exterior doors closed except when in use. 2) Observed mop sitting in bucket. Ensure mops after use are placed in a position that allows it to air dry without soiling walls, equipment, or supplies.	<u>0.5</u>	<u>04/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: GOGO THAI

Facility ID: FA0015016

Site Address: 7965 EL CAMINO REAL, ATASCADERO

Record ID: PR0020432

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed a pitcher of Thai Tea on the floor. Properly elevate food items/packages/container at least 6 inches above the floor. Corrected on site and the worker voluntarily discarded it because it was from the previous work day and new tea was being brewed.	0.5	12/09/2024	Corrected On Site
K035: Adequate/Approved Equipment/Utensils, Maintained Ensure equipment is maintained clean, functional, and in good repair. Discard cardboard shelving in refrigerator.	0.5	12/16/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Ensure that the scoops used for the ingredients in bulk containers are of approved materials and not plastic to-go containers. Make sure to store scoops in proper manner to protect from contamination.	0.5	12/30/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units (specifically the arctic air refrigerator) holding Potential Hazardous Foods (PHF).	0.5		Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Ensure sanitizing solution is at 100ppm if utilizing Chlorine OR 200ppm if using a quat based sanitizer.	0.5	12/10/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean There are missing tiles and vinyl flooring near the walk-in refrigerator. Ensure all floors and walls are smooth, durable, of approved materials, and in good repair.	0.5		Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: K035 and K045	2.0		Uncorrected as of 5/2/2025

Inspection Date: 04/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: Facility is well-maintained and they have installed new flooring in a large portion of the kitchen. Manager stated that more repairs and new tiles will be installed soon, they are waiting on delivery of materials.

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Large bag of onions was on the floor and besides a storage area of cleaning/chemical containing products. Ensure all food products are stored so as to be protected from contamination at all times. Corrected on site.	1.0	04/01/2024	Corrected On Site
K033: Nonfood-Contact Surfaces Clean Dust accumulation was evident in the walk-in refrigerator. Ensure that the fan is thoroughly cleaned to prevent any contamination on the food.	0.5	04/08/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Ensure equipment is maintained clean, functional, and in good repair. Discard wood and cardboard shelving.	0.5	05/01/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean There are missing tiles and vinyl flooring near the walk-in refrigerator. Ensure all floors and walls are smooth, durable, of approved materials, and in good repair. The manager stated that it is currently in progress.	0.5	10/01/2024	Uncorrected as of 5/2/2025



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FA0017598

PR0022750

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: GOLD LAND BBQ

Facility ID: FA0017598

Site Address: 570 HIGUERA ST STE 135, SAN LUIS OBISPO

Record ID: PR0022750

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 03/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 02/14/2025

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



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as of 5/2/2025

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Facility Name: **GOLDEN DONUT**

Facility ID: FA0000672

Site Address: 863 OAK PARK BLVD, PISMO BEACH

Record ID: PR0000672

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: **09/04/2024**

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: **98.5**

Overall Inspection Comments: All major violations have been corrected. Continue to work on remaining violations listed on this report.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Food Manager Card on file is expired. Ensure at least one employee has a valid Food Manager Card and all others have a valid Food Handlers Card. Keep copies on site at all times.	1.0	09/04/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Flooring in facility is degrading. Plan for future repairs.	0.5	09/04/2024	Uncorrected as of 5/2/2025

Inspection Date: **08/26/2024**

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: **87.0**

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge Employees lack knowledge of proper food safety practices such as sanitizing food contact surfaces and hand washing. Immediately train all employees on the importance of sanitizing and hand washing. Ensure employees have up to date food handler training.	5.0	09/04/2024	Corrected On Site
K006: Adequate/Accessible Handwash Sinks, Supplies 1) The hand washing sink is out of service. Immediately repair the sink so that it is available for hand washing at all times. 2) No paper towels were available in the restroom. Ensure paper towels are available for hand washing at all times.	3.0	09/04/2024	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized Employees are not properly sanitizing dishes. Only dish soap is being used. Ensure a wash, rinse, sanitize cycle using either 100ppm chlorine sanitizer or 200ppm chlorine sanitizer is used when washing dishes.	3.0	09/04/2024	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Food Manager Card on file is expired and employees were unable to verify Food Handler Cards. Ensure at least one employee has a valid Food Manager Card and all others have a valid Food Handlers Card. Keep copies on site at all times.	1.0	09/04/2024	Corrected On Site
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain the appropriate sanitizer test strips.	0.5	09/04/2024	Corrected On Site
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Flooring in facility is degrading. Plan for future repairs.	0.5	09/04/2024	Corrected On Site



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Facility Name: GOLDEN GATE PETROLEUM - LOS OSOS

Facility ID: FA0000067

Site Address: 995 Los Osos Valley RD, Los Osos

Record ID: PR0000067

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 07/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed grime/dust on fans and ceiling of walk-in refrigeration unit. Ensure all equipment is maintained clean.	<u>0.5</u>	<u>07/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed mop sink filled with multiple pieces of equipment/used as a place for storage. Ensure mop sink is readily available for its intended use.	<u>0.5</u>	<u>07/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.	<u>0.5</u>	<u>07/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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as of 5/2/2025

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Facility Name: GOLDEN GONG CHINESE RESTAURANT

Facility ID: FA0000455

Site Address: 290 MADONNA RD, SAN LUIS OBISPO

Record ID: PR0000455

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/17/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures 1) Observed Beef in a to-go container inside the prep top at 49F. Also observed chicken in a separate to-go container. This violation was corrected by moving the food to the walk in cooler. 2) Observed bean sprouts in a bus tub on the prep table shelf at ambient temperature. This violation was corrected by moving the food to the walk in cooler.	5.0	03/17/2025	
K035: Adequate/Approved Equipment/Utensils, Maintained Observed an accumulation of ice on the walk in freezer door. Repair the walk in freezer.	0.5	03/17/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed gaps between the grease filters in the exhaust hood. Operate the hood as designed to remove grease, smoke, odors and vapors.	0.5	03/17/2025	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed a wet towel stored outside the sanitizer bucket. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	03/17/2025	Uncorrected as of 5/2/2025

Inspection Date: 07/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed prep top refrigeration unit at 50F. All potentially hazardous food was voluntarily discarded. Ensure all refrigeration units are maintained at 41F or below.	3.0	07/18/2024	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized Observed grime on soda nozzle gaskets. Ensure all food contact surfaces are maintained clean and sanitized.	3.0	07/19/2024	Uncorrected as of 5/2/2025
K027: Food Separated and Protected Observed handles of scoops submerged in bulk food. Ensure scoops are maintained out of food to prevent any cross contamination.	1.0	07/19/2024	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Observed build up of grime/food debris on gaskets, handles and outside of equipment. Ensure all nonfood contact surfaces are maintained clean.	0.5	07/22/2024	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Observed no quat test strips to measure sanitizer bucket concentration. Facility has bleach test strips for dishwasher. Ensure correct testing equipment is obtained in order to properly measure sanitizer concentration.	0.5		Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken walk-in freezer door and broken handle to walk in freezer. Ensure all equipment is maintained in good repair.	0.5	07/25/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: GOLDEN GONG CHINESE RESTAURANT****Facility ID:** FA0000455**Site Address:** 290 MADONNA RD, SAN LUIS OBISPO**Record ID:** PR0000455**Program Description:** HR25 - RESTAURANT (SEATING 51 +) - FULL PREP**Inspection Date:** 07/18/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** SIGNIFICANT VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 90.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K040: Wiping Cloths: Properly Used and Stored Observed wiping cloth being stored on prep line. Ensure wiping cloths are maintained in sanitizer solution when not in use. Corrected on site.	<u>0.5</u>	<u>07/18/2024</u>	<u>Corrected On Site</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed build up of dust/grime underneath equipment. Ensure all floors/walls/ceilings are maintained clean. - Observed duct tape being used on a couple of walls/corners. Discontinue this practice. Ensure all floors/walls/ceilings are smooth nonabsorbent and easily cleanable. - Observed degrading cove base outside of walk-in unit. Ensure all floors are maintained in good repair.	<u>0.5</u>	<u>07/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Observed no hand wash sign posted at hand wash sink in front prep station. Ensure hand wash sign is posted at every hand wash sink.	<u>0.5</u>	<u>07/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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as of 5/2/2025

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Facility Name: GOLDEN GONG RESTAURANT

Facility ID: FA0000673

Site Address: 1591 W GRAND AVE, GROVER BEACH

Record ID: PR0000673

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>	<u>12/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed rodent droppings outside near the storage sheds. Ensure a professional pest control company is contacted for regular treatments.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>12/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Unable to verify Food Handler Cards for employees. Keep copies on site at all times.			
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>12/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Excessive food, grease, and debris buildup has occurred on many equipment surfaces in the kitchen. Need to clean and sanitize all equipment surfaces and implement a more frequent cleaning schedule. Emphasis at the following locations:			
-equipment at the cook line			
-door handles/gaskets of refrigerator units			
-lids of food storage containers			
-steam table surface			
-dish machine surfaces			
-deep fryer			
-microwave			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>12/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed extremely excessive grease accumulation on the filters in the ventilation hood. Clean more frequently to prevent risk of fire.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>12/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>
- Flooring throughout kitchen is in need of cleaning, especially underneath equipment.			
- Ceilings are accumulating dust and grease. Clean regularly.			
- Flooring throughout kitchen is deteriorating and missing proper coving in many areas. Plan for future repairs of flooring. Upon a change of ownership for this facility, flooring replacement will be required.			

Inspection Date: 08/21/2023

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: Facility is approved to open. Continue to work on the following violations:

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>08/21/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Food Manager Certificate is expired. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>08/21/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Repair the leak at the food preparation sink.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>08/21/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Several areas of the floors and walls are deteriorating. Sanitary coving is missing in several places. Plan for future repairs/remodeling of the floors and some areas of the walls.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: GOLDEN GONG RESTAURANT

Facility ID: FA0000673

Site Address: 1591 W GRAND AVE, GROVER BEACH

Record ID: PR0000673

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 08/17/2023

Type of Service Description: REINSPECTION

Inspection Result Description: IMMINENT PUBLIC HEALTH HAZARD

Department Action Description: CLOSED UNTIL ABATED

Score: 97.5

Overall Inspection Comments: Facility to remain closed until violations abated.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>08/15/2023</u>	<u>Corrected On Site</u>
Discontinue storing dishes in the hand washing sink. Hand washing sinks shall be used for hand washing only. Corrected on site.			
K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>	<u>08/17/2023</u>	<u>Uncorrected as of 5/2/2025</u>
The amount of cockroaches has significantly decreased following pest control treatment. Some live roaches were still observed in the kitchen. Facility needs to exterminate all live cockroaches before reopening. Continue pest control treatment and contact your inspector when ready to be re-inspected.			
K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>	<u>08/15/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Observed cockroaches at all life stages inside the kitchen, especially near the walk-in refrigeration units. Facility must close and immediately address infestation. A licensed pest control company must be used to eliminate all live cockroaches. Facility must be thoroughly cleaned and sanitized (all equipment, walls, floors, ceilings, shelving, etc) before approved to re-open. Provide proof of pest control services to your inspector.			
K027: Food Separated and Protected	<u>1.0</u>	<u>08/15/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Discontinue storing produce or open food in the storage sheds behind the facility. The sheds are not approved for food storage.			
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>08/15/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Excessive food, grease, and debris buildup has occurred on many equipment surfaces in the kitchen. Need to clean and sanitize all equipment surfaces and implement a more frequent cleaning schedule. Emphasis at the following locations:			
-equipment at the cook line -door handles/gaskets of refrigerator units -lids of food storage containers -steam table surface -dish machine surfaces -ice machine interior -deep fryer -microwave			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>08/15/2023</u>	<u>Uncorrected as of 5/2/2025</u>
1) Repair the screen door in the kitchen to prevent entrance of vermin. 2) Repair the damaged ceiling above the walk-in fridge			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>08/17/2023</u>	<u>Uncorrected as of 5/2/2025</u>
1) Additional cleaning is needed under the cook line to remove food debris. 2) Continue working on repairs to the floors, walls and ceilings where needed.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: GOLDEN GONG RESTAURANT

Facility ID: FA0000673

Site Address: 1591 W GRAND AVE, GROVER BEACH

Record ID: PR0000673

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 08/15/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IMMINENT PUBLIC HEALTH HAZARD

Department Action Description: CLOSED UNTIL ABATED

Score: 90.5

Overall Inspection Comments: Pursuant to California Health and Safety Code Section 114409, your permit is hereby suspended due to an immediate danger to the public's health and safety. The violation you are charged with include:

Section 114259.1: K023- vermin infestation

You must close and remain closed until given written approval by the County of San Luis Obispo Environmental Health Services Division to reopen. Please call your inspector when you are ready to schedule a reinspection.

If you so choose, you may submit a written request for a hearing within 15 calendar days of the date of this notice to show cause why your permit should not be suspended by contacting 805-781-5544.

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	08/15/2023	Uncorrected as of 5/2/2025
1) Floors, walls, and ceilings in the kitchen in need of deep cleaning. Clean these areas on a more frequent basis to prevent food, grease, and debris buildup. Emphasis at following locations: -Floors of walk in coolers -Floor under the cooks line -Area around the dish machine -Floors of outdoor storage area 2) Repair the floors, walls, and ceilings where broken or deteriorated. Ensure these finishes remain smooth, easily cleanable, durable, and nonabsorbent. Remove duct tape on wall and make permanent repairs. Emphasis at following locations: -deteriorated grout between tiles in kitchen -missing floor tile at deep fryer -base coving tile at deep fryer -ceiling above walk in cooler			
K051: Permit Suspension	0.0	08/15/2023	Uncorrected as of 5/2/2025
Vermin Infestation - California Health and Safety Code Section 114259.1			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	08/15/2023	Uncorrected as of 5/2/2025
REPEAT VIOLATIONS: - Excessive grease buildup on equipment in the kitchen - Broken screen door to kitchen - Floors, walls, and ceilings dirty - Deteriorating floors and ceiling in certain areas			



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Facility Name: GOLDEN GRILL

Facility ID: FA0014115

Site Address: 1600 COUNTRY CLUB, PASO ROBLES

Record ID: PR0019589

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: Management- Submit proof of service for server station refrigeration unit. Ensure unit is maintained at 41F and below.

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Server station refrigeration unit cold holding at 45F. Manager created ice baths for unit and called a repair person to ensure unit maintains 41F and below. Provide proof of service prior to re-use of unit.	<u>3.0</u>	<u>01/02/2025</u>	<u>Corrected On Site</u>
K041: Plumbing; Proper Backflow Devices Repair or replace leaking faucet at three compartment sink.	<u>0.5</u>	<u>01/17/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>04/03/2024</u>	<u>01/02/2025</u>
K027: Food Separated and Protected Discontinue storing frozen, raw fish over ready to eat foods.	<u>1.0</u>	<u>04/04/2024</u>	<u>01/02/2025</u>

Inspection Date: 09/11/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>09/11/2023</u>	<u>04/03/2024</u>
K030: Food Storage; Food Storage Containers Identified Ensure raw meats/seafood are stored below ready to eat foods. (COS)	<u>0.5</u>	<u>09/11/2023</u>	<u>Corrected On Site</u>



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as of 5/2/2025

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Facility Name: GOLDEN HILL COUNTRY STORE

Facility ID: FA0002842

Site Address: 2400 GOLDEN HILL RD, PASO ROBLES

Record ID: PR0000663

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 12/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected	<u>1.0</u>	<u>12/11/2024</u>	<u>Corrected On Site</u>
Observed raw chicken being stored over ready to eat foods. To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken. Corrected on site.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>12/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure bulk food items are labeled as to the contents of the container (ex., flour, sugar, etc.).			

Inspection Date: 03/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>03/11/2024</u>	<u>12/11/2024</u>
Observed cardboard boxes of bread on the floor in walk-in freezer. Ensure food items are elevated at least 6 inches above the floor. Corrected on site.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed sponges at 3 compartment sink. Staff advised night shift uses sponges to clean food equipment. Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: GOLDEN HILL MOBIL

Facility ID: FA0007018

Site Address: 2401 Golden Hill RD, Paso Robles

Record ID: PR0010912

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 12/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>12/11/2024</u>	<u>Corrected On Site</u>
Observed no soap at hand wash sink. Ensure soap is available at hand wash sink at all times.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>12/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed sponges at 3 compartment sink. Discontinue using sponges with food contact surfaces.			

Inspection Date: 03/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used	<u>0.5</u>	<u>03/15/2024</u>	<u>03/11/2024</u>
REPEAT VIOLATION: Observed several unlabeled spray bottles in the store. Properly label all chemicals and store in an area separate from food and utensils.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>03/12/2024</u>	<u>03/11/2024</u>
REPEAT VIOLATION: Observed cardboard box on the floor in the walk in freezer. Ensure food items are elevated at least 6 inches above the floor.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



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Facility Name: GOLDEN MOON

Facility ID: FA0000705

Site Address: 1165 GRAND AVE, ARROYO GRANDE

Record ID: PR0000705

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/13/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 84.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. If violations noted on this report are not corrected by the "Next Inspection Date" indicated above; a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use	<u>2.0</u>	<u>01/13/2025</u>	<u>Corrected On Site</u>
Observed drinking from a personal cup on prep line. Discontinue this practice. Ensure all employees eat and drink away from food contact surfaces. Ensure all personal cups have lids.			
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>01/16/2025</u>	<u>Corrected On Site</u>
Observed prep top refrigeration unit at 48F. Food in unit was probed, potentially hazardous food items were either voluntarily discarded or moved into freezer based on temperature compliance. Ensure all refrigeration units are maintained at 41F or below. Facility is closed the next two days and will repair the unit.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>01/13/2025</u>	<u>Corrected On Site</u>
- Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.			
- Observed improper wash/rinse/sanitize for warewashing. Employee only washed dish and placed it on the counter for use. Ensure all dishes are washed/rinsed/sanitized to properly sanitize food contact surfaces. Employee instructed to re-do this process with the dish.			
K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>	<u>01/16/2025</u>	<u>Corrected On Site</u>
Observed a few rodent droppings in dry storage room and underneath three compartment sink. Food facility has professional pest management in place. Ensure all evidence of rodents (e.g. droppings, dead rodents, nesting material, rub marks) is removed from the facility by safe, legal, and effective means at once.			
K027: Food Separated and Protected	<u>1.0</u>	<u>01/13/2025</u>	<u>Corrected On Site</u>
Observed open container of broccoli near screen door on the outside. Ensure all food items are maintained INSIDE food facility and protected from contamination. Corrected on site.			
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>01/18/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Thoroughly clean all equipment, cabinets, and shelving especially in the hard to reach areas.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>01/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed no bleach/chlorine test strips to measure sanitizer concentration. Ensure correct testing equipment is obtained to properly measure sanitizer concentration.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>01/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed cardboard covering window near prep top unit. Discontinue this practice. Cardboard can harbor vermin. Ensure all equipment is smooth, nonabsorbent, easily cleanable and commercial grade.			
REPEAT VIOLATIONS:			
- Observed storage of old equipment that is no longer in use. Remove items that are not in use to avoid vectors harboring.			
- Observed broken faucet at two compartment sink. Repair/replace.			
- Observed degrading mop sink with duct tape being used in basin for leaks. Repair/replace.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>01/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS:			
- Observed wiping cloth being stored on prep counter. Ensure sanitizer bucket is being used and wiping cloths are stored in sanitizer bucket when not in use.			
- Observed sponges being used for warewashing. Discontinue this practice.			

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Facility Name: GOLDEN MOON

Facility ID: FA0000705

Site Address: 1165 GRAND AVE, ARROYO GRANDE

Record ID: PR0000705

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/13/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 84.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. If violations noted on this report are not corrected by the "Next Inspection Date" indicated above; a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>01/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS:			
- Observed items not pertaining to food facility throughout. Ensure premises of food facility is kept clean and free of litter and rubbish.			
- Observed soiled linen sitting on shelf above prep top. Ensure soiled linen is stored properly and away from food preparation.			
- Observed ripped screen on back screen door. Repair/replace.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>01/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed food debris/grime underneath equipment. Ensure facility is cleaned and sanitized on a regular basis to prevent build up of debris.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>01/13/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 10/23/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: Food facility needs to take note of sections that have continued repeat violations. The repeat violations listed have been presented on multiple health inspection reports. Please ensure food facility displays progress towards these violations at the next inspection.

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>	<u>10/24/2023</u>	<u>01/13/2025</u>
Observed multiple flies in food facility. Ensure facility is kept free of vermin.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>10/27/2023</u>	<u>01/13/2025</u>
Observed expired food handler certification. Ensure current/valid food handler certification is kept on site and available during time of inspection.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>10/23/2023</u>	<u>01/13/2025</u>
- Observed bag of onions being stored on the ground in back storage. Ensure food is stored 6 inches above the ground.			
- Observed open containers of bulk food. Ensure all bulk food containers are sealed in dry storage area.			
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>10/30/2023</u>	<u>01/13/2025</u>
REPEAT VIOLATION: "Thoroughly clean all equipment, cabinets, and shelving especially in the hard to reach areas. "			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>10/23/2023</u>	<u>01/13/2025</u>
Observed no bleach/chlorine test strips to measure sanitizer concentration. Ensure correct testing equipment is obtained to properly measure sanitizer concentration.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>10/30/2023</u>	<u>01/13/2025</u>
- REPEAT VIOLATION: Observed storage of old equipment that is no longer in use. Remove items that are not in use to avoid vectors harboring.			
- Observed broken faucet at two compartment sink. Repair/replace.			
- Observed degrading mop sink with duct tape being used in basin for leaks. Repair/replace.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>10/23/2023</u>	<u>01/13/2025</u>
- Observed wiping cloth being stored on prep counter. Ensure sanitizer bucket is being used and wiping cloths are stored in sanitizer bucket when not in use.			
- Observed sponges being used for warewashing. Discontinue this practice.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: GOLDEN MOON

Facility ID: FA0000705

Site Address: 1165 GRAND AVE, ARROYO GRANDE

Record ID: PR0000705

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/23/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: Food facility needs to take note of sections that have continued repeat violations. The repeat violations listed have been presented on multiple health inspection reports. Please ensure food facility displays progress towards these violations at the next inspection.

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>10/30/2023</u>	<u>01/13/2025</u>
- Observed items not pertaining to food facility throughout. Ensure premises of food facility is kept clean and free of litter and rubbish. - Observed soiled linen sitting on shelf above prep top. Ensure soiled linen is stored properly and away from food preparation. - Observed ripped screen on back screen door. Repair/replace.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>10/27/2023</u>	<u>01/13/2025</u>
Observed food debris/grime underneath equipment. Ensure facility is cleaned and sanitized on a regular basis to prevent build up of debris.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>10/23/2023</u>	<u>01/13/2025</u>
See comments in sections 24, 33 and 35.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: GOPHER GLEN

Facility ID: FA0000759

Site Address: 2899 SEE CANYON RD, SAN LUIS OBISPO

Record ID: PR0000759

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 07/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K014: Food Contact Surfaces: Clean and Sanitized

3.0

07/09/2024

Uncorrected as of 5/2/2025

Facility has removed their 3-compartment sink after re-doing the flooring in the cider room. Facility has still continued to provide cider and apple samples. Sampling is no longer approved unless the 3-compartment sink is reinstalled. A wash, rinse, sanitizer cycle is required for all food equipment and dishes. Discontinue washing dishes in the hand washing sink and obtain an approved sanitizer. A sanitizer solution of 100ppm chlorine or 200ppm quat shall be used. Dish detergent does not replace the need for sanitizer.

K035: Adequate/Approved Equipment/Utensils, Maintained

0.5

07/09/2024

Uncorrected as of 5/2/2025

Observed broken door gaskets on the cheese fridge. Replace with new gaskets.

K049: Permits Available

0.5

07/09/2024

Uncorrected as of 5/2/2025

Post the 2024 Health Permit in an easily visible location.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: GOSHI JAPANESE RESTAURANT

Facility ID: FA0005596

Site Address: 722 PINE ST, PASO ROBLES

Record ID: PR0008610

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Discontinue blocking access to the handwashing sink at all times.	3.0	10/17/2024	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure Food Managers certificate is renewed. Store copy of certificate on stie.	1.0	11/01/2024	Uncorrected as of 5/2/2025
K026: Approved Thawing Methods Used, Frozen Food Discontinue thawing PHF on counters. Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.	0.5	10/18/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Ensure sanitizer wiping cloths remain in sanitizer solution when not in active use.	0.5	10/18/2024	Uncorrected as of 5/2/2025

Inspection Date: 01/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Ensure 100 PPM chlorine sanitizer is created and available to wipe food contact surfaces. (COS)	3.0	01/18/2024	Corrected On Site
K016: Shell Stock: Quality, Storage, Tags Maintain shellfish certification tags with the original container until empty, and then maintain tags in chronological order on the premises for a period of not less than 90 days from the date of harvest. (COS)	2.0	01/18/2024	Corrected On Site

Inspection Date: 07/05/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K018: HACCP/Variance Required: Approved/Records Kept Sushi rice measured at 6.0 pH. Ensure sushi rice pH is maintained between 4.0 - 4.5. Employee acidified rice to meet requirements. Sushi Rice HACCP Plan Packet was emailed to operator.	2.0	07/05/2023	Corrected On Site
K035: Adequate/Approved Equipment/Utensils, Maintained Clean and sanitize refrigeration gaskets regularly.	0.5	07/14/2023	01/18/2024
K038: Approved Lighting/Ventilation: Adequate, Used Ensure hood system is cleaned regularly.	0.5	07/14/2023	01/18/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: GOSHI JAPANESE RESTAURANT****Facility ID:** FA0005596**Site Address:** 722 PINE ST, PASO ROBLES**Record ID:** PR0008610**Program Description:** HR25 - RESTAURANT (SEATING 51 +) - FULL PREP**Inspection Date:** 07/05/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 96.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K040: Wiping Cloths: Properly Used and Stored Ensure sanitizer wiping cloths are stored in sanitizer when not in active use.	<u>0.5</u>	<u>07/05/2023</u>	<u>Corrected On Site</u>



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FA0017724

PR0022887

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: GRACE AND ROSE

Facility ID: FA0017724

Site Address: 745 PARK ST, PASO ROBLES

Record ID: PR0022887

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/06/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Grace and Rose is approved to open.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: GRANADA HOTEL & BISTRO / NOURISH

Facility ID: FA0007638

Site Address: 1126 MORRO ST, SAN LUIS OBISPO

Record ID: PR0011710

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	04/11/2025	Uncorrected as of 5/2/2025
Observed grime accumulation under shelving in the dry food storage area and behind the dishwasher in the bistro bar. Ensure cleaning in these hard to reach areas.			

Inspection Date: 10/31/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	10/31/2024	Uncorrected as of 5/2/2025
Observed grease accumulating underneath the fryer. Ensure floors are clean of grease and debris. Observed grime accumulation in floor sinks. Ensure they are regularly cleaned.			

Inspection Date: 05/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified	0.5	05/17/2024	10/31/2024
Observed labels missing from bulk food storage area and non commercial scoops in use. Ensure all food containers are labeled and commercial grade scoops with handles are used.			
K033: Nonfood-Contact Surfaces Clean	0.5	05/18/2024	10/31/2024
Observed grime and food debris accumulation in the bar (Night Cap) along the bar under the sinks and shelves. Ensure all surfaces are cleaned and sanitized.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	06/29/2024	10/31/2024
Observed several cracked tile in the refrigeration/food storage area. Ensure floors are easily cleanable by replacing all cracked tile.			
K047: Signs Posted; Last Inspection Report Available	0.5	05/11/2024	10/31/2024
Post permit (purple this year) somewhere visible in the restaurant where customers can see it.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: GRAND AMERICAN PIZZA

Facility ID: FA0016779

Site Address: 1514 W GRAND AVE, GROVER BEACH

Record ID: PR0022402

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: Facility is very well maintained and managed.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	12/26/2024	Corrected On Site
Sanitizer solution in the 3-compartment sink was not at high enough concentration. Ensure 200ppm quat sanitizer or 100ppm chlorine sanitizer using appropriate test strips. No food prep or warewashing was occurring during inspection. Corrected on site.			
K040: Wiping Cloths: Properly Used and Stored	0.5	12/26/2024	Uncorrected as of 5/2/2025
Ensure in-use wiping cloths are stored inside the sanitizer solution between uses.			

Inspection Date: 09/03/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is approved to open. No violations noted during opening inspection.

Ensure all new employees obtain a Food Handlers Card within 30 days of employment.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: GRAND LIQUORS

Facility ID: FA0000107

Site Address: 816 W GRAND AVE, GROVER BEACH

Record ID: PR0000107

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 06/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed no paper towels in the restroom. Ensure paper towels are available for hand washing at all times.	<u>3.0</u>	<u>06/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Restroom is in need of cleaning, especially the sink. Ensure restroom is cleaned regularly.	<u>0.5</u>	<u>06/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Flooring in the restroom is degrading and not up to code. Ensure all floors and walls are smooth, durable, of approved materials, and in good repair. Provide the required 4" base coving with 3/8 inch radius coving. See flooring attachment for approved flooring types.	<u>0.5</u>	<u>06/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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FA0004779 PR0011671

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: GRANITE RIDGE

Facility ID: FA0004779

Site Address: 4850 COYOTE CREEK LN, CRESTON

Record ID: PR0011671

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 07/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

AWRD: EXCELLENCE AWARD

0.0

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

07/03/2024

Corrected On Site

Automatic dish machine measured 0 ppm chlorine. Discontinue use until dispenses 50 ppm chlorine sanitizer. Utilize sanitizer test strips to confirm correct concentration. Corrected on site.



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FA0015772

PR0021272

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: GRAPEVINE CATERING

Facility ID: FA0015772

Site Address: 4750 ALLENE WY, SAN LUIS OBISPO

Record ID: PR0021272

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 01/08/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Set up verified during inspection of the commissary. No food prep during the inspection.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: GRASSY BAR OYSTER COMPANY INC.

Facility ID: FA0014302

Site Address: 1215 EMBARCADERO UNIT D, MORRO BAY

Record ID: PR0019772

Program Description: HR15 - RETAIL MKT (UNDER 150 SF) - FULL PREP

Inspection Date: 03/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 08/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 02/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations observed.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: GREAT AMERICAN FISH CO

Facility ID: FA0000351

Site Address: 1185 EMBARCADERO, MORRO BAY

Record ID: PR0000351

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed unlabeled food containers with food. Provide labels to all working containers to indicate contents.	0.5	02/27/2025	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Observed debris accumulation on cook line prep cooler door, emphasis on gaskets. Thoroughly clean and sanitize all equipment. Ensure all nonfood-contact surfaces are maintained clean.	0.5	03/04/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinder. Properly secure all pressurized CO2 tanks.	0.5	02/25/2025	Corrected On Site
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	02/27/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure all required hand washing signs are posted.	0.5	02/25/2025	Corrected On Site

Inspection Date: 08/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.	0.5	08/21/2024	02/26/2025
K033: Nonfood-Contact Surfaces Clean 1) Observed debris accumulation on prep cooler rubber door gaskets. 2) Observed debris accumulation on can opener fixed to table. Thoroughly clean and sanitize all equipment and shelving. Ensure all nonfood-contact surfaces are maintained clean.	0.5	09/02/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observe broken rubber door gaskets on reach in cooler. Repair or replace.	0.5	10/19/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed heavy grease accumulation along wall area next to fryer. Clean and maintain hood surfaces and wall area around fryer.	0.5	09/02/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep cooler table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	08/21/2024	02/26/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed personal items in a food prep area. Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms.	0.5	08/21/2024	02/26/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: GREAT AMERICAN FISH CO

Facility ID: FA0000351

Site Address: 1185 EMBARCADERO, MORRO BAY

Record ID: PR0000351

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate. Email copy of certificate when completed as per discussion.	<u>1.0</u>	<u>03/05/2024</u>	<u>08/21/2024</u>
K027: Food Separated and Protected Observed containers with no lids in prep cooler unit. Ensure all food products are stored so as to be protected from contamination at all times.	<u>1.0</u>		<u>02/06/2024</u>
K030: Food Storage; Food Storage Containers Identified Observed boxes of food on floor in walk in freezer. Properly elevate food items/packages/container at least 6 inches above the floor.	<u>0.5</u>		<u>02/06/2024</u>
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep unit. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	<u>0.5</u>		<u>02/06/2024</u>
K043: Approved Toilets: Maintained, Accessible, Clean Observed paper towels and toilet paper off dispenser. Provide toilet paper and paper towels in permanently installed dispensers as to prevent cross contamination.	<u>0.5</u>		<u>02/06/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: GREENHOUSE COFFEE CO

Facility ID: FA0016829

Site Address: 1064 E GRAND AVE, ARROYO GRANDE

Record ID: PR0022452

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 04/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 88.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use	<u>2.0</u>	<u>04/04/2025</u>	<u>Corrected On Site</u>
Observed employee eating on prep line. Discontinue allowing employees to eat, drink, or use tobacco products in any area of the food facility which may contaminate foods or food-contact surfaces. Corrected on site.			
K005: Proper Handwash Procedures and Glove Use	<u>5.0</u>	<u>04/04/2025</u>	<u>Corrected On Site</u>
Observed employee stop eating personal food then go to food preparation. Employee was instructed by inspector to wash hands prior to preparing any food for the public. Ensure all employees properly wash their hands with soap and warm water prior to engaging in food preparation or handling food contact surfaces, equipment, utensils, or linen.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>04/18/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed no valid/current food manager safety certification. Ensure at least one employee/owner obtains a food manager safety certification. Ensure a copy is stored on site and available during time of inspection.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>04/05/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed open bag of bulk food. Ensure all bulk food is stored in a labeled container with a lid.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>04/05/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed food preparation sink being used for warewashing. Discontinue this practice. Ensure food preparation sink is used for intended purpose (to wash, rinse, soak, thaw, or similarly prepare foods).			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>04/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed degrading wood around doorway by three compartment sink. Repair/replace.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>04/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>
See comment in section 24.			

Inspection Date: 05/10/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: Change of ownership inspection for food facility. Please see violations listed below for details.

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>05/10/2024</u>	<u>Corrected On Site</u>
Observed containers of food over ice at 60F. Discard all potentially hazardous food items. Ensure temperature is maintained at 41F or below or use time as a public health control (TPCH) method.			
If TPCH method is used, records needs to be kept for when food is removed from temperature control and when food is discarded. All food items must be discarded after four hours when using TPCH.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>07/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed no valid/current food manager safety certification. Ensure at least one employee/owner obtains a food manager safety certification and all other employees obtain a food handler safety certification. Ensure all food safety certifications are stored on site and available during time of inspection.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: GREENHOUSE COFFEE CO

Facility ID: FA0016829

Site Address: 1064 E GRAND AVE, ARROYO GRANDE

Record ID: PR0022452

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 05/10/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: Change of ownership inspection for food facility. Please see violations listed below for details.

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified	0.5	05/14/2024	04/04/2025
Observed open food being stored in a dry storage room with unapproved flooring (sealed concrete with no coving). Discontinue this practice. Ensure only dry food in unopened, original packaging is stored in this room OR update flooring.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	05/16/2024	04/04/2025
- Observed plastic shelving in back kitchen area. Ensure all shelving is commercial grade. - Observed raw wood in food facility. Raw wood is not an approved material in food facilities. Ensure all materials are smooth, nonabsorbent and easily cleanable. - Observed multiple pieces of equipment that did not appear to be commercial grade. Ensure ALL equipment is commercial grade and ANSI/NSF approved. Send specification sheets of new/replacement equipment to inspector prior to installation.			
K041: Plumbing; Proper Backflow Devices	0.5	05/10/2024	Corrected On Site
Observed piping going into floor sink. Ensure there is an air gap (at least one inch) between the water inlet and the rim of the floor sink. Corrected on site.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	09/16/2024	Uncorrected as of 5/2/2025
Observed unapproved concrete sealant in back prep area. Ensure only an approved concrete sealant is used. Paint is not acceptable. Concrete surface must be smooth and free from pits, chips, or exposed aggregate; cove base must be either an integral coved concrete curb or a "keyed in" tile cove base. Please contact inspector PRIOR to any work being done on the flooring.			

Reference document:

[https://www.slocounty.ca.gov/Departments/Health-Agency/Public-Health/Environmental-Health-Services/Forms-Documents/Reference-Materials/Food-Program-Reference-Documents/Fixed-Food-Facilities-\(restaurants-markets\)/Approved-Flooring-Materials-for-Food-Facilities.pdf](https://www.slocounty.ca.gov/Departments/Health-Agency/Public-Health/Environmental-Health-Services/Forms-Documents/Reference-Materials/Food-Program-Reference-Documents/Fixed-Food-Facilities-(restaurants-markets)/Approved-Flooring-Materials-for-Food-Facilities.pdf)



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: GREY WOLF VINEYARD & CELLARS

Facility ID: FA0006851

Site Address: 2174 HIGHWAY 46 W, PASO ROBLES

Record ID: PR0016570

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 03/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	03/04/2025	
K036: Equipment, Utensils and Linens: Storage and Use	0.5	03/05/2025	Uncorrected as of 5/2/2025
Observed a flat top grill used to heat grill cheese sandwiches. Discontinue use of unit when placed out from under hood system. Ensure unit is placed under hood as the use creates grease laden vapors.			

Inspection Date: 08/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	08/22/2024	03/04/2025
K039: Thermometers Provided and Accurate	0.5	08/23/2024	03/04/2025
Ensure secondary thermometers are installed at the Social Room refrigeration units.			

Inspection Date: 01/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD	0.0	01/02/2024	08/22/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: GROCERY OUTLET

Facility ID: FA0016398

Site Address: 2100 EL CAMINO REAL, ATASCADERO

Record ID: PR0021970

Program Description: LR14 - RETAIL MKT (ABOVE 10,000 SF) - MINIMAL PREP

Inspection Date: 02/13/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Properly label all chemicals or cleaning agents in spraying bottles.	0.5	03/01/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed a couple of leaks occurring at the rear of the store (under drop ceiling). Contact a certified professional to help seal and/or eliminate any cracks/crevices in the ceilings, as soon as possible. Notify health inspector when the repair is complete.	0.5	03/01/2025	Uncorrected as of 5/2/2025

Inspection Date: 02/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used Replace the missing light cover in the walk-in freezer.	0.5	02/08/2024	02/13/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure mops are hung to dry.	0.5	02/08/2024	02/13/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Maintain floor of walk-in fridge clean and sanitary.	0.5	02/08/2024	02/13/2025

Inspection Date: 09/15/2023

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: CHANGE OF OWNERSHIP INSPECTION:

-Facility has Health Department's approval to operate under new ownership. Overall, facility appears very clean and well maintained. Equipment appears to meet current code requirements.

COMPLETE THE FOLLOWING:

-Please post hand washing signs (provided during inspection) in men's and women's restrooms.

-Unable to verify that the wood paneling installed in the receiving/storage area of the facility has been sealed to render nonabsorbent and easily cleanable. Please verify with previous owner/contractor. If unable to verify please paint or seal wood panels.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: GROCERY OUTLET ARROYO GRANDE

Facility ID: FA0014368

Site Address: 1574 W BRANCH ST STE C, ARROYO GRANDE

Record ID: PR0019841

Program Description: LR14 - RETAIL MKT (ABOVE 10,000 SF) - MINIMAL PREP

Inspection Date: 04/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K013: Food in Good Condition, Safe and Unadulterated Observed several cans of food on the sales floor that were severely dented or damaged. Immediately discontinue selling damaged canned food products. Corrective action: employee voluntarily discarded damaged canned foods. See attached VC&D form for details.	<u>2.0</u>	<u>04/04/2025</u>	<u>Corrected On Site</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Remove the raw wood shelf from the deli walk-in. Raw wood is not an approved material for food facilities. All equipment shall be smooth, non-absorbent, and easily cleanable.	<u>0.5</u>	<u>04/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure mops are hung to dry after use.	<u>0.5</u>	<u>04/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 03/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: GROCERY OUTLET LOS OSOS

Facility ID: FA0012521

Site Address: 1130 LOS OSOS VALLEY RD, LOS OSOS

Record ID: PR0017963

Program Description: LR14 - RETAIL MKT (ABOVE 10,000 SF) - MINIMAL PREP

Inspection Date: 06/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K035: Adequate/Approved Equipment/Utensils, Maintained

0.5

06/21/2024

Uncorrected as of 5/2/2025

Observed cardboard being used on shelving. Discontinue this practice. Cardboard can harbor vermin. Ensure all equipment is smooth, nonabsorbent and easily cleanable.

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

06/22/2024

Uncorrected as of 5/2/2025

Observed food debris on floor of dairy walk-in refrigeration unit. Ensure all floors/walls/ceilings are maintained clean.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: GROCERY OUTLET NIPOMO

Facility ID: FA0015735

Site Address: 181 S FRONTAGE RD, NIPOMO

Record ID: PR0021237

Program Description: LR14 - RETAIL MKT (ABOVE 10,000 SF) - MINIMAL PREP

Inspection Date: 04/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed box of onions on the floor. Ensure all food is stored at least six inches above the floor.	0.5	04/04/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed large build up of ice on the floor underneath condenser in walk in freezer. Ensure all equipment is maintained in good repair. Manager has already submitted a work order for repairs.	0.5	04/10/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed black grime on light fixtures in middle walk in refrigeration unit. Ensure all equipment is maintained clean.	0.5		Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops being stored in mop sink. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.	0.5	04/05/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed food debris underneath shelving in walk-in refrigeration unit with milk. Ensure all floors are maintained clean.	0.5	04/05/2025	Uncorrected as of 5/2/2025

Inspection Date: 02/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed cardboard being used for shelving. Discontinue this practice. Ensure all equipment is commercial grade, smooth, nonabsorbent and easily cleanable.	0.5	02/07/2024	04/03/2025



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Environmental Health Services Division
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FA0012646

PR0020143

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: GROCERY OUTLET OF PASO ROBLES

Facility ID: FA0012646

Site Address: 2800 RIVERSIDE AVE STE 102, PASO ROBLES

Record ID: PR0020143

Program Description: LR14 - RETAIL MKT (ABOVE 10,000 SF) - MINIMAL PREP

Inspection Date: 06/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K030: Food Storage; Food Storage Containers Identified

0.5

06/05/2024

Uncorrected as of 5/2/2025

Observed boxes from frozen items on the floor in freezer. Properly elevate food items/packages/container at least 6 inches above the floor.



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FA0012707

PR0018190

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: GROCERY OUTLET SAN LUIS OBISPO

Facility ID: FA0012707

Site Address: 1314 MADONNA RD, SAN LUIS OBISPO

Record ID: PR0018190

Program Description: LR14 - RETAIL MKT (ABOVE 10,000 SF) - MINIMAL PREP

Inspection Date: 07/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	07/19/2024	<u>Uncorrected as of 5/2/2025</u>
Observed mops leaning on wall. Ensure mops are placed in a position that allows them to air dry.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: GROGGY SCALLYWAG COFFEE HOUSE

Facility ID: FA0016269

Site Address: 571 EMBARCADERO STE A, MORRO BAY

Record ID: PR0021839

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 12/17/2024

Type of Service Description: REINSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Offsite Reinspection.

Verified pest control documents.

Inspection Date: 11/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: TO BE RE-INSPECTED

Score: 98.5

Overall Inspection Comments: The purpose of this visit was to perform a routine inspection.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	12/06/2024	Uncorrected as of 5/2/2025
No food safety manager's certificate was available for review at the time of the inspection. The operator was directed to email the certificate to the inspection as soon as possible .			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	12/06/2024	Uncorrected as of 5/2/2025
A) Education and direction regarding vermin proofing was provided at the time of the inspection. The following topics were discussed: 1) Eliminate entry points and harborage areas. 2) Eliminate sources of food 3) Eliminate sources of water. 4) Have a regular pest control inspection and service. A written report from the pest control service is a valuable tool to the operator. B) Observed the front door propped open at the time of the inspection. Maintain all exterior doors closed except when in use. C) Observed lesser house flies hovering in the food prep area. Maintain all exterior doors closed except when in use.			

Inspection Date: 06/29/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Follow up inspection will be performed in about a month.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: GROVER BEACH ELEMENTARY SCHOOL

Facility ID: FA0001311

Site Address: 365 S 10TH ST, GROVER BEACH

Record ID: PR0001311

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	04/10/2025	Uncorrected as of 5/2/2025

Observed bubbling and peeling paint on the wall in the employee restroom. Repair so that walls are smooth, non-absorbent, and easily cleanable.

Inspection Date: 09/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD 0.0

Inspection Date: 05/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	05/14/2024	09/25/2024

Observed dust accumulation on the filters in the ventilation hood. Clean more regularly.

Inspection Date: 10/30/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD 0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: GROVER BEACH LIQUOR INC

Facility ID: FA0014828

Site Address: 1199 W GRAND AVE, GROVER BEACH

Record ID: PR0020267

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 01/30/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mop being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or other equipment.	0.5	01/30/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Clean floors below the racks in the walk-in. Observed buildup of debris.	0.5	01/30/2025	Uncorrected as of 5/2/2025
K049: Permits Available Post the 2025 Health Permit in an easily visible location.	0.5	01/30/2025	Uncorrected as of 5/2/2025

Inspection Date: 01/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed walk-in refrigeration unit at 49F. All potentially hazardous food items were voluntarily discarded. Ensure refrigeration is maintained at 41F or below. All liquor and shelf stable items remained in walk-in refrigeration unit.	3.0	01/29/2024	Corrected On Site
K043: Approved Toilets: Maintained, Accessible, Clean Observed door to toilet room propped open. Ensure toilet room door remains closed and has a self-closing mechanism installed.	0.5	01/31/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mop being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or other equipment.	0.5	01/30/2024	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: GROVER BEACH SOURDOUGH

Facility ID: FA0013406

Site Address: 236 W GRAND AVE, GROVER BEACH

Record ID: PR0018925

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 04/18/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed scoops for bulk dry goods with handles touching product. Ensure scoops are stored in a manner that will prevent cross contamination.	0.5	04/18/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed the front door propped open without protection from entrance of vermin (flies, cockroaches, rodents, etc). Facility has an unenclosed kitchen and therefore needs to protect from entrance of vermin using a tight fitting screen and/or air curtain. Repeat violation.	0.5	05/01/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed damaged and unapproved ceiling tiles above the entirety of the kitchen. Plan for future replacement of the ceiling tiles with tiles that are smooth, non-absorbent, durable, and easily cleanable. Repeat violation.	0.5	01/28/2026	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat violations: - #44 - #45	2.0	05/01/2025	Uncorrected as of 5/2/2025

Inspection Date: 05/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to locate or verify food safety certification. Ensure at least one employee that actively works on site has a valid Food Manager Certificate and all other employees have a valid Food Handlers card. Keep copies on site for review during inspections. Food Manager Certifications are non-transferable from site to site. Each individual site must have its own certified Food Manager. The Food Manager is responsible for training food employees on proper food safety practices.	1.0	05/30/2024	04/18/2025
K033: Nonfood-Contact Surfaces Clean Observed heavy dust accumulation on the fans attached to the ceiling. Clean regularly.	0.5	05/30/2024	04/18/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed the front door propped open without protection from entrance of vermin (flies, cockroaches, rodents, etc). Facility has an unenclosed kitchen and therefore needs to protect from entrance of vermin using a tight fitting screen and/or air curtain.	0.5	05/30/2024	04/18/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed damaged, missing, and unapproved ceiling tiles. Plan for future replacement of the ceiling tiles with tiles that are smooth, non-absorbent, durable, and easily cleanable. Repeat violation.	0.5	05/30/2024	04/18/2025
K049: Permits Available Post the 2024 Health Permit in an easily visible location.	0.5	05/30/2024	04/18/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: GROVER CITY GRANGE #746

Facility ID: FA0016740

Site Address: 370 S 13TH ST, GROVER BEACH

Record ID: PR0022359

Program Description: MR34 - CATERING OPERATION FACILITY - MODERATE PREP

Inspection Date: 09/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K048: Plan Review

0.5

04/04/2025

Uncorrected as of 5/2/2025

Facility is not currently up to code and is required to remodel in order to keep permit active. A plan check shall be submitted to this department by 4/4/2025.

Inspection Date: 04/05/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is conditionally approved to operate and has agreed to work toward bringing the kitchen into compliance with commercial kitchen requirements. See "Health Permit Approval Conditions" for details.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: GROVER HEIGHTS ELEMENTARY

Facility ID: FA0001118

Site Address: 770 N 8TH ST, GROVER BEACH

Record ID: PR0001118

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	09/25/2024	03/10/2025
Unable to locate or verify food safety certification. Ensure at least one employee that actively works on site has a valid Food Manager Certificate and keep a copy on site for review during inspections. Food Manager Cards are non-transferable from site to site. Each individual site must have its own certified Food Manager. The Food Manager is responsible for training food employees on proper food safety practices. ONGOING REPEAT VIOLATION.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	09/25/2024	03/10/2025
REPEAT VIOLATIONS: - Food Manager Certificate not on site			

Inspection Date: 05/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 10/30/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	10/30/2023	09/25/2024
Unable to locate or verify food safety certification. Ensure at least one employee that actively works on site has a valid Food Manager Certificate and keep a copy on site for review during inspections. Food Manager Cards are non-transferable from site to site. Each individual site must have its own certified Food Manager. The Food Manager is responsible for training food employees on proper food safety practices. ONGOING REPEAT VIOLATION.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	10/30/2023	09/25/2024
Obtain quat sanitizer test strips to ensure sanitizer solutions are 200ppm.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: GROVER HEIGHTS ELEMENTARY

Facility ID: FA0001118

Site Address: 770 N 8TH ST, GROVER BEACH

Record ID: PR0001118

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 10/30/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	10/31/2023	09/25/2024

REPEAT VIOLATIONS:

- No Food Manager Certificate



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: GROVER STATION GRILL

Facility ID: FA0014586

Site Address: 170 W GRAND AVE # 101, GROVER BEACH

Record ID: PR0020044

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 04/18/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed food debris buildup in all refrigeration units. Clean inside equipment more frequently. Repeat violation.	<u>0.5</u>	<u>04/21/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure mops are hung to dry after each use.	<u>0.5</u>	<u>04/21/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Floors throughout kitchen are in need of a deep cleaning. Observed excessive food debris and grime buildup underneath the cook line and refrigerators. Clean floors thoroughly are remove all food debris. Clean floors more frequently. Repeat violation.	<u>0.5</u>	<u>04/21/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat violations: - #35 - #45	<u>2.0</u>	<u>04/21/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 05/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Dish machine is not properly dispensing sanitizer. Sanitizer measure 0ppm. Ensure the dish machine is dispensing 100ppm chlorine sanitizer or 200ppm quat sanitizer. Test daily using the appropriate sanitizer test strips. Corrective action: Hand wash all dishes in the 3-comp sink until the dish machine can be serviced.	<u>3.0</u>	<u>05/30/2024</u>	<u>Corrected On Site</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Clean and sanitize the wire racks inside the reach in refrigerator.	<u>0.5</u>	<u>05/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Floors throughout kitchen are in need of a deep cleaning. Observed excessive food debris buildup underneath the cook line. Clean floors thoroughly are remove all food debris. Ensure floors are being maintained clean.	<u>0.5</u>	<u>05/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: GROVER STATION GRILL

Facility ID: FA0017674

Site Address: 170 W GRAND AVE STE 101, GROVER BEACH

Record ID: PR0022827

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 01/24/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Dependent Food Operator is approved to operate out of Oceano Elks Lodge #2504. Ensure to keep copies of food safety certifications on site at all times.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: GUADALAJARA MARKET #2

Facility ID: FA0016653

Site Address: 601 13TH ST, GROVER BEACH

Record ID: PR0022262

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 03/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Provide approved handwashing cleanser in dispensers at or adjacent to each hand washing facility, at all times.	3.0	03/04/2025	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food manager certificate (different from other store) AND ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.	1.0	05/04/2025	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain chlorine sanitizer test strips to ensure 100ppm chlorine sanitizer in solution.	0.5	04/04/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Ensure storage area in the back of the facility is kept free of items that are unnecessary to the operation and/or maintenance.	0.5	12/04/2025	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed multi-use wiping cloths were observed stored outside of a sanitizer solution. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Store wiping cloths in an approved sanitizer solution between uses or provide a clean cloth for each use.	0.5		Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violation: K034 and K040	2.0		Uncorrected as of 5/2/2025

Inspection Date: 03/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: The following needs to be addressed in addition to violations listed on this report:

- Install a 6 inch high metal splash guard between the hand washing sink and the food preparation sink to prevent cross contamination.
- Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections.

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Facility had no sanitizer buckets set up in the kitchen but was actively preparing foods. Ensure a sanitizer solution of 100ppm chlorine or 200ppm quaternary ammonium is prepared BEFORE beginning any type of food preparation. Sanitizer solution shall be changed every 4 hours or more often if needed. Check using the appropriate test strips. Corrected on site.	3.0	03/29/2024	Corrected On Site
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain chlorine sanitizer test strips to ensure 100ppm chlorine sanitizer in solution.	0.5	03/29/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Continue working on removing old and unused equipment from the back rooms.	0.5	03/29/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed multi-use wiping cloths were observed stored outside of a sanitizer solution. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Store wiping cloths in an approved sanitizer solution between uses or provide a clean cloth for each use.	0.5	03/29/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: GUADALAJARA MARKET #2

Facility ID: FA0016653

Site Address: 601 13TH ST, GROVER BEACH

Record ID: PR0022262

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 03/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: The following needs to be addressed in addition to violations listed on this report:

- Install a 6 inch high metal splash guard between the hand washing sink and the food preparation sink to prevent cross contamination.
- Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections.

Violation Item**Points Lost Comply By Date Complied On Date****K044: Premises; Personal/Cleaning Items; Vermin-Proofing****0.5****03/29/2024****Uncorrected as of 5/2/2025**

Facility has an unenclosed kitchen very close to the front door. Discontinue propping open the front door or install a tight fitting screen and/or air curtain to prevent the entrance of vermin.

Inspection Date: 02/27/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is conditionally approved to operate. Ensure the following is corrected addressed by the next inspection date:

- 1) Within 60 days of opening, ensure that one employee has a valid Food Manager Certificate and any other food handling employees have a valid Food Handlers Card. Keep copies on site for review during inspections.
- 2) Remove any unused and broken equipment from the facility.
- 3) Ensure the back storage room is used for dry goods or sealed supplies only. Back room does not have approved flooring or walls for open food storage or food equipment.
- 4) Thoroughly clean and sanitize the restroom.
- 5) Clean floors in back rooms
- 6) Once received, post the 2024 Health Permit in an easily visible location



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: GUEST HOUSE GRILL

Facility ID: FA0000828

Site Address: 8783 EL CAMINO REAL, ATASCADERO

Record ID: PR0000828

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/29/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K026: Approved Thawing Methods Used, Frozen Food	<u>0.5</u>	<u>01/29/2025</u>	<u>Corrected On Site</u>
Observed shrimp sitting in a bowl on prep table. Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave. Corrected on site.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>02/12/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed a few bulk containers without labels. Provide labels to all working containers to indicate contents/ingredients inside.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>02/12/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed a hot holding pot with an unapproved lid (foil paper). Ensure equipment is of approved materials, maintained clean, and in good repair.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>07/29/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Clean dust accumulation from fan blade covers in walk-in refrigeration unit.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
Repeat violation: K038			

Inspection Date: 07/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>07/16/2024</u>	
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>07/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Clean dust accumulation from fan blade covers in walk-in refrigeration unit.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: GUISADOS TO GO

Facility ID: FA0016292

Site Address: 1740 SPRING ST STE B, PASO ROBLES

Record ID: PR0021861

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 12/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 02/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify Food Manager and Food Handler Cards. Store copies on site for inspector review.	1.0	03/08/2024	12/23/2024
K038: Approved Lighting/Ventilation; Adequate, Used Replace light out under hood.	0.5	03/08/2024	12/23/2024
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops being stored in mop sink. Ensure mops are hung up to air dry without soiling walls or other equipment. Food facility can install a mop rack.	0.5	03/08/2024	12/23/2024
K049: Permits Available Maintain the 2024 Public Health Permit in a conspicuous place.	0.5	03/01/2024	12/23/2024

Inspection Date: 08/28/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 07/24/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility approved to open.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: H&S ENERGY PRODUCTS, LLC #2053

Facility ID: FA0015822

Site Address: 251 E GRAND AVE, ARROYO GRANDE

Record ID: PR0021351

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 06/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed hand wash sink in back area with no soap. Ensure all hand wash sinks are fully stocked with pump soap and paper towels	<u>3.0</u>	<u>06/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified Observed food being stored on the floor of the walk-in refrigeration unit. Ensure all food items are elevated 6 inches above the ground.	<u>0.5</u>	<u>06/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed cardboard being used to line shelving. Discontinue this practice, cardboard can harbor vermin. Ensure all equipment is commercial grade, smooth, nonabsorbent and easily cleanable.	<u>0.5</u>	<u>06/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops propped up against sides of mop sink. Ensure mops are hung up to air dry without soiling walls or equipment.	<u>0.5</u>	<u>06/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed broken/missing cove tiles near outside of walk in refrigeration unit. Repair/replace.	<u>0.5</u>	<u>06/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: H. CHEVAL COFFEE

Facility ID: FA0016642

Site Address: 840 11TH ST STE 104, PASO ROBLES

Record ID: PR0022251

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 10/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

10/04/2024

Inspection Date: 04/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	04/04/2024	Corrected On Site
Cold case near entrance of kitchen measured 61F. Manager voluntarily discarded breakfast burritos at 54F degrees. Manager plugged in refrigeration unit that had been unplugged. Ensure cold holding units are maintained at 41F and below.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	04/05/2024	Uncorrected as of 5/2/2025
Ensure quat sanitizer test strips are obtained and used to monitor 200 PPM sanitizer in solution.			
K039: Thermometers Provided and Accurate	0.5	04/05/2024	Uncorrected as of 5/2/2025
Ensure secondary thermometer is installed in the cold case holding burritos.			
K047: Signs Posted; Last Inspection Report Available	0.5	04/05/2024	Uncorrected as of 5/2/2025
Ensure recent health inspection report is stored on site, available for Inspector and customer review upon request.			
K049: Permits Available	0.5	04/05/2024	Uncorrected as of 5/2/2025
Ensure the health permit is posted in a conspicuous location.			

Inspection Date: 02/08/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Note:

- 1) Observed unapproved rubber top set and flooring in food prep area. Management shall provide specification cut sheet for flooring/cove base located in food prep area for further review and approval.
- 2) Post hand wash signs at kitchen and toilet hand wash sinks.
- 3) Obtain and use quat sanitizer test strips.
- 4) Store food manager and food handler cards on site, available for inspector review upon request.
- 5) Discontinue use of sponges on food contact equipment and surfaces.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: HABANEROS MEXICAN RESTAURANT

Facility ID: FA0005787

Site Address: 555 12TH ST, PASO ROBLES

Record ID: PR0008984

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/09/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: PERMIT VIOLATION

Department Action Description: TO BE RE-INSPECTED

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K049: Permits Available	0.5		Uncorrected as of 5/2/2025
Cannot verify valid health permit to operate. No food facility shall operate without a valid permit from the health department. If the health permit has not been received due to non-payment of health permit fees, immediately pay all applicable fees within 5 business days or closure of the facility may result. Contact (805) 781-5544 to pay by phone, visit www.slopublichealth.org/eh to pay online, or mail payments to/pay in person at 2156 Sierra way, San Luis Obispo, CA, 93401. Please note that mailed payments may not be received by the compliance deadline and it is the responsibility of the permit holder to ensure that payment is received prior to the compliance deadline in order to prevent facility closure.			

Inspection Date: 02/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD **0.0**

Inspection Date: 08/25/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K026: Approved Thawing Methods Used, Frozen Food	0.5	08/25/2023	Corrected On Site
Observed frozen meat thawing on the table. Discontinue this practice. Ensure foods are thawed in one of the following ways: 1. in refrigeration unit at 41F or below 2. under cold running water 3. in microwave for immediate use. Corrected on site.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: HAHA RAMEN & SUSHI

Facility ID: FA0015377

Site Address: 1065 OLIVE ST, SAN LUIS OBISPO

Record ID: PR0020793

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/03/2025

Type of Service Description: REINSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Observed an accumulation of grease in the exhaust hood canopy. Clean the exhaust hood.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K046: No Private Home/Living/Sleeping in Food Prep Areas Observed a mattress on a shelf in the office area. The mattress had dry goods stored on top of it. Remove the mattress.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 01/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 69.5

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

- 1) Warewashing
- 2) Backsiphonage
- 3) Sanitizer concentrations.
- 4) Sanitizer contact time.

Observed a plumbing snake under the three compartment sink. Having a plumbing snake in the food facility in an area that is not likely to cause contamination is not a violation. The operator stated that there was a sewage backup from the prep area floor drain about a month prior to the inspection. No evidence of sewage contamination was observed at the time of the inspection. However this issue has been noted on a previous inspection report and will continue to be documented. The operator is directed to maintain the plumbing in working order to prevent sewage backing up onto the prep area floor.

Violation Item	Points Lost	Comply By Date	Complied On Date
K000: STORMWATER POLLUTION Observed a full mop bucket outside the back door of the facility. Upon questioning the operator stated that they discard the dirty mop water in the parking lot. Observed greasy residue in the area behind the facility. Discontinue emptying mop bucket outside the facility. ???????????????? ???,???,????????????? ?????????????? ????????????? K001: Demonstration of Knowledge At the time of the inspection, no employee in the facility was able to demonstrate knowledge of proper warewashing procedure. Education and direction were given. Ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.	<u>0.0</u>		<u>Uncorrected as of 5/2/2025</u>
	<u>5.0</u>		<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HAHA RAMEN & SUSHI

Facility ID: FA0015377

Site Address: 1065 OLIVE ST, SAN LUIS OBISPO

Record ID: PR0020793

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 69.5

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

- 1) Warewashing
- 2) Backsiphonage
- 3) Sanitizer concentrations.
- 4) Sanitizer contact time.

Observed a plumbing snake under the three compartment sink. Having a plumbing snake in the food facility in an area that is not likely to cause contamination is not a violation. The operator stated that there was a sewage backup from the prep area floor drain about a month prior to the inspection. No evidence of sewage contamination was observed at the time of the inspection. However this issue has been noted on a previous inspection report and will continue to be documented. The operator is directed to maintain the plumbing in working order to prevent sewage backing up onto the prep area floor.

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use Observed an employee dip shrimp into tempura batter, place the shrimp into the deep fryer, then rinse her hands in a nearby container of water that also held a pair of tongs. Ensure all employees properly wash their hands with soap and warm water prior to engaging in food preparation or handling food contact surfaces, equipment, utensils, or linen.	5.0	01/27/2025	
K006: Adequate/Accessible Handwash Sinks, Supplies 1) No designated mop sink was observed in the facility. The sink that could act as a mop sink was designated as a hot line hand sink. The operator stated that they fill the mop bucket with the hose outside and dump dirty water into the parking lot. All wastewater must be discarded into the sewer. 2) No standard preparation sink was observed in the facility. However, a large two compartment sink with dual drainboards was observed in the facility. Submit plans for approval showing the following sinks in the back of the house: a) A hand sink accessible from the hot line. b) A hand sink accessible from the scullery c) A hand sink accessible from the prep line. Note, three hand sinks are not required. If a hand sink is adequately accessible it may serve multiple areas. d) A prep sink e) A janitorial sink f) A three compartment sink 3) No hand soap was available from any hand sink except the restroom. 4) Observed soiled utensils in the sink that was the designated prep area hand sink. Discontinue using the hand sink for anything except washing hands.	3.0	Uncorrected as of 5/2/2025	
K007: Proper Hot and Cold Holding Temperatures Observed the sushi case at the sushi bar set to 43F. Measured fish in the cooler at 44F. 2) Measured crab meat in an ice bath on the prep table at 47F. 3) Measured sushi rice in a bowl without temperature control at 65F. 4) Measured the following in the cold top cooler: soup base 46 F, cooked corn 46F, miso base 43 F. 5) Observed soup bases at the hot line without temperature control. Maintain all potentially hazardous foods (PHF) at 41°F or below or at or above 135°F.	5.0	01/27/2025	

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HAHA RAMEN & SUSHI

Facility ID: FA0015377

Site Address: 1065 OLIVE ST, SAN LUIS OBISPO

Record ID: PR0020793

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 69.5

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

- 1) Warewashing
- 2) Backsiphonage
- 3) Sanitizer concentrations.
- 4) Sanitizer contact time.

Observed a plumbing snake under the three compartment sink. Having a plumbing snake in the food facility in an area that is not likely to cause contamination is not a violation. The operator stated that there was a sewage backup from the prep area floor drain about a month prior to the inspection. No evidence of sewage contamination was observed at the time of the inspection. However this issue has been noted on a previous inspection report and will continue to be documented. The operator is directed to maintain the plumbing in working order to prevent sewage backing up onto the prep area floor.

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	5.0		01/27/2025
1) Observed an employee actively washing dishes without a sanitizing step. No sanitizer was measured in the third compartment of the three compartment sink. After setting up and testing the sanitizer concentration to 100ppm chlorine, the employee was not observed allowing proper sanitizer contact time for manually washed utensils. This violation was corrected by the following: a) Properly set up the third compartment sanitizer solution. b) Provide education about sanitizer contact time. c) Re-sanitize improperly sanitized utensils. Clean and sanitize multi-use utensils and equipment in the following manner after coming in contact with food or becoming contaminated; wash with detergent and water not less than 100°F; rinse with clear potable water; sanitize with 100 ppm chlorine for 30 seconds, 200 ppm quaternary ammonium for 1 minute, 25ppm iodine for 1 minute, complete immersion in water of at least 171° F for 30 seconds, or other methods as approved. 2) No sanitizer bucket was set up at the hot line during active food preparation. This violation was corrected by setting up a sanitizer bucket.			
K022: Sewage and Wastewater Properly Disposed	2.0		Uncorrected as of 5/2/2025
Observed a full mop bucket outside the back door of the facility. Upon questioning the operator stated that they discard the dirty mop water in the parking lot. Observed greasy residue in the area behind the facility. Discontinue emptying mop bucket outside the facility.			
K023: No Rodents, Insects, Birds, or Animals	2.0		Uncorrected as of 5/2/2025
Observed rodent droppings on top of bulk sauce buckets in the dry storage area of the facility. Clean and sanitize all affected areas.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5		Uncorrected as of 5/2/2025
1) Observed a square stick with bottle caps screwed into it hanging from a string at the two compartment prep sink. The operator stated that it was used for scraping scales from fish. 2) Observed a plaster mixing tool with residual batter on the tip in the hand sink in the prep area. 3) Observed a cordless drill with a mixer attachment and food debris on the drill, stored on a shelf in the prep area. Ensure all equipment is listed by an ANSI certified testing laboratory such as NSF or Intertek. 4) Observed an inoperable sushi cooler at the sushi bar. Observed an inoperable chest freezer outside the back door of the facility. Observed an inoperable set of cold drawers. Observed an accumulation of unused equipment in the outside storage area behind the locked fence. Remove or repair all unused or inoperable equipment.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HAHA RAMEN & SUSHI

Facility ID: FA0015377

Site Address: 1065 OLIVE ST, SAN LUIS OBISPO

Record ID: PR0020793

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 69.5

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

- 1) Warewashing
- 2) Backsiphonage
- 3) Sanitizer concentrations.
- 4) Sanitizer contact time.

Observed a plumbing snake under the three compartment sink. Having a plumbing snake in the food facility in an area that is not likely to cause contamination is not a violation. The operator stated that there was a sewage backup from the prep area floor drain about a month prior to the inspection. No evidence of sewage contamination was observed at the time of the inspection. However this issue has been noted on a previous inspection report and will continue to be documented. The operator is directed to maintain the plumbing in working order to prevent sewage backing up onto the prep area floor.

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed a gap between grease filters in the exhaust hood above the fryer. Observed an accumulation of grease on the grease filters in the exhaust hood. Observed dripping grease from the exhaust hood. Maintain the filters in place to prevent grease entering the ductwork. Clean the exhaust hood regularly. Operate the hood as designed to collect grease in the filters.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed wet towels stored on a prep counter at the hot line. No sanitizer bucket was set up at the hot line. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			
K041: Plumbing: Proper Backflow Devices	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed spray nozzles on hoses from 4 different faucets. On nozzle was observed hanging inside a plastic bucket. None of the faucets were equipped with vacuum breakers. Remove the hoses or install vacuum breakers to prevent back siphonage.			
K044: Premises: Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
1) Observed the back door propped open. Maintain all exterior doors closed except when in use. 2) Observed personal medication stored on a shelf at the sushi bar. Remove medications from all food preparation or utensil storage areas to prevent accidental contamination of food or utensils. 3) Observed an employee drink without a lid on a prep surface. Employees may drink from cups that have a lid and a straw to minimize the surface that is contaminated by the mouth. The drink must be stored on a lower self to prevent food contamination in case of a spill. 4) Observed partially eaten bowls of food on a prep surface that also stored bags of bulk ingredients. Employees may eat in a designated area where no food contamination is possible. Do not store employee food on prep surfaces. 5) Observed a car battery on the floor of the prep area. 6) Observed a pressure washer in the prep area. Equipment that is not essential to the operation of the facility must be stored out of the food preparation area.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HAHA RAMEN & SUSHI

Facility ID: FA0015377

Site Address: 1065 OLIVE ST, SAN LUIS OBISPO

Record ID: PR0020793

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 69.5

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

- 1) Warewashing
- 2) Backsiphonage
- 3) Sanitizer concentrations.
- 4) Sanitizer contact time.

Observed a plumbing snake under the three compartment sink. Having a plumbing snake in the food facility in an area that is not likely to cause contamination is not a violation. The operator stated that there was a sewage backup from the prep area floor drain about a month prior to the inspection. No evidence of sewage contamination was observed at the time of the inspection. However this issue has been noted on a previous inspection report and will continue to be documented. The operator is directed to maintain the plumbing in working order to prevent sewage backing up onto the prep area floor.

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5		Uncorrected as of 5/2/2025
Observed evidence of deferred cleaning throughout the facility. The operator is directed to perform a deep clean. Pull all equipment from the walls and clean the floors. Wash all surfaces including walls and ceiling.			
K046: No Private Home/Living/Sleeping in Food Prep Areas	0.5		Uncorrected as of 5/2/2025
Observed a mattress, blanket and pillow on a shelf in the office. Remove all bedding/blankets/cots from the premises. Discontinue using the food facility as sleeping quarters.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HALCYON FARMS INC.

Facility ID: FA0015472

Site Address: 1075 THE PIKE, ARROYO GRANDE

Record ID: PR0020903

Program Description: 1631 - PRODUCE STAND/FARM STAND

Inspection Date: 02/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: Halcyon Farmstand: whole/uncut produce, shell eggs and prepackaged non-potentially hazardous food items

Eva's Comida was a vendor at facility today. This operation is not allowed with the farmstand permit. Eva's Comida is also NOT an approved food source because the operation is unpermitted. Inspector shut down "pop-up."

Violation Item	Points Lost	Comply By Date	Complied On Date
K049: Permits Available	0.5	02/21/2024	Uncorrected as of 5/2/2025
Observed pop-up vendors at farmstand. Discontinue this practice. Ensure all products are sold from the farmstand and are products defined in CA Retail Food Code. Per CA Retail Food Code: "FOOD sales from FARM STANDS shall be limited to the following: (1) Whole PRODUCE and shell EGGs as described in paragraph (6) of subdivision (c) of Section 113789. (2) NonPOTENTIALLY HAZARDOUS PREPACKAGED FOOD products from an APPROVED SOURCE that were grown or produced in close proximity to the FARM STAND and in a manner consistent with the intent of Chapter 10.5 (commencing with Section 47000) of Division 17 of the Food and Agricultural Code. (3) Any nonPOTENTIALLY HAZARDOUS PREPACKAGED FOOD products, including bottled water and soft drinks, from an APPROVED SOURCE that has not been grown or produced in close proximity to the FARM STAND shall be limited to a 50-square-foot storage and sales area. "			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HALFWAY STATION

Facility ID: FA0013682

Site Address: 15050 MORRO RD, ATASCADERO

Record ID: PR0019183

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/31/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	09/30/2025	Uncorrected as of 5/2/2025

Observed a minor leak in the walk-in refrigerator. To mitigate a slipping hazard, ensure that the refrigerator is repaired.

Inspection Date: 08/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: Overall, the facility is well-maintained. It is evident that the staff follows a consistent cleaning schedule and works in an orderly fashion.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	08/22/2024	Corrected On Site

Ensure that the sanitizer concentration in the buckets remains at the specified range of 100pp when using Chlorine OR 200ppm when using Quat based sanitizer. Corrected on site.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HALTER RANCH

Facility ID: FA0008621

Site Address: 8910 ADELAIDA RD, PASO ROBLES

Record ID: PR0014505

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.	3.0	11/12/2024	Corrected On Site
K023: No Rodents, Insects, Birds, or Animals Observed flies throughout the facility. Eliminate flies from the facility by safe, legal, and effective means. Ensure kitchen doors are closed or install fly fans.	2.0	11/29/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces. Corrected in site.	0.5	11/12/2024	Corrected On Site

Inspection Date: 01/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0

Inspection Date: 07/28/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: Per staff- Silo only used during events. Equipment was clean. Test strips and sanitizer available.

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed flies in walk-in and temperature measured 46F. Staff advised they left the door.	3.0	07/28/2023	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized Observed 0 PPM quat in sanitizer buckets. Ensure quat sanitizer test strips are used to monitor 200 PPM quat in sanitizer buckets. Corrected on site.	3.0	07/28/2023	Corrected On Site
K038: Approved Lighting/Ventilation: Adequate, Used Replace light out under hood.	0.5	08/04/2023	01/11/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HALTER RANCH

Facility ID: FA0015741

Site Address: 2300 AIRPORT RD, PASO ROBLES

Record ID: PR0021244

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: The facility is closed. The operator has requested to keep the permit open at this time. The facility is inspected once a year (while not in operation) to ensure it is clean and well maintained. Equipment has been turned off but remains in working order.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HAMPTON INN & SUITES

Facility ID: FA0008783

Site Address: 1400 W BRANCH ST, ARROYO GRANDE

Record ID: PR0014738

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 03/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 88.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies REPEAT VIOLATION: Observed sanitizer hoses in hand wash sink. Ensure hand wash sink is easily accessible at all times.	<u>3.0</u>	<u>03/26/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K027: Food Separated and Protected Observed egg packets stored above ready to eat foods. Ensure all raw foods are stored below ready to eat foods.	<u>1.0</u>	<u>03/25/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean REPEAT VIOLATION: Observed grime build up on equipment and underneath equipment. Ensure all floors/walls/ceilings are cleaned and sanitized on a regular basis.	<u>0.5</u>	<u>03/27/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K053: Repeat Violations - Critical (1 - 23) See comments in section 6.	<u>5.0</u>	<u>03/25/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 45.	<u>2.0</u>	<u>03/25/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 03/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 88.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies - REPEAT VIOLATION: Observed sanitizer hoses in hand wash sink. Ensure hand wash sink is easily accessible at all times. - Observed no pump soap at hand wash sink. Ensure hand wash sink is fully stocked with pump soap and paper towels at all times. Corrected on site.	<u>3.0</u>	<u>03/27/2024</u>	<u>Corrected On Site</u>
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Ensure at least one employee has a valid Food Manager Certificate and all other food employees have a valid Food Handlers Card. Keep copies of certificates on site for review during inspections.	<u>1.0</u>	<u>04/30/2024</u>	<u>03/25/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean REPEAT VIOLATION: Observed grime build up on equipment and underneath equipment. Ensure all floors/walls/ceilings are cleaned and sanitized on a regular basis.	<u>0.5</u>	<u>03/29/2024</u>	<u>03/25/2025</u>
K049: Permits Available REPEAT VIOLATION: Manager could not locate current health permit. Ensure current health permit is posted in a conspicuous location at facility and available during time of inspection.	<u>0.5</u>	<u>03/29/2024</u>	<u>03/25/2025</u>
K053: Repeat Violations - Critical (1 - 23) See comments in section 06.	<u>5.0</u>	<u>03/27/2024</u>	<u>03/25/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 24, 45 and 49.	<u>2.0</u>	<u>03/27/2024</u>	<u>03/25/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: HAMPTON INN & SUITES

Facility ID: FA0008783

Site Address: 1400 W BRANCH ST, ARROYO GRANDE

Record ID: PR0014738

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 07/06/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed sanitizer hoses in hand wash sink. Ensure hand wash sink is easily accessible at all times.	<u>3.0</u>	<u>07/06/2023</u>	<u>03/25/2025</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Repeat Violation: Ensure at least one employee has a valid Food Manager Certificate and all other food employees have a valid Food Handlers Card. Keep copies of certificates on site for review during inspections.	<u>1.0</u>	<u>08/16/2023</u>	<u>03/25/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Discontinue use of sponges on food contact surfaces.	<u>0.5</u>	<u>07/06/2023</u>	<u>03/27/2024</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grime build up on equipment and underneath equipment. Ensure all floors/walls/ceilings are cleaned and sanitized on a regular basis.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Manager could not locate current health permit. Ensure current health permit is posted in a conspicuous location at facility and available during time of inspection.	<u>0.5</u>	<u>07/07/2023</u>	<u>03/25/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in 24.	<u>2.0</u>	<u>08/16/2023</u>	<u>03/27/2024</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: HAMPTON INN & SUITES

Facility ID: FA0008953

Site Address: 1530 CALLE JOAQUIN, SAN LUIS OBISPO

Record ID: PR0015051

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 08/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>08/24/2024</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed grime accumulation in floor drain. Clean and sanitize. - Observed food debris and grime accumulation under the small refrigerator and dishwasher. Deep clean and sanitize to maintain floors.			

Inspection Date: 09/15/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: Clean and organized today

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>09/15/2023</u>	<u>08/21/2024</u>
Keep single service towels stocked at the hand wash station. Empty today.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>09/15/2023</u>	<u>08/21/2024</u>
Please provide a copy of the current food safety/managers certification to this section.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HAMPTON INN & SUITES

Facility ID: FA0008953

Site Address: 1530 CALLE JOAQUIN, SAN LUIS OBISPO

Record ID: PR0017992

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 09/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/15/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations, only pre-packaged

AWRD: EXCELLENCE AWARD

0.0

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: HAMPTON INN & SUITES

Facility ID: FA0015416

Site Address: 212 ALEXA CT, PASO ROBLES

Record ID: PR0020835

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: Hampton Inn Restaurant is advised to consider a remodel of the kitchen to ensure adequate sanitation and food preparation.

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
1. Kitchen does not have an approved three compartment sink. Facility currently has a two compartment sink that prevents employees from properly sanitizing food contact equipment. Submit spec sheets, of three compartment sink, for approval.			
2. Kitchen washes and rinses produce and does not have an approved food preparation sink. Submit spec sheets, of food preparation sink, for approval.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>12/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed broken floor tiles and coving in kitchen. Repair or replace.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>12/10/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS:			
1. Observed broken floor tiles and coving in kitchen. Repair or replace.			
2. Kitchen does not have an approved three compartment sink. Facility currently has a two compartment sink that prevents employees from properly sanitizing food contact equipment. Submit spec sheets, of three compartment sink, for approval.			
3. Kitchen washes and rinses produce and does not have an approved food preparation sink. Submit spec sheets, of food preparation sink, for approval.			

Inspection Date: 04/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge	<u>5.0</u>	<u>04/03/2024</u>	<u>Corrected On Site</u>
Ensure employees are educated in adequate sanitizing techniques.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>04/03/2024</u>	<u>Corrected On Site</u>
Food contact surfaces at ware wash station observed not being sanitized. Employee was educated in how to properly wash, rinse and sanitize food contact surfaces in 100 PPM chlorine sanitizer.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>05/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>
1. Kitchen does not have an approved three compartment sink. Facility currently has a two compartment sink that prevents employees from properly sanitizing food contact equipment. Submit spec sheets, of three compartment sink, for approval.			
2. Kitchen washes and rinses produce and does not have an approved food preparation sink. Submit spec sheets, of food preparation sink, for approval.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>04/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
1. Observed broken floor tiles and coving in kitchen. Repair or replace.			
2. Observed broken and missing ceiling tiles. Repair or replace.			

Inspection Date: 08/30/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Ensure a Plan Check is submitted to the Environmental Health Department prior to remodeling kitchen.

AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>08/30/2023</u>	<u>04/03/2024</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: HAMPTON INN & SUITES

Facility ID: FA0015416

Site Address: 212 ALEXA CT, PASO ROBLES

Record ID: PR0020835

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HAMPTON INN BY HILTON MORRO BAY

Facility ID: FA0016383

Site Address: 295 ATASCADERO RD, MORRO BAY

Record ID: PR0021957

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 04/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>05/05/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed missing ceiling tile in storage room. Repair or replace.	<u>0.5</u>	<u>05/12/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Maintain the 2025 Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>05/12/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 07/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NOT APPLICABLE

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0

Inspection Date: 10/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure handwashing cleanser is stocked in dispenser at all times in each hand washing station.	<u>3.0</u>		<u>10/18/2023</u>
K029: Toxic Substances Properly Identified, Stored, Used Properly label all bottles with chemicals to indicate contents.	<u>0.5</u>	<u>10/25/2023</u>	<u>07/25/2024</u>
K030: Food Storage; Food Storage Containers Identified Ensure bulk bins are labeled as to the contents of the container.	<u>0.5</u>	<u>10/25/2023</u>	<u>07/25/2024</u>
K036: Equipment, Utensils and Linens: Storage and Use Store ice scoop out of ice machine bin in proper manner to protect from contamination.	<u>0.5</u>		<u>10/18/2023</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: HANA KOREAN BBQ

Facility ID: FA0016195

Site Address: 1477 CRESTON RD STE B, PASO ROBLES

Record ID: PR0021758

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed whole, uncut produce in hallway where patrons walk to restroom. Discontinue storing ready to eat foods with out lids/covers in areas accessed by public. Employee moved produce to kitchen. (COS)	1.0	11/04/2024	Corrected On Site
K036: Equipment, Utensils and Linens: Storage and Use Discontinue using newspapers to wrap produce. Ensure commercial grade/NSF approved equipment are used to store foods. (COS)	0.5	11/04/2024	Corrected On Site

Inspection Date: 02/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure paper towels are installed in paper towel dispenser.	3.0	02/26/2024	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized Observed 0 PPM chlorine in sanitizer bucket. Ensure 100 PPM chlorine is available for use at all times. Employee created 100 PPM chlorine sanitizer during inspection.	3.0	02/26/2024	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure all employees obtain a Food Handler card. Store copies on site.	1.0	03/01/2024	11/04/2024
K035: Adequate/Approved Equipment/Utensils, Maintained Clean and sanitize base of freezer unit. Clean and sanitize food debris accumulation from refrigeration gaskets.	0.5	03/01/2024	11/04/2024
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Clean and sanitize food debris and grime from food containers and walls near three door refrigeration unit.	0.5	03/01/2024	11/04/2024

Inspection Date: 07/10/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed blocked hand wash sink with water pitcher set inside. Discontinue this practice. Ensure hand wash sink is available for use at all times.	3.0	07/10/2023	Corrected On Site

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** HANA KOREAN BBQ**Facility ID:** FA0016195**Site Address:** 1477 CRESTON RD STE B, PASO ROBLES**Record ID:** PR0021758**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 07/10/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 95.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K026: Approved Thawing Methods Used, Frozen Food	<u>0.5</u>	<u>07/11/2023</u>	<u>02/26/2024</u>
Discontinue thawing raw meats on the counter. Ensure food is thawed in one of three ways: 1. in refrigeration unit at 41F or below 2. under cold, running water 3. in microwave for immediate use			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>07/28/2023</u>	<u>02/26/2024</u>
Ensure grease interceptor is properly installed. Contact Paso Robles City for further instruction.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>07/10/2023</u>	<u>Corrected On Site</u>
Observed employee hat on food prep table. Discontinue this practice. Ensure personal items are stored out of food prep/storage areas.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: HANNA'S RESTAURANT MEXICAN FUSION

Facility ID: FA0016454

Site Address: 1412 E GRAND AVE, ARROYO GRANDE

Record ID: PR0022030

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify food handler cards for all employees. Ensure all other employees have a food handler card and copies are stored on site and able to be presented during inspection	<u>1.0</u>	<u>02/03/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K027: Food Separated and Protected Observed bowl being used to scoop bulk food. Ensure scoops with handles are used to scoop bulk food and handles are maintained out of contact with food to prevent cross contamination.	<u>1.0</u>	<u>01/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K029: Toxic Substances Properly Identified, Stored, Used REPEAT VIOLATION: Observed unlabeled spray bottles. Ensure all spray bottles are labeled as to their contents.	<u>0.5</u>	<u>01/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Ensure all refrigeration units have secondary thermometers.	<u>0.5</u>	<u>01/29/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed wiping cloths being stored on prep line. Ensure wiping cloths are maintained in sanitizer solution when not in use.	<u>0.5</u>	<u>01/27/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grime built up in corners of flooring in kitchen. Ensure all floors are maintained clean and in good repair.	<u>0.5</u>	<u>01/30/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 29.	<u>2.0</u>	<u>01/27/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed salsa bar at 50F. Ensure all refrigeration units are maintained at 41F or below. Manager had just put the salsa in the refrigeration unit, he was instructed to move salsa to another unit.	<u>3.0</u>	<u>08/21/2024</u>	<u>Corrected On Site</u>
K021: Hot and Cold Water Available Observed no warm (100-104) water at hand wash sink. Facility had turned off the water due to a leak. ENSURE HAND WASH SINK HAS WARM WATER AVAILABLE AT ALL TIME. Manager was instructed to turn warm water back on and keep it on while they are open/preparing food.	<u>2.0</u>	<u>08/21/2024</u>	<u>Corrected On Site</u>
K027: Food Separated and Protected Observed scoop handle being stored in bulk food. Ensure all handles are maintained out of food to prevent cross contamination.	<u>1.0</u>	<u>08/21/2024</u>	<u>01/27/2025</u>
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottles. Ensure all spray bottles are labeled as to their contents.	<u>0.5</u>	<u>08/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HANNA'S RESTAURANT MEXICAN FUSION

Facility ID: FA0016454

Site Address: 1412 E GRAND AVE, ARROYO GRANDE

Record ID: PR0022030

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 08/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>08/22/2024</u>	<u>01/27/2025</u>
REPEAT VIOLATIONS:			
- Observed mops being kept in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility has a mop rack.			
- Observed all exterior doors propped open to facility. Ensure all exterior doors are maintained closed when not in use.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>08/28/2024</u>	<u>01/27/2025</u>
- Observed beaded curtain at entrance to kitchen. Discontinue use of this item. Ensure all floors/walls/ceilings are smooth, nonabsorbent and easily cleanable.			
- REPEAT VIOLATION: Observed hole in wall under three compartment sink. Repair. Ensure all surfaces are smooth, nonabsorbent and easily cleanable.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>08/21/2024</u>	<u>01/27/2025</u>
See comments in sections in 44 and 45.			

Inspection Date: 01/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>01/17/2024</u>	<u>Corrected On Site</u>
Observed paper towels not dispensing at hand wash sink in prep area. Ensure hand wash sinks are fully stocked with pump soap and paper towels. Corrected on site.			
K027: Food Separated and Protected	<u>1.0</u>	<u>01/18/2024</u>	<u>08/21/2024</u>
Observed raw chicken being stored above ready to eat foods. Ensure all food products are stored in a way that protects them from contamination at all times. To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>01/19/2024</u>	<u>08/21/2024</u>
Observed raw meat being stored on bottom of refrigeration unit. Ensure food items are stored 6 inches above the ground on approved shelving.			
K031: Consumer Self Service	<u>0.5</u>	<u>01/19/2024</u>	<u>08/21/2024</u>
Observed no sneeze guard installed over self service chip station. Ensure sneeze guard/shield is installed to protect food from contamination.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>01/22/2024</u>	<u>08/21/2024</u>
Observed raw wood being used to support drainboard attached to dishwasher. Ensure all equipment is commercial grade and properly installed.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>01/18/2024</u>	<u>08/21/2024</u>
- Observed mops being kept in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility has a mop rack.			
- Observed all exterior doors propped open to facility. Ensure all exterior doors are maintained closed when not in use.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>01/22/2024</u>	<u>08/21/2024</u>
- Observed hole in wall under three compartment sink. Repair. Ensure all surfaces are smooth, nonabsorbent and easily cleanable.			
- Observed additional salsa bar installed/built after opening inspection. If clean-ability becomes an issue, the bar will need to be removed/redone with correct cove base and materials.			
- Observed additional bar structure built after opening inspection. Ensure structure is NOT used for food preparation or food storage. Bar structure WAS NOT BUILT TO CA FOOD CODE STANDARDS/APPROVED. Do not use structure.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: HANNA'S RESTAURANT MEXICAN FUSION

Facility ID: FA0016454

Site Address: 1412 E GRAND AVE, ARROYO GRANDE

Record ID: PR0022030

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/08/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 100.0

Overall Inspection Comments: Food facility is conditionally approved to open; see comments for details.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: HAPY BISTRO

Facility ID: FA0012302

Site Address: 821 OAK PARK BLVD, PISMO BEACH

Record ID: PR0017733

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/24/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	02/24/2025	Uncorrected as of 5/2/2025
Discontinue using the hand washing sink at the bar as a dump sink for customer drinks, as this promotes cross contamination. Hand sinks are to be used for hand washing only. Utilize one of the other sinks for dumping purposes.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	02/24/2025	Uncorrected as of 5/2/2025
Observed 0ppm sanitizer in solution in both sanitizer buckets (in kitchen and at bar). Ensure 200ppm quat or 100ppm chlorine sanitizer at all times. Change sanitizer every 4 hours or more often as needed. Check regularly with sanitizer test strips. Corrected on site.			
K027: Food Separated and Protected	1.0	02/24/2025	Uncorrected as of 5/2/2025
Observed several containers in multiple refrigeration units without lids or covers. Ensure foods are covered to protect from cross contamination.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	11/24/2025	Uncorrected as of 5/2/2025
- The 3 compartment sink had no hot water at start of inspection. Hot water had been turned off. Ensure hot water is available at the 3-compartment sink at all times. Corrected on site. - Replace the missing faucet on the left side of 3-compartment sink - Repair the leak on the right side of 3-compartment sink			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	02/24/2025	Uncorrected as of 5/2/2025
Observed in-use utensils being stored in stagnant water. Ensure in-use utensils are maintained in running water of sufficient velocity to flush of loose particles (i.e. - dipper well) OR in a container of water that is maintained at a temperature of 135F and the container is cleaned at least every 24 hours. REPEAT VIOLATION.			
K040: Wiping Cloths: Properly Used and Stored	0.5	02/24/2025	Uncorrected as of 5/2/2025
Observed wet wiping cloths on food preparation surfaces. Ensure in-use wiping cloths are stored inside a sanitizer solution between uses.			

Inspection Date: 04/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K036: Equipment, Utensils and Linens: Storage and Use	0.5	04/23/2024	Uncorrected as of 5/2/2025
Observed utensils being stored in stagnant water. Ensure in-use utensils are maintained in running water of sufficient velocity to flush of loose particles (i.e. - dipper well) OR in a container of water that is maintained at a temperature of 135F and the container is cleaned at least every 24 hours.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	04/23/2024	Uncorrected as of 5/2/2025
Observed door to back patio propped open. Facility does not have a fully enclosed kitchen and shall protect from entrance of vermin. Ensure the door remains closed or is equipped with a tight fitting screen.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: HARBOR HUT

Facility ID: FA0000027

Site Address: 1205 EMBARCADERO, MORRO BAY

Record ID: PR0000027

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/30/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify food safety manager certificate at time of inspection. Ensure the food facility owner or an employee has a valid/current food safety protection certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of current certification within 60 days.	1.0	03/28/2025	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified 1) Observed unlabeled bulk containers with food. Ensure to provide labels to all working containers to indicate contents. 2) Observed box of eggs and containers with food floor of walk in cooler. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	02/01/2025	Uncorrected as of 5/2/2025
K032: Food Properly Labeled & Honestly Presented	0.5		Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized tanks in storage area. Ensure to properly secure all pressurized CO2 tanks.	0.5	01/30/2025	Corrected On Site
K043: Approved Toilets: Maintained, Accessible, Clean Ensure the toilet room has a self-closing door mechanism in working order.	0.5	02/13/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed broken cove tiles around walk in cooler. Repair or replace.	0.5	07/28/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Observed missing hand wash signs at couple hand wash stations. Ensure all required hand washing signs are posted.	0.5	01/30/2025	Corrected On Site
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: #24, 30, 36	2.0		Uncorrected as of 5/2/2025

Inspection Date: 07/24/2023

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: Re-inspection of food facility due to violations in previous routine inspection. Food facility has improved and is currently working on violations listed on report. Only the violations listed in previous report were focused on for re-inspection and inspection was not treated as routine.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Hand wash sink in the back area still needs to be restocked (pump soap and paper towels). Facility is currently using food prep sink for hand washing and sanitizing in between uses.	3.0	07/25/2023	Uncorrected as of 5/2/2025
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure at least one employee/owner is certified for food manager safety certification. Food handler cards were available. Manager is going to email inspector the current food manager safety certification.	1.0	07/26/2023	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed boxes of food on metal tray on walk-in floor. Ensure all food items are stored 6" above the floor. Food facility has improved on food storage being 6" off the floor.	0.5	07/25/2023	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: HARBOR HUT

Facility ID: FA0000027

Site Address: 1205 EMBARCADERO, MORRO BAY

Record ID: PR0000027

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 07/24/2023

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: Re-inspection of food facility due to violations in previous routine inspection. Food facility has improved and is currently working on violations listed on report. Only the violations listed in previous report were focused on for re-inspection and inspection was not treated as routine.

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use Observed CO2 tanks standing freely in dry storage. Properly secure the pressurized CO2 tank to a rigid structure.	<u>0.5</u>	<u>07/26/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices Observed drain lines extending into several floor sinks. Cut/Raise drain lines to 1" (or twice the diameter of the drain line) above the rim of the floor sink to provide an air gap and to prevent backflow contamination risk. Manager will have drain lines corrected by next routine inspection.	<u>0.5</u>	<u>12/25/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1. Observed less flies than previous inspection. Manager to add more fly traps to back storage area. Fly traps are around back door to reduce flies entering back storage area. 2. Observed less rodent traps than previous inspection. Food facility has submitted professional pest management receipts and are being proactive about their pest management.	<u>0.5</u>	<u>07/26/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in 24, 30, 36, 41, and 44.	<u>2.0</u>	<u>07/25/2023</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HARFORD SEAFOOD COMPANY

Facility ID: FA0015519

Site Address: 3989 AVILA BEACH DR, AVILA BEACH

Record ID: PR0020988

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 02/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K042: Proper Waste Disposal; Facilities Maintained	<u>0.5</u>		Uncorrected as of 5/2/2025
K042: Proper Waste Disposal; Facilities Maintained	<u>0.5</u>		<u>02/25/2025</u>

Regularly scrub the plastic wheeled set up for trash bin receptacles.

Inspection Date: 08/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>08/29/2024</u>	<u>02/25/2025</u>
Observed no hand wash soap available at hand wash sink. Keep hand wash stations stocked at all times for thorough and frequent hand washing.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>09/06/2024</u>	<u>02/25/2025</u>
Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HARLOE ELEMENTARY SCHOOL

Facility ID: FA0001312

Site Address: 901 FAIR OAKS AVE, ARROYO GRANDE

Record ID: PR0001312

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/17/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K026: Approved Thawing Methods Used, Frozen Food	<u>0.5</u>	<u>03/17/2025</u>	<u>Corrected On Site</u>
Observed frozen fruit cups being left out on shelving to thaw. Discontinue this practice. Ensure potentially hazardous foods are thawed using an approved method: completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave. Corrected on site.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>03/24/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed bulk pasta being stored in bag. Ensure all bulk food is stored in a labeled container with a lid.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>03/24/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed broken table extender on prep table. Repair/replace. Ensure all equipment is maintained in good repair.			

Inspection Date: 09/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>09/10/2024</u>	<u>03/17/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>09/12/2024</u>	<u>03/17/2025</u>
Observed dust/grime underneath shelving in dry storage room. Ensure all flooring is maintained clean.			

Inspection Date: 04/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>04/09/2024</u>	<u>09/10/2024</u>
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>06/10/2024</u>	<u>09/10/2024</u>
Observed raw wood shelving in dry storage room. Raw wood is not an approved material in food facilities. Ensure all materials are smooth, nonabsorbent, easily cleanable and commercial grade. Facility can replace the shelves or seal the raw wood.			
K039: Thermometers Provided and Accurate	<u>0.5</u>	<u>04/12/2024</u>	<u>09/10/2024</u>
Ensure all refrigeration units have secondary thermometers.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HARLOE ELEMENTARY SCHOOL

Facility ID: FA0001312

Site Address: 901 FAIR OAKS AVE, ARROYO GRANDE

Record ID: PR0001312

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 09/06/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HARMONY CAFE

Facility ID: FA0011928

Site Address: 824 MAIN ST, CAMBRIA

Record ID: PR0017302

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gaskets on prep cooler. Repair or replace.	<u>0.5</u>	02/16/2025	Uncorrected as of 5/2/2025

Inspection Date: 04/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mop sitting in mop bucket. Ensure mops after use are placed in a position that allows them to air dry without soiling walls, equipment, or supplies.	<u>0.5</u>	04/12/2024	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HARMONY CELLARS

Facility ID: FA0008289

Site Address: 3255 HARMONY VALLEY RD, HARMONY

Record ID: PR0014021

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 01/29/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 01/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K047: Signs Posted; Last Inspection Report Available

0.5

01/19/2024

Ensure required hand washing signs are posted at hand washing sinks.



County of San Luis Obispo
Environmental Health Services Division
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FA0016010

PR0021537

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: HARMONY HOUSE YOGA

Facility ID: FA0016010

Site Address: 991 PRICE ST, PISMO BEACH

Record ID: PR0021537

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 08/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K021: Hot and Cold Water Available	2.0	08/13/2024	Uncorrected as of 5/2/2025
Employee restroom does not have warm water. All hand washing sinks shall have a minimum of 100F. Immediately repair the sink so that warm water is available.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HARPER'S BOTTLE LIQUOR

Facility ID: FA0000005

Site Address: 999 MAIN ST, MORRO BAY

Record ID: PR0000005

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 08/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration.	<u>0.5</u>	<u>08/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 11/21/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed dust accumulation on fan covers in walk in cooler. Ensure equipment is maintained clean, functional, and in good repair.	<u>0.5</u>	<u>11/28/2023</u>	<u>08/27/2024</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed ice scooper on cardboard box. Properly store utensil in an approved and clean area as to protect from contamination.	<u>0.5</u>	<u>11/22/2023</u>	<u>08/27/2024</u>
K039: Thermometers Provided and Accurate Provide an accurate thermometer to milk refrigeration unit located towards front of store.	<u>0.5</u>	<u>11/23/2023</u>	<u>08/27/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HARRY'S NIGHT CLUB & BEACH BAR

Facility ID: FA0011483

Site Address: 690 CYPRESS ST, PISMO BEACH

Record ID: PR0016716

Program Description: 1609 - BARS (NO FOOD PREPARATION)

Inspection Date: 02/06/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	02/06/2025	Uncorrected as of 5/2/2025
Observed slight mildew growth inside of the ice machine. Ice machines and ice dispensers should be cleaned as often as necessary to prevent buildup of mold, bacteria, or other factors that may affect the ice being produced. Note that cleaning an ice machine or ice dispenser is dependent on the specific make and model you have purchased. 1. Go to the manufacturer website to access information for your machine. 2. Find the cleaning instructions for your type of machine. 3. Discard all ice from the machine prior to cleaning. Use only approved chemicals to sanitize.			

Inspection Date: 10/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	10/12/2023	02/06/2025
Hand wash sink still does not have a paper towel dispenser. Ensure a paper towel dispenser is installed and stocked with paper towels at all times for hand washing. REPEAT VIOLATION.			
K053: Repeat Violations - Critical (1 - 23)	5.0	10/12/2023	02/06/2025
REPEAT VIOLATION: - No paper towel dispenser at hand sink.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HARVEST HEALTH FOODS

Facility ID: FA0000419

Site Address: 6985 SAN LUIS AVE, ATASCADERO

Record ID: PR0000419

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 06/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Hand wash station in back room prep. area inaccessible as it is blocked by ladder. Ensure hand wash sink is available for use at all times, stocked with pump soap and paper towels.	3.0	06/24/2024	Corrected On Site
K035: Adequate/Approved Equipment/Utensils, Maintained Ensure fan blade covers in walk-in refrigeration unit are cleaned regularly.	0.5	06/28/2024	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean Ensure the toilet room has a self-closing door mechanism installed.	0.5	06/28/2024	Uncorrected as of 5/2/2025
K053: Repeat Violations - Critical (1 - 23)	5.0	06/24/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Ensure the toilet room has a self-closing door mechanism installed.	2.0		Uncorrected as of 5/2/2025



County of San Luis Obispo
Environmental Health Services Division
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FA0017748

PR0022913

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: HARVESTLY

Facility ID: FA0017748

Site Address: 207 SUBURBAN RD #4, SAN LUIS OBISPO

Record ID: PR0022913

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 03/12/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 100.0

Overall Inspection Comments: Opening inspection for food facility. Facility stores food from retail food facilities for a few hours, then food is delivered to the public.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HAWTHORNE ELEMENTARY

Facility ID: FA0007910

Site Address: 2125 STORY, SAN LUIS OBISPO

Record ID: PR0012008

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/05/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: Conscientious food handling practices observed today by staff, thank you.

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

04/30/2024

09/24/2024

The floor tile in this kitchen presents with caked on grime and dirt. Due to the very uneven profile of the current kitchen floor tile, regular mop cleaning will not suffice alone to maintain a clean floor. Please schedule a pressurized steam cleaning unit to be used to dislodge grime currently observed in the profile of the floor tile.

The flooring will need to be replaced upon remodeling of the kitchen with a more suitable material accepted by this section prior to installation. Underneath refrigeration and other equipment the flooring does not meet the definition of smooth, easily cleanable. render so upon remodel.

Inspection Date: 11/15/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No Violations observed during inspection

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: HAYASHI'S VEGETABLE STAND

Facility ID: FA0000341

Site Address: HIGHWAY 1, OCEANO

Record ID: PR0000341

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 04/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K007: Proper Hot and Cold Holding Temperatures

3.0

04/24/2024

Corrected On Site

Observed refrigeration unit at 45/48F. All potentially hazardous food items were removed from unit. Ensure all refrigeration units are maintained at 41F or below.

K039: Thermometers Provided and Accurate

0.5

04/26/2024

Uncorrected as of 5/2/2025

Ensure all refrigeration units have secondary thermometers.

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

05/01/2024

Uncorrected as of 5/2/2025

REPEAT VIOLATION: Observed raw wood being used on shelving. Raw wood is not an approved material in food facilities. Ensure all surfaces are smooth, nonabsorbent and easily cleanable. Facility can seal the raw wood with a commercial sealant.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HAZARDS LOS OSOS LLC

Facility ID: FA0015326

Site Address: 1019 SANTA YNEZ AVE, LOS OSOS

Record ID: PR0020737

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/08/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

- 1) Cooling
- 2) PHF holding temperatures
- 3) Sanitizer concentrations

Violation Item	Points Lost	Comply By Date	Complied On Date
K003: No Discharge From Eyes, Nose, and Mouth	2.0		01/08/2025
Observed a food employee prepping food while having a persistent discharge from their nose.			
Discontinue allowing employees experiencing persistent sneezing, coughing, runny nose, or discharge from the eyes which can not be controlled by medication to work with exposed foods, clean equipment, clean utensils, or clean linen.			
The food employee shall be restricted from working with exposed food until the symptoms have been resolved.			
This violation was corrected by instructing the food employee to wash their hands and by providing education.			
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0		Uncorrected as of 5/2/2025
No paper towels were available from the wall mounted dispenser at the kitchen hand sink.			
Provide approved handwashing cleanser and towels or drying device in dispensers at or adjacent to each hand washing facility.			
K007: Proper Hot and Cold Holding Temperatures	3.0		Uncorrected as of 5/2/2025
Measured Manacotti and Carbonara Sauce in the reach in prep cooler between 44F and 45F.			
Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5		Uncorrected as of 5/2/2025
1) Measured food in the cold top reach in cooler between 44F and 45F. The thermometer read 45F at the time of inspection. Repair the cooler to maintain all potentially hazardous foods (PHF) at 41°F or below.			
2) Observed a container of partially frozen condensation in the walk in cooler. Repair the cooler.			
3) Observed containers of condensation under the pizza prep cooler. Repair the cooler so the condensation is evaporated as designed or else the condensation shall be drained to the sewer.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5		Uncorrected as of 5/2/2025
Observed an unsecured CO2 cylinder.			
Properly secure the pressurized CO2 tank.			
K049: Permits Available	0.5		Uncorrected as of 5/2/2025
Maintain the Public Health Permit in a conspicuous place.			

Inspection Date: 02/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Thank you for your attention to correcting prior violations. Award of Excellence is attached to recognize your efforts.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: HAZARDS LOS OSOS LLC

Facility ID: FA0015326

Site Address: 1019 SANTA YNEZ AVE, LOS OSOS

Record ID: PR0020737

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Thank you for your attention to correcting prior violations. Award of Excellence is attached to recognize your efforts.

AWRD: EXCELLENCE AWARD

0.0

02/06/2024

Award of Excellence was issued.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HEALING HARVEST

Facility ID: FA0017612

Site Address: 4211 BROAD ST, SAN LUIS OBISPO

Record ID: PR0022761

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 03/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered

Inspection Date: 02/24/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Visit at commissary , no food prep during the time of inspection.

Inspection Date: 01/15/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Please provide within 60 days of opening	1.0		<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: **HEALTHY BABIES**

Facility ID: FA0007624

Site Address: 1912 CRESTON RD #B, PASO ROBLES

Record ID: PR0011692

Program Description: LR23 - RESTAURANT (SEATING UNDER 10) - MINIMAL PREP

Inspection Date: 01/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure employee personal items are stored separate from food storage.	<u>0.5</u>	<u>01/03/2025</u>	<u>Corrected On Site</u>
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	<u>0.5</u>	<u>01/06/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: 1. Ensure employee personal items are stored separate from food storage. 2. Maintain a copy of the most recent routine inspection report at the facility.	<u>2.0</u>	<u>01/03/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 01/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain and use sanitizer test strips to monitor 100 PPM chlorine in sanitizer solution.	<u>0.5</u>	<u>01/05/2024</u>	<u>01/03/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Ensure toilet room door remains closed, as it opens to food storage locations.	<u>0.5</u>	<u>01/04/2024</u>	<u>01/03/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure employee personal items are stored separate from food storage.	<u>0.5</u>	<u>01/04/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	<u>0.5</u>	<u>01/04/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: 1. Maintain a copy of the most recent routine inspection report at the facility. 2. Ensure employee personal items are stored separate from food storage.	<u>2.0</u>	<u>01/03/2024</u>	<u>01/03/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HEARST RANCH WINERY

Facility ID: FA0013206

Site Address: 442 SAN SIMEON ROAD, SAN SIMEON

Record ID: PR0018757

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 06/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K049: Permits Available Maintain the Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>06/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HELLAHOT

Facility ID: FA0015652

Site Address: 570 HIGUERA ST STE 104, SAN LUIS OBISPO

Record ID: PR0021131

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/09/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	04/09/2025	Corrected On Site
Observed three compartment sink sanitizer dispenser was not dispensing sanitizer. It appears that the plastic connector broke between the hose and the sanitizer container. Ensure sanitation dispenser is in proper working order.			
K023: No Rodents, Insects, Birds, or Animals	2.0	04/09/2025	Corrected On Site
Observed flies around the mop sink and storage area. Ensure all doors remain closed to eliminate flies from the facility.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	04/09/2025	Uncorrected as of 5/2/2025
Renew food mangers card and ensure all food employees have a valid/current food handler card/certificate.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	04/09/2025	Uncorrected as of 5/2/2025
Observed mop drying in mop water. Ensure mop hang dries.			
K049: Permits Available	0.5	04/09/2025	Uncorrected as of 5/2/2025
Ensure you pay for your Health Permit.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	04/09/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATIONS; -Renew food mangers card and ensure all food employees have a valid/current food handler card/certificate. -Observed flies around the mop sink and storage area. Ensure all doors remain closed to eliminate flies from the facility.			

Inspection Date: 10/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals	2.0	10/22/2024	Corrected On Site
Observed flies in in the storage area near the mop sink. Ensure all doors remain closed to keep flies out of the facility.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	10/22/2024	Uncorrected as of 5/2/2025
Renew food mangers card and ensure all food employees have a valid/current food handler card/certificate.			
K040: Wiping Cloths: Properly Used and Stored	0.5		10/22/2024
Observed wiping cloths on prep surfaces. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
REPEAT VIOLATION: -Renew food mangers card and ensure all food employees have a valid/current food handler card/certificate.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: HELLAHOT

Facility ID: FA0015652

Site Address: 570 HIGUERA ST STE 104, SAN LUIS OBISPO

Record ID: PR0021131

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Renew food mangers card and ensure all food employees have a valid/current food handler card/certificate.	<u>1.0</u>	<u>05/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified Observed food storage containers without labels. Provide labels to all working containers to indicate contents.	<u>0.5</u>	<u>05/08/2024</u>	<u>10/22/2024</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed scoops in bulk food storage containers without handles. Ensure scoops have handles and are commercial grade.	<u>0.5</u>	<u>05/08/2024</u>	<u>10/22/2024</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed employee jackets and bags in the food prep area. Ensure employees have a space to put their things that is separate from the food prep area. Operator explained that they have been planning on re-arranging the shelving on order to create more space.	<u>0.5</u>	<u>05/22/2024</u>	<u>10/22/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HERITAGE INN

Facility ID: FA0000451

Site Address: 978 OLIVE ST, SAN LUIS OBISPO

Record ID: PR0000451

Program Description: MR81 - BED & BREAKFAST

Inspection Date: 04/15/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: CLOSED UNTIL ABATED

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals	4.0		Uncorrected as of 5/2/2025
Observed evidence of rodent activity throughout the kitchen. Clean and sanitize all affected areas. Seal all cracks and crevices that may provide entrance or harborage. Remove unused items that may provide harborage. Have professional pest control treat the premises. Remove sources of food and water that may support a rodent infestation.			
K051: Permit Suspension	0.0		Uncorrected as of 5/2/2025
Pursuant to California Health and Safety Code Section 114409, your permit is hereby suspended due to an immediate danger to the public's health and safety. The violation(s) you are charged with include [list violations and corresponding code section]: Section 114259.1: K023- vermin infestation You must close and remain closed until given written approval by the County of San Luis Obispo Environmental Health Services Division to reopen. Please call Joel Schwartz at (805) 503-9277 when you are ready to schedule a reinspection. If you so choose, you may submit a written request for a hearing within 15 calendar days of the date of this notice to show cause why your permit should not be suspended.			

Inspection Date: 07/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	09/09/2024	Uncorrected as of 5/2/2025
Observed expired food safety certification. Ensure the food facility owner or an employee has a valid/current food safety protection certificate. Renew and email copy once completed.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	07/23/2024	Uncorrected as of 5/2/2025
Provide approved and correct testing equipment to test for sanitizer concentration and/or hot water temperature.			
K049: Permits Available	0.5	07/23/2024	Uncorrected as of 5/2/2025
Observed expired permit posted. Ensure valid/current Public Health Permit is posted in a conspicuous place.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HIGH RIDGE MANOR

Facility ID: FA0007133

Site Address: 5458 HIGH RIDGE RD, PASO ROBLES

Record ID: PR0011056

Program Description: MR81 - BED & BREAKFAST

Inspection Date: 10/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>10/21/2024</u>	
K047: Signs Posted; Last Inspection Report Available Store recent health inspection report on site, available for inspector and customer review upon request.	<u>0.5</u>	<u>10/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Post 2024 health permit in conspicuous location.	<u>0.5</u>	<u>10/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 10/02/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure at least one employee has a valid Food Manager Certificate. Keep copy of certificate on site.	<u>1.0</u>	<u>01/01/2024</u>	<u>10/17/2024</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain chlorine test strips to monitor 100PPM sanitizer in solution.	<u>0.5</u>	<u>10/06/2023</u>	<u>10/17/2024</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>10/02/2023</u>	<u>10/17/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HIGH STREET MARKET & DELI

Facility ID: FA0000228

Site Address: 350 HIGH ST, SAN LUIS OBISPO

Record ID: PR0000228

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 01/13/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: HIGH STREET MARKET & DELI

Facility ID: FA0015055

Site Address: 1326 2ND ST, LOS OSOS

Record ID: PR0020459

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 04/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: Education and direction regarding the following were given at the time of the inspection:

1) Consumer Advisory for Raw and Undercooked Food were given at the time of the inspection.

114093. Consumer advisory, less than thoroughly cooked
Identification of the animal-derived FOODs marked by an
asterisk denoting a footnote that states that the items are served
raw or undercooked, or contain or may contain raw or
undercooked ingredients.

Statement:

Consuming raw or undercooked meats, POULTRY, seafood,
shellfish, or EGGS may increase your risk of foodborne illness,
especially if you have certain medical conditions.

2) Baked goods available for customer self service must be properly labeled.

114089. Labeling

(a) FOOD prepackaged in a FOOD FACILITY shall bear a label that complies
with the labeling requirements.

(b) Label information shall include the following:

(1) The common name of the FOOD, or absent a common name,
an adequately descriptive identity statement.

(2) If made from two or more ingredients, a list of ingredients in
descending order of predominance by weight, including a
declaration of artificial color or flavor and chemical
preservatives, if contained in the FOOD.

(3) An accurate declaration of the quantity of contents.

(4) The name and place of business of the manufacturer, packer, or
distributor.

(5) Except as exempted in the Federal Food, Drug, and Cosmetic
Act Section 403(Q)(3)-(5) (21 U.S.C. Sec. 343(q)(3)-(5), incl.),
nutrition labeling as specified in 21 C.F.R. 101-Food Labeling
and 9 C.F.R. 317 Subpart B Nutrition Labeling.

3) Proper cooling requirements

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K007: Proper Hot and Cold Holding Temperatures

3.0

Uncorrected as of 5/2/2025

Measured raw beef in the hot line cold drawers at 43F.

Maintain all potentially hazardous foods (PHF) at 41°F or below or at or above 135°F.

Inspection Date: 06/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: HIGH STREET MARKET & DELI

Facility ID: FA0015055

Site Address: 1326 2ND ST, LOS OSOS

Record ID: PR0020459

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 06/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K018: HACCP/Variance Required: Approved/Records Kept	2.0	06/21/2024	Uncorrected as of 5/2/2025
Observed food facility using reduced oxygen packaging methods. Manager stated that it is primarily used for roast beef. Ensure facility complies with the following standards below; if facility does not comply, a HACCP plan will be required for facility.			
Per CA Retail Food Code (section 114057.1 (d)), "A FOOD FACILITY is not required to have an HACCP plan in 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:			
(1) The FOOD is labeled with the production time and date; (2) The FOOD is held at 41 degrees Fahrenheit or lower during refrigerated storage.;			
(3) The FOOD is removed from its package in the FOOD FACILITY within 48 hours after packaging"			
K029: Toxic Substances Properly Identified, Stored, Used	0.5	06/22/2024	Uncorrected as of 5/2/2025
Observed unlabeled spray bottles. Ensure all spray bottles are labeled as to their contents.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	06/24/2024	Uncorrected as of 5/2/2025
Observed no sanitizer/high heat test strips. Ensure correct testing equipment is obtained in order to properly measure sanitizer concentration/water temperature.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	06/22/2024	Uncorrected as of 5/2/2025
Observed raw wood in food facility (toilet room and office/dry storage). Ensure all equipment is smooth, nonabsorbent and easily cleanable. Facility can seal the raw wood.			
K040: Wiping Cloths: Properly Used and Stored	0.5	06/21/2024	Uncorrected as of 5/2/2025
Observed multiple soiled wiping cloths being stored on prep line. Ensure wiping cloths are stored in sanitizer solution (when not in use) and soiled wiping cloths are being changed out frequently.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	06/24/2024	Uncorrected as of 5/2/2025
Observed mops being stored in mop sink. Ensure all mops are hung up to air dry without soiling walls or equipment.			
K049: Permits Available	0.5	06/22/2024	Uncorrected as of 5/2/2025
Unable to verify dairy license. Ensure facility has a dairy license for soft serve station and send copy to inspector within 24 hours. If facility has no dairy license, it must CEASE selling soft serve IMMEDIATELY.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: HIGH TIDE LLC

Facility ID: FA0014497

Site Address: 500 MORRO BAY BLVD, MORRO BAY

Record ID: PR0019974

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 10/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K027: Food Separated and Protected	1.0	10/30/2024	Uncorrected as of 5/2/2025

Observed uncovered containers with food in reach in freezer unit. Ensure all food products are stored so as to be protected from contamination.

Inspection Date: 01/31/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected	1.0	02/01/2024	Uncorrected as of 5/2/2025
Observed containers in freezer unit with out lids. Ensure all food products are stored so as to be protected from contamination.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	02/14/2024	Uncorrected as of 5/2/2025
Observed broken gaskets on chest freezer. Repair or replace.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	02/01/2024	Uncorrected as of 5/2/2025
1) Observed several scoops being stored in food containers without handles and in contact with food. Ensure that if scoops are to be stored inside food containers that the scoops have handles and that the handles stay out of contact with the food.			
2) Discontinue use of card board for lining. Need to remove card board lining milk shelf in cooler.			
K040: Wiping Cloths: Properly Used and Stored	0.5	02/01/2024	Uncorrected as of 5/2/2025
1) Observed wiping cloth sitting on prep table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			
2) Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	02/02/2024	Uncorrected as of 5/2/2025
Ensure mop is placed in a position that it to air dry without soiling walls, equipment, or supplies.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HIGH TIDE MARKET

Facility ID: FA0000109

Site Address: 294 N 4TH ST, GROVER BEACH

Record ID: PR0015900

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 06/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>06/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed no paper towels at the hand washing sink in the restroom. Ensure paper towels are available in the paper towel dispenser at all times.			
K042: Proper Waste Disposal; Facilities Maintained	<u>0.5</u>	<u>06/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>
- Hang mops to dry after each use - Dispose of dirty mop water after each use			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: HILTON GARDEN INN PISMO BEACH

Facility ID: FA0016323

Site Address: 601 JAMES WY, PISMO BEACH

Record ID: PR0021891

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 08/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected	1.0	08/26/2024	Uncorrected as of 5/2/2025
Facility does not have a food preparation sink but is cutting and preparing produce and thawing frozen foods in the 3-compartment sink and/or hand wash sink. Immediately discontinue preparing foods or install a food preparation sink. Washing produce and thawing meats in the 3-compartment sink and/or hand wash sink produces a high risk of cross contamination. REPEAT VIOLATION. Due to an upcoming menu change to include full service dinner and this ongoing repeat violation, installation of a food preparation sink is required. Install a food preparation sink that meets the following requirements per California Retail Food Code: 114163. Food preparation sinks (a) Except as specified in subdivision (b), all PERMANENT FOOD FACILITIES that wash, rinse, soak, thaw, or similarly prepare FOODs shall be provided with a FOOD PREPARATION sink. (1) The FOOD PREPARATION sink shall have a minimum dimension of 18 inches by 18 inches in length and width and 12 inches in depth with an integral drainboard or adjacent table at least 18 inches by 18 inches in length and width. (2) The FOOD PREPARATION sink shall be located in the FOOD PREPARATION area, provided exclusively for FOOD PREPARATION, and accessible at all times. (3) The sink shall be equipped with an adequate supply of hot and cold running water through a mixing valve. (4) The sink shall be indirectly plumbed to a floor sink.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	08/26/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION: - Food prep sink required for menu			

Inspection Date: 07/25/2023

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	07/25/2023	Uncorrected as of 5/2/2025
1) Dish machine is not dispensing sanitizer. Ensure the dish machine is dispensing 50 ppm chlorine sanitizer at all times. The machine should be tested each day using the appropriate test strips. Utilize the 3-compartment sink until machine is repaired. 2) Observed mildew growth inside the ice machine. Clean and sanitize regularly to prevent contamination of the ice.			
K024: Person In Charge Present and Performs Duties: Valid Certification	1.0	07/25/2023	Uncorrected as of 5/2/2025
No current Food Manager Certificate on file or available at facility. Ensure at least one employee has a valid Food Manager Certificate and all other food employees have valid Food Handlers Cards. Keep copies of certificates on site and easily accessible.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: HILTON GARDEN INN PISMO BEACH

Facility ID: FA0016323

Site Address: 601 JAMES WY, PISMO BEACH

Record ID: PR0021891

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 07/25/2023

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected	1.0	07/25/2023	Uncorrected as of 5/2/2025
Facility does not have a food preparation sink but is cutting and preparing produce and thawing frozen foods in the 3-compartment sink and/or hand wash sink. Immediately discontinue preparing foods or install a food preparation sink. Washing produce and thawing meats in the 3-compartment sink and/or hand wash sink produces a high risk of cross contamination. California Retail Food Code: 114163. (a) Except as specified in subdivision (b), all PERMANENT FOOD FACILITIES that wash, rinse, soak, thaw, or similarly prepare FOODs shall be provided with a FOOD PREPARATION sink. (1) The FOOD PREPARATION sink shall have a minimum dimension of 18 inches by 18 inches in length and width and 12 inches in depth with an integral drainboard or adjacent table at least 18 inches by 18 inches in length and width. (2) The FOOD PREPARATION sink shall be located in the FOOD PREPARATION area, provided exclusively for FOOD PREPARATION, and accessible at all times. (3) The sink shall be equipped with an adequate supply of hot and cold running water through a mixing valve			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	07/25/2023	Uncorrected as of 5/2/2025
Observed back door of kitchen propped open. Doors must remain closed or be equipped with a screen or air curtain to prevent entrance of vermin (flies, cockroaches, rodents, etc.)			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	07/25/2023	Uncorrected as of 5/2/2025
REPEAT VIOLATIONS: - No Food Manager Certificate			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: HITCHING POST - IK NAAM LLC

Facility ID: FA0017738

Site Address: 8000 MORRO RD, ATASCADERO

Record ID: PR0022902

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 04/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies At the beginning of the inspection handwashing soap was not available at the restroom and at the hand washing station in the back. Provide approved handwashing cleanser and towels in dispensers at or adjacent to each hand washing facility. Corrected on site.	3.0	04/03/2025	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized Observed grime like substance on the Frazil Slushie Dispenser. Health inspector advised the manager to remove and sanitize the nozzle on the dispenser. Discontinue allowing food to contact unclean/unsanitized equipment.	3.0	04/04/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed pieces of equipment such as, a large ice machine and oven that is not being utilized. Ensure the premises is kept free of items/equipment that are unnecessary to the operation and/or maintenance of the facility.	0.5	12/03/2025	Uncorrected as of 5/2/2025
K049: Permits Available Maintain the Public Health Permit in a conspicuous place. Corrected on site.	0.5	04/03/2025	Corrected On Site

Inspection Date: 03/03/2025

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: HOAGIES

Facility ID: FA0014662

Site Address: 1234 MONTEREY ST STE 120, SAN LUIS OBISPO

Record ID: PR0020120

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 12/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Observed accumulation of dust on the fan guard in the walk in refrigerator. Ensure this is regularly cleaned.	0.5	12/20/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed worn out floors exposing unsealed concrete that is not easily cleanable. Ensure new floors are installed from our approved flooring list. Contact your inspector before installation.	0.5	12/20/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: -Observed worn out floors exposing unsealed concrete that is not easily cleanable. Ensure new floors are installed from our approved flooring list. Contact your inspector before installation.	2.0	12/20/2024	Uncorrected as of 5/2/2025

Inspection Date: 04/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean 1) Observed grime accumulation along the non food contact surface of the ice machine. Clean and sanitize. 2) Observed dust accumulation in fan guards in walk in. Clean to prevent possible cross contamination.	0.5	04/19/2024	12/20/2024
K036: Equipment, Utensils and Linens: Storage and Use Observed unchained CO2 tank adjacent to the taps at the bar. Properly secure the pressurized CO2 tank.	0.5	04/13/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.	0.5	04/13/2024	12/20/2024
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed portions of the concrete floor worn through the floor sealant and cracking. Floors need to be redone. Begin planning and saving to have them professionally redone.	0.5	11/30/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: HOAGIES SANDWICHES & GRILL

Facility ID: FA0000686

Site Address: 580 CYPRESS DR STE N5, PISMO BEACH

Record ID: PR0000686

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 07/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	07/02/2024	Uncorrected as of 5/2/2025
- Observed no paper towels at the hand sink near the cook line. Ensure paper towels are available for hand washing at all times. - The hand sink near the 3-compartment sink has been disconnected and is no longer usable. Ensure all hand sinks are fully operable at all times.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	07/02/2024	Corrected On Site
- Facility had no sanitizer set up in the kitchen but was actively preparing foods. Ensure a sanitizer solution of 100ppm chlorine or 200ppm quaternary ammonium is prepared BEFORE beginning any type of food preparation. Sanitizer solution shall be changed every 4 hours or more often if needed. Check using the appropriate test strips. Corrected on site. - Observed mildew on the panel inside the ice machine. Ice machines and ice dispensers should be cleaned as often as necessary to prevent buildup of mold, bacteria, or other factors that may affect the ice being produced. Clean and sanitize immediately.			
K023: No Rodents, Insects, Birds, or Animals	2.0	07/02/2024	Uncorrected as of 5/2/2025
Observed flies inside facility. Both the front and back doors were propped open. The facility does not have an enclosed kitchen and therefore needs to protect from entrance of vermin. Doors must remain closed or have tight fitting screens. Use of an air curtain at the front entrance is permitted instead of a screen.			
K027: Food Separated and Protected	1.0	07/02/2024	Uncorrected as of 5/2/2025
Observed raw shrimp being rinsed/drained at the 3-compartment sink. Discontinue this practice. Utilize the food preparation sink in the prep room for this purpose to protect from cross contamination.			
K040: Wiping Cloths: Properly Used and Stored	0.5	07/02/2024	Uncorrected as of 5/2/2025
Observed multiple employees in the kitchen with wiping cloths in their pockets. Discontinue this practice as it can lead to cross contamination. Any wiping cloths used on food contact surfaces shall be stored in a sanitizer bucket between uses. Employees should not be wiping hands on rags or cloths as a replacement for hand washing.			



County of San Luis Obispo
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FA0015754

PR0021256

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HOBBY LOBBY STOES, INC #935R

Facility ID: FA0015754

Site Address: 313 MADONNA RD STE C, SAN LUIS OBISPO

Record ID: PR0021256

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 06/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

06/27/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: HOFBRAU DER ALBATROSS

Facility ID: FA0000002

Site Address: 901 EMBARCADERO, MORRO BAY

Record ID: PR0000002

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed unlabeled containers with food. Provide labels to all working containers to indicate contents.	0.5	03/05/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinder. Properly secure the pressurized CO2 tank.	0.5	02/26/2025	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	02/28/2025	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels sitting on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	02/28/2025	Uncorrected as of 5/2/2025

Inspection Date: 08/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinders. Maintain CO2 tanks secured to a rigid structure.	0.5	08/27/2024	Uncorrected as of 5/2/2025

Inspection Date: 02/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed containers with no lids in prep cooler unit. Ensure all food products are stored so as to be protected from contamination at all times.	1.0	02/06/2024	
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	02/06/2024	
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1) Maintain all exterior doors closed except when in use. 2) Place mop in a position that it to air dry without soiling walls, equipment, or supplies.	0.5	02/06/2024	



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HOLIDAY INN EXPRESS

Facility ID: FA0007716

Site Address: 9010 W FRONT RD, ATASCADERO

Record ID: PR0011799

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	12/03/2024	Corrected On Site
Spray bottles and wiping towels were found in sink. Discontinue blocking access to the hand washing sink at all times. Corrected on site.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0		Uncorrected as of 5/2/2025
Ensure the food facility owner or an employee has a valid/current food manager certificate AND ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Keep evidence of course completion on site for inspector review.			
K040: Wiping Cloths: Properly Used and Stored	0.5	12/04/2024	Uncorrected as of 5/2/2025
Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. There was no evidence of a sanitizer bucket set up. Ensure that is implemented into the daily operation.			

Inspection Date: 03/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	03/22/2024	Corrected On Site
A hose was emerged within the base of the mop sink. There should always be an air gap to prevent any potential back flow or contamination. Corrected on site.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: HOLIDAY INN EXPRESS

Facility ID: FA0013825

Site Address: 775 N OAK PARK BLVD, GROVER BEACH

Record ID: PR0019329

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 04/24/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	05/01/2025	Uncorrected as of 5/2/2025
Unable to verify Food Handler Cards for all the kitchen staff. Ensure at least one person has a valid Food Manager Certificate and all others have a valid Food Handlers Card. Keep copies on site at all times.			
K033: Nonfood-Contact Surfaces Clean	0.5	04/25/2025	Uncorrected as of 5/2/2025
Observed dust accumulation on the air conditioner vent unit inside the kitchen. Maintain clean to prevent contamination of food.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	01/24/2026	Uncorrected as of 5/2/2025
Kitchen has unapproved rubber top set coving. Upon remodel or change of ownership the flooring must be brought up to code. Provide the required 4" base coving with 3/8 inch radius coving.			

Inspection Date: 11/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	11/20/2024	04/24/2025
Kitchen has unapproved rubber top set coving. Upon remodel of flooring, ensure flooring meets code requirements. Provide the required 4" base coving with 3/8 inch radius coving. See approved flooring materials attachment for more information.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	11/20/2024	04/24/2025
REPEAT VIOLATION: -Kitchen has unapproved rubber top set coving. Upon remodel of flooring, ensure flooring meets code requirements. Provide the required 4" base coving with 3/8 inch radius coving. See approved flooring materials attachment for more information.			

Inspection Date: 09/26/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	09/26/2023	04/24/2025
- Observed no soap or paper towels at the hand washing sink. Ensure soap and paper towels are available at the hand sink at all times. - Observed several pieces of equipment/utensils in the hand washing sink. Ensure the hand sink is kept clear and used for hand washing only.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	09/26/2023	11/20/2024
Food Manager Certificate on file is expired. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: HOLIDAY INN EXPRESS

Facility ID: FA0013825

Site Address: 775 N OAK PARK BLVD, GROVER BEACH

Record ID: PR0019329

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 09/26/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K026: Approved Thawing Methods Used, Frozen Food

0.5

09/26/2023

11/20/2024

Improper thawing of frozen foods observed in the 3-compartment sink. Thaw potentially hazardous foods by one of these methods:

1. Under cool (below 70 degrees F) potable running water for a period not to exceed 2 hours. Water shall be of sufficient velocity to flush loose food particles into the sink drain.
2. In refrigeration units (usually overnight).
3. In a microwave oven.
4. As part of the cooking process.

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

09/26/2023

04/24/2025

Kitchen has unapproved rubber top set coving. Upon remodel of flooring, ensure flooring meets code requirements.

Provide the required 4" base coving with 3/8 inch radius coving. See approved flooring materials attachment for more information.

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

09/27/2023

11/20/2024

Kitchen has unapproved rubber top set coving. Upon remodel of flooring, ensure flooring meets code requirements.

Provide the required 4" base coving with 3/8 inch radius coving. See approved flooring materials attachment for more information.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HOLIDAY INN EXPRESS

Facility ID: FA0017634

Site Address: 2455 RIVERSIDE AVE, PASO ROBLES

Record ID: PR0022774

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 12/26/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is clean and well maintained.



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0017812

PR0022984

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: HOLYBELLY RESTAURANT

Facility ID: FA0017812

Site Address: 967 W GRAND AVE, GROVER BEACH

Record ID: PR0022984

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/09/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is conditionally approved to operate. Ensure the following is addressed:

- The prep top unit was holding at 60F. Ensure it can maintain 41F or below before storing food inside
- Provide a new thermometer for the fridge in the back room
- Within 30 days of hire ensure all employees have a valid Food Handlers Card



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: HOME GOODS

Facility ID: FA0009724

Site Address: 1520 FROOM RANCH RD, SAN LUIS OBISPO

Record ID: PR0016418

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 06/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>07/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed no warm water (100-104F) in toilet room. Ensure hand wash sink in toilet room has an adequate, potable, pressurized supply of warm water at all times. Employees are to rewash hands at designated hand wash sinks with warm water prior to any food preparation.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed mop sitting in mop sink. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.			

Inspection Date: 06/28/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>06/28/2023</u>	<u>Corrected On Site</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>06/28/2023</u>	<u>06/27/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: HOME2SUITES BY HILTON

Facility ID: FA0014470

Site Address: 1800 EL CAMINO REAL, ATASCADERO

Record ID: PR0019948

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 12/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>06/10/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Repair or replace the hand washing paper towel dispenser with the appropriate one needed, for the new paper towels being utilized.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>06/10/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure a Food Managers Certificate is obtained and a copy of certificate is stored on site, available for inspector review upon request. General manager disclosed that completion of the online course is in progress and will be completed soon.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
Repeat Violation: K024			

Inspection Date: 05/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>05/28/2024</u>	
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>06/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure a Food Managers Certificate is obtained and a copy of certificate is stored on site, available for inspector review upon request.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HONEY GIRL CAFE

Facility ID: FA0013707

Site Address: 14 N OCEAN STE 122, CAYUCOS

Record ID: PR0019204

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Observed expired food safety manager certificate and food handler card. Ensure the food facility owner or an employee has a valid/current food safety protection certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Send copy of certificates within 60 days.	1.0	02/05/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gasket on cooler door. Repair or replace.	0.5	02/05/2025	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Ensure to provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	12/12/2024	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean Observed self closing door mechanism not working. Repair or replace. Ensure the toilet room has a self-closing door mechanism in working order.	0.5	02/05/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed front and back door propped open at time of inspection. Maintain all exterior doors closed except when in use.	0.5	12/10/2024	Uncorrected as of 5/2/2025

Inspection Date: 02/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Observed debris accumulation in bottom shelf of coolers and around gaskets. Thoroughly clean equipment and shelving. Ensure all nonfood-contact surfaces are maintained clean.	0.5	02/29/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed back door open. Maintain all exterior doors closed except when in use.	0.5	02/22/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed the sections of vinyl flooring to be peeling up in a couple of locations. Make plans to repair/replace the flooring where they no longer meet code requirements. Ensure the floors maintain a finish that is smooth, durable, easily cleanable, and nonabsorbent. Contact this office for approval prior to any repairs occurring.	0.5	11/15/2024	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HONEYMOON CAFE

Facility ID: FA0000957

Site Address: 999 PRICE ST, PISMO BEACH

Record ID: PR0000957

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	11/14/2024	Corrected On Site

Discontinue storing knives between the prep top units. Store in use utensils in a sanitary location. Corrected on site.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HONG KONG CHINESE RESTAURANT

Facility ID: FA0000800

Site Address: 905 LOS OSOS VALLEY RD A, LOS OSOS

Record ID: PR0016038

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals Observed evidence of rodent activity in the storage room near the restrooms. Clean and sanitize all affected areas.	<u>2.0</u>	<u>12/05/2024</u>	<u>Corrected On Site</u>
K029: Toxic Substances Properly Identified, Stored, Used Observed residential insecticide in the facility. Only those insecticides, rodenticides, and other pesticides that are necessary and specifically APPROVED for use in a FOOD FACILITY may be used. The use shall be in accordance with the manufacturer's instructions.	<u>0.5</u>	<u>12/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed unsealed wooden carts and other unsealed wood in the facility. Seal all wood. Ensure all utensils are of approved materials, in good repair, and are free of any peeling paint.	<u>0.5</u>	<u>12/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use 1) Observed the wok handles wrapped with soiled paper and plastic wrap. Maintain the wok handles clean and sanitary. 2) Observed a dirty vegetable peeler stored on a pipe near the prep sink. Wash the vegetable peeler regularly and store it in a sanitary location. 3) Observed a rice paddle in stagnate water without temperature control. In-use UTENSILS are intermittently stored in a container of water in which the water is maintained at 135°F or higher and the UTENSILS and container are cleaned and sanitized at least every 24 hours or at a frequency necessary to preclude accumulation of soil residues.	<u>0.5</u>	<u>12/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed a wet towel stored outside of the sanitizer bucket. Store all wet towels in the sanitizer bucket when not in use.	<u>0.5</u>	<u>12/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing: Proper Backflow Devices 1) Observed a flex hose used to discharge waste from the water sink to a floor sink. Hard plumb the sink. Flex hose is not permitted for wastewater. 2) No air gap was observed between the water sink discharge line and the floor sink. Ensure preparation and warewashing sinks and other equipment with drain lines drain via indirect connection to an approved receptacle.	<u>0.5</u>	<u>12/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed the back door propped open. Maintain the facility fully enclosed to prevent vermin infestation.	<u>0.5</u>	<u>12/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HONOR FARM (MALE)

Facility ID: FA0007375

Site Address: 880 OKLAHOMA, SAN LUIS OBISPO

Record ID: PR0014861

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 09/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>10/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed wood 2x4 propping up prep table. Employee stated that wheel was broken off and was put there that day. Repair or replace wheel/leg on prep table.			

Inspection Date: 12/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: Very clean and organized during today's inspection.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>11/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Replace/repair floor base tile in walk in cooler as per discussion.			
K047: Signs Posted: Last Inspection Report Available	<u>0.5</u>	<u>11/12/2024</u>	<u>09/25/2024</u>
Handwashing signage: (a) Except as specified in subdivision (b), a sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be posted at all handwashing lavatories used by FOOD EMPLOYEES, and shall be clearly visible to FOOD EMPLOYEES. Please provide.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HOT SHOTS

Facility ID: FA0000890

Site Address: 250 POMEROY AVE, PISMO BEACH

Record ID: PR0000890

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 06/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Repair the torn window screen on the window in the kitchen to prevent entrance of vermin.	0.5	06/11/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grease and grime buildup underneath equipment and sinks. Ensure floors are kept clean.	0.5	06/11/2024	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: HOTEL CHEVAL, LLC

Facility ID: FA0007581

Site Address: 1021 PINE ST, PASO ROBLES

Record ID: PR0011640

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use Ensure pump soap dispenser is full and available for use at all times. (COS)	5.0	10/04/2024	Corrected On Site

Inspection Date: 04/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Soap dispenser at kitchen hand wash sink unable to dispense soap. Employee replaced unit with another pump soap. Ensure pump soap is available for use at all times.	3.0	04/04/2024	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized Ensure chlorine sanitizer is obtained and used to sanitize food contact surfaces. Employee obtained chlorine during health inspection.	3.0	04/04/2024	Corrected On Site
K034: Warewashing Facility/Test Strips: Adequate, Used 1. Ensure chlorine sanitizer test strips are obtained to monitor 100 PPM sanitizer in solution. 2. Ensure thermal test strips are obtained to monitor adequate hot water to sanitize in automatic dish machine.	0.5	04/05/2024	10/04/2024
K035: Adequate/Approved Equipment/Utensils, Maintained Unapproved, household refrigeration unit and two freezers observed in kitchen dry storage room. Ensure commercial grade equipment is used in food facility.	0.5	08/09/2024	10/04/2024
K039: Thermometers Provided and Accurate Ensure secondary thermometers are installed in all refrigeration units to monitor 41F and below.	0.5	04/05/2024	10/04/2024

Inspection Date: 10/05/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies ENsure hand wash supplies are stocked at the Pony Club bar; available for use at all times.	3.0	10/05/2023	Corrected On Site



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: HOTLIX INC.

Facility ID: FA0000133

Site Address: 179 POMEROY AVE, PISMO BEACH

Record ID: PR0000133

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 02/06/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify Food Handler Cards for employees. Ensure copies of all certifications are kept on site at all times.	1.0	02/06/2025	<u>Uncorrected as of 5/2/2025</u>
K032: Food Properly Labeled & Honestly Presented Observed various prepackaged foods without proper labeling. Ensure prepackaged foods are labeled with the following: (1) The common name of the food, or absent a common name, an adequately descriptive identity statement. (2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food. (3) An accurate declaration of the quantity of contents. (4) The name and place of business of the manufacturer, packer, or distributor. (5) Food allergens	0.5	02/06/2025	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed slight mildew growth inside of the ice machine. Ice machines and ice dispensers should be cleaned as often as necessary to prevent buildup of mold, bacteria, or other factors that may affect the ice being produced. Note that cleaning an ice machine or ice dispenser is dependent on the specific make and model you have purchased. 1. Go to the manufacturer website to access information for your machine. 2. Find the cleaning instructions for your type of machine. 3. Discard all ice from the machine prior to cleaning. Use only approved chemicals to sanitize. REPEAT VIOLATION	0.5	02/06/2025	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Discontinue storing the ice scoop and sugar scoop directly on the ice machine. This is not a clean surface. Keep in-use utensils in a sanitary location.	0.5	02/06/2025	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed very dirty floor sink near the ice machine in the back room. Maintain floor sinks clean. REPEAT VIOLATION. - Clean the floors and walls near the popcorn maker.	0.5	02/06/2025	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: - #35 - #45	2.0	02/06/2025	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 03/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 86.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: HOTLIX INC.

Facility ID: FA0000133

Site Address: 179 POMEROY AVE, PISMO BEACH

Record ID: PR0000133

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 03/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 86.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	03/27/2024	Uncorrected as of 5/2/2025
1) Provide a six (6) inch high metal splashguard on each side of the hand washing sink at the coffee station. The sink is very close to the ice container and syrups used for coffee. This is to prevent cross contamination. REPEAT VIOLATION. 2) Observed paper towels in the employee restroom stored on the shelf. Ensure the paper towels are stored inside the dispenser.			
K007: Proper Hot and Cold Holding Temperatures	3.0	03/27/2024	Corrected On Site
Observed the fridge at the coffee station with dairy products and coffee supplies at 50F at start of inspection. Ensure fridges are maintained 41F or below at all times. Corrective action: employee adjusted internal thermostat. Final reading after 15 min was within temperature. Check temp of fridge regularly to ensure it is working properly. Corrected on site.			
K027: Food Separated and Protected	1.0	03/27/2024	Uncorrected as of 5/2/2025
Observed open top syrups for the coffee bar stored directly underneath the paper towel dispenser for the hand sink. Discontinue storing food directly under the paper towels to prevent cross contamination. Relocate the syrups or put completely enclosed lids on the bottles.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	03/27/2024	Uncorrected as of 5/2/2025
Observed slight mildew growth inside of the ice machine. Ice machines and ice dispensers should be cleaned as often as necessary to prevent buildup of mold, bacteria, or other factors that may affect the ice being produced. Note that cleaning an ice machine or ice dispenser is dependent on the specific make and model you have purchased.			
1. Go to the manufacturer website to access information for your machine. 2. Find the cleaning instructions for your type of machine. 3. Discard all ice from the machine prior to cleaning. Use only approved chemicals to sanitize.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	03/27/2024	Uncorrected as of 5/2/2025
Discontinue storing merchandise (shirts, jackets, etc.) in the employee restroom. Remove any merchandise or products to be sold in the store from the restroom and relocate to an approved location.			
K042: Proper Waste Disposal; Facilities Maintained	0.5	03/27/2024	Uncorrected as of 5/2/2025
Observed accumulation of trash and recycling out back by the trash bins. Maintain trash bin area clean and free of litter and rubbish.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	03/27/2024	Uncorrected as of 5/2/2025
Observed very dirty floor sink near the ice machine in the back room. Maintain floor sinks clean.			
K053: Repeat Violations - Critical (1 - 23)	5.0	03/27/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATIONS:			
- Splash guard needed at the hand sink at coffee bar			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: HOUSE OF BAGELS CENTRAL COAST

Facility ID: FA0007383

Site Address: 158 HIGUERA ST #A, SAN LUIS OBISPO

Record ID: PR0011396

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 01/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	01/07/2025	Uncorrected as of 5/2/2025
Person In Charge Present and Performs Duties; Valid Certification. Unable to verify or locate food safety certification. Locate and email to your inspector at wsperling@co.slo.ca.us ; or renew within 60 days.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	01/07/2025	Uncorrected as of 5/2/2025
1) Observed worn out epoxy covered concrete floors. Epoxy has worn through to concrete in many places. Replace and have professionally installed flooring with options from the County approved flooring list. 2) Observed ceiling tiles orange and discolored. Clean and repair or replace to ensure smooth and easily cleanable.			
K049: Permits Available	0.5		Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	01/07/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATIONS: - Person In Charge Present and Performs Duties; Valid Certification. Unable to verify or locate food safety certification. Locate and email to your inspector at sheydari@co.slo.ca.us ; or renew within 30 days. - Observed worn out epoxy covered concrete floors. Epoxy has worn through to concrete in many places. Replace and have professionally installed flooring with options from the County approved flooring list. - Observed ceiling tiles orange and discolored. Clean and repair or replace to ensure smooth and easily cleanable.			

Inspection Date: 05/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0		Uncorrected as of 5/2/2025
Ensure all food employees have a valid/current food handler card/certificate.			
K030: Food Storage; Food Storage Containers Identified	0.5	05/17/2024	01/07/2025
Observed dry storage container without a label and the lid was broken so it will not seal properly. Ensure all bulk food containers are labeled and replace lid on large white container.			
K033: Nonfood-Contact Surfaces Clean	0.5	05/17/2024	01/07/2025
Observed dust accumulation on fan guards in the walk in refrigerator. Clean and sanitize.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	11/30/2024	Uncorrected as of 5/2/2025
1) Observed worn out epoxy covered concrete floors. Epoxy has worn through to concrete in many places. Replace and have professionally installed flooring with options from the County approved flooring list. 2) Observed ceiling tiles orange and discolored. Clean and repair or replace to ensure smooth and easily cleanable.			



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as of 5/2/2025

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Facility Name: HOUSE OF BREAD

Facility ID: FA0008187

Site Address: 299 MARSH ST, SAN LUIS OBISPO

Record ID: PR0012439

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 01/30/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>01/30/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Nonfood-Contact Surfaces Clean, Clean, sanitize and maintain the inside of the shelves/cabinets underneath all the shelves to remove dust, debris, and food particles. Need to clean and sanitize all equipment surfaces daily to prevent the buildup of food debris. Flour buildup as observed on several equipment surfaces. Grease build up behind sandwich station.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS: -Nonfood-Contact Surfaces Clean, Clean, sanitize and maintain the inside of the shelves/cabinets underneath all the shelves to remove dust, debris, and food particles. Need to clean and sanitize all equipment surfaces daily to prevent the buildup of food debris. Flour buildup as observed on several equipment surfaces. Grease build up behind sandwich station.			

Inspection Date: 05/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>05/31/2024</u>	<u>01/30/2025</u>
1) Observed grime and debris accumulation throughout floors and under shelving. Clean and maintain clean. 2) Observed grime accumulation on the FRP behind the meat slicer. Clean and sanitize.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>05/22/2024</u>	<u>01/30/2025</u>
1) Observed scoops in food storage bins with the handles touching food. Ensure all scoops are commercial grade and store them without handles touching food. 2) Observed several food storage containers without labels. Ensure all food storage containers are labeled.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>05/29/2024</u>	<u>01/30/2025</u>
Observed gap between the bathroom hand sink. Repair or replace with caulking to ensure a smooth and easily cleanable surface.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>07/31/2024</u>	<u>01/30/2025</u>
Observed cracked tile in many spots throughout the food prep area. Repair cracked tile.			

Two Years of Retail Food Facility Inspection Results

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Facility Name: HOUSE OF BREAD

Facility ID: FA0016188

Site Address: 1025 FARMHOUSE LN STE 1F, SAN LUIS OBISPO

Record ID: PR0021752

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 10/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Please email current Food Safety Certification.	1.0	10/23/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Properly secure the pressurized CO2 tank.	0.5	10/23/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean -Observed food debris build up throughout floors, floor sinks, and walls above the three comp sink. Ensure these are regularly cleaned and maintained. -De-clutter and detail clean the food prep areas and utility wash areas of this facility. Implement "clean as you go" for the work stations.	0.5	10/23/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: -Please email current Food Safety Certification. -Observed food debris build up throughout floors, floor sinks, and walls above the three comp sink. Ensure these are regularly cleaned and maintained. -De-clutter and detail clean the food prep areas and utility wash areas of this facility. Implement "clean as you go" for the work stations.	2.0	10/23/2024	Uncorrected as of 5/2/2025

Inspection Date: 05/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge Employees need to be trained in sanitation methods (mechanical dish washer), as well as cold and hot holding temperatures. During today's inspection that knowledge was NOT demonstrated. The individual holding the food managers certificate is responsible for passing this knowledge to the employees. In addition: Ensure all food employees have a valid/current food handler card/certificate. ==>send evidence of food handlers card in question to this section as per discussion during inspection. Ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.==> provide employees with knowledge about sanitizing step regarding the mechanical dishwasher (heat sanitized in this case) and equip facility with appropriate test strips to test unit once per day at least. Discussed during inspection with owner.	5.0	05/28/2024	
K006: Adequate/Accessible Handwash Sinks, Supplies during onset of the inspection the hand wash sink was blocked by a dish rack stored on it. Was moved promptly. ==>Discontinue blocking access to the hand washing sink at all times. Hand soap had to be refilled as the dispenser was empty at onset of the inspection. ==>Provide approved hand washing cleanser and towels or drying device in dispensers at or adjacent to each hand washing facility.	3.0	05/28/2024	
K024: Person In Charge Present and Performs Duties; Valid Certification Send food safety/managers certification to this section. Each separate facility under permit with this section has to have their own separate certified individual.	1.0	06/03/2024	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Facility needs to incorporate clean as you go program more. Food debris was noticed on the floor during the inspection.	0.5	05/31/2024	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Provide test strips for heat sanitizing mechanical dish washer as per discussion during the inspection. None on site today.	0.5	05/31/2024	10/23/2024

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as of 5/2/2025

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Facility Name: HOUSE OF BREAD

Facility ID: FA0016188

Site Address: 1025 FARMHOUSE LN STE 1F, SAN LUIS OBISPO

Record ID: PR0021752

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 05/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K041: Plumbing; Proper Backflow Devices Ensure preparation and ware washing sinks and other equipment with drain lines drain via indirect connection and legal air gap into an approved receptacle. no air gap was noticed today.	0.5	05/31/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean De-clutter and detail clean the food prep areas and utility wash areas of this facility. Implement "clean as you go" for the work stations.	0.5	05/31/2024	Uncorrected as of 5/2/2025



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Facility Name: HOUSE OF JUJU

Facility ID: FA0011648

Site Address: 945 EMBARCADERO, MORRO BAY

Record ID: PR0016987

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed lack of paper towels at bar hand wash sink. Provide approved single use paper towels in dispensers at or adjacent to each hand washing facility.	3.0	02/24/2025	Uncorrected as of 5/2/2025
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate within 60 days.	1.0	04/10/2025	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Observed debris accumulation on prep cooler door gaskets and shelving. Thoroughly clean all equipment and shelving. Ensure all nonfood-contact surfaces are maintained clean.	0.5	02/24/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinders. Ensure to properly secure all the pressurized CO2 tanks.	0.5	02/17/2025	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Observed lack of thermometer in prep cooler. Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	02/17/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure required hand washing sign is posted at each hand wash sink.	0.5	02/12/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violation: #24	2.0		Uncorrected as of 5/2/2025

Inspection Date: 08/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current Food Safety Manager certificate. Email copy of certificate.	1.0	10/01/2024	Uncorrected as of 5/2/2025
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.	0.5	08/03/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Flooring in storage area no longer meets code requirements for a food facility. The floors must be smooth, durable, easily cleanable, and nonabsorbent. Need to reseal or replace with approved material with a base cove (toe kick) extending up the wall at least 4". Make plans for future repairs. Prior to making any repairs or changes, contact your inspector for approval.	0.5	02/01/2025	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

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Facility Name: HOUSE OF JUJU

Facility ID: FA0011648

Site Address: 945 EMBARCADERO, MORRO BAY

Record ID: PR0016987

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current Food Safety Manager certificate. Email copy of certificate.	<u>1.0</u>	<u>02/19/2024</u>	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Properly secure the pressurized CO2 tanks.	<u>0.5</u>		<u>01/18/2024</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Place mop in a position that it to air dry without soiling walls, equipment, or supplies.	<u>0.5</u>		<u>01/18/2024</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Flooring in storage area no longer meets code requirements for a food facility. The floors must be smooth, durable, easily cleanable, and nonabsorbent. Need to reseal or replace with approved material with a base cove (toe kick) extending up the wall at least 4". Make plans for future repairs. Prior to making any repairs or changes, need to contact this office for approval.	<u>0.5</u>	<u>07/18/2024</u>	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure required hand washing signs are posted at all hand washing sinks.	<u>0.5</u>		<u>01/18/2024</u>



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as of 5/2/2025

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Facility Name: HOUSE OF THE RISING BUNS

Facility ID: FA0013806

Site Address: 950 PRICE ST, PISMO BEACH

Record ID: PR0019307

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 09/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 07/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K027: Food Separated and Protected	<u>1.0</u>	<u>07/12/2023</u>	<u>Uncorrected as of 5/2/2025</u>

1) Observed dishes and other equipment inside the food preparation sink. Maintain the food prep sink clean and sanitary at all times to prevent cross contamination.

2) Provide a cover or barrier for the bread slicer that is next to the restroom to prevent contamination.



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Facility Name: HUBBA WINES

Facility ID: FA0015723

Site Address: 2929 LIMESTONE WY UNIT B, PASO ROBLES

Record ID: PR0021228

Program Description: 1639 - HOST CATERING FACILITY

Inspection Date: 01/29/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

01/29/2025

Inspection Date: 10/27/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: BE ADVISED: No food preparation or food storage shall occur in the un permitted shed behind Hubba Wines. Ensure food and equipment are removed from shed, as the shed is not permitted for use as a food facility or food prep area. The permitted Host Facility area shall be used to prepare foods to sell direct to the public.

Violation Item

Points Lost**Comply By Date****Complied On Date**

K036: Equipment, Utensils and Linens: Storage and Use

0.5

10/30/2023

01/29/2025

Discontinue use of un permitted shed to prepare and store foods.



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For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: HUBBALICIOUS SWEET SHOPPE, INC

Facility ID: FA0016483

Site Address: 110 E BRANCH ST, ARROYO GRANDE

Record ID: PR0022057

Program Description: HR13 - RETAIL MKT (5,001 - 10,000 SF) - FULL PREP

Inspection Date: 12/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies - Observed sanitizer bucket being stored in hand wash sink. - Observed drain line going into hand wash sink. Ensure hand wash sink is only used for hand washing and easily accessible at all times.	3.0	12/02/2024	Uncorrected as of 5/2/2025
K007: Proper Hot and Cold Holding Temperatures Observed refrigeration unit at 55F. All potentially hazardous food items were voluntarily discarded. Ensure all refrigeration units are maintained at 41F or below.	3.0	12/02/2024	Corrected On Site
K027: Food Separated and Protected Observed handle of scoop submerged in bulk sugar. Ensure all handles are maintained out of contact with bulk food to prevent cross contamination.	1.0	12/02/2024	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Discontinue the use of sponges on food contact surfaces.	0.5	12/03/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed personal drinks on table in kitchen. Ensure all personal drinks have a lid and are stored away from food contact surfaces.	0.5	12/02/2024	Uncorrected as of 5/2/2025

Inspection Date: 01/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: PERMIT VIOLATION

Department Action Description: TO BE RE-INSPECTED

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Observed no food manager safety certification. Ensure at least one employee has a food manager safety certification and there is a copy kept on site.	1.0	02/08/2024	12/02/2024
K036: Equipment, Utensils and Linens: Storage and Use Observed scoops in stagnant water. Ensure scoops are maintained in running water of sufficient velocity OR in a container of water that is maintained at a temperature of 135F and the container is cleaned at least every 24 hours.	0.5	01/26/2024	12/02/2024
K049: Permits Available Cannot verify valid health permit to operate. No food facility shall operate without a valid permit from the health department. If the health permit has not been received due to non-payment of health permit fees, immediately pay all applicable fees within 5 business days or closure of the facility may result. Contact (805) 781-5544 to pay by phone, visit www.slopublichealth.org/eh to pay online, or mail payments to/pay in person at 2156 Sierra way, San Luis Obispo, CA, 93401. Please note that mailed payments may not be received by the compliance deadline and it is the responsibility of the permit holder to ensure that payment is received prior to the compliance deadline in order to prevent facility closure.	0.5	02/01/2024	12/02/2024

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: HUBBALICIOUS SWEET SHOPPE, INC

Facility ID: FA0016483

Site Address: 110 E BRANCH ST, ARROYO GRANDE

Record ID: PR0022057

Program Description: HR13 - RETAIL MKT (5,001 - 10,000 SF) - FULL PREP

Inspection Date: 11/22/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Food facility is conditionally approved to open by the Environmental Health Services Department. See comments below and address them prior to opening.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HUCKLEBERRY'S

Facility ID: FA0000796

Site Address: 300 FIVE CITIES DR, PISMO BEACH

Record ID: PR0000796

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use	0.5	12/17/2024	Uncorrected as of 5/2/2025
Observed bowl used as a scoop in food container inside one of the two door reach in refrigerators. Ensure all utensils have a handle that does not come in contact with the food. This is to prevent cross contamination. REPEAT VIOLATION.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	12/17/2024	Uncorrected as of 5/2/2025
Facility does not have a janitorial sink. The facility must have a janitorial sink with drain, or a curbed cleaning facility, that is conveniently located. Cleaning equipment and supplies must be stored in a specific room, area or cabinet that is away from food prep, storage and warewashing areas, and that allows mops to air dry after use without soiling walls, equipment or supplies. Janitorial sinks must be equipped with hot and cold water and an atmospheric vacuum breaker.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	12/17/2024	Uncorrected as of 5/2/2025
- Floors and walls throughout kitchen are in need of cleaning, especially in hard to reach areas like under equipment and shelving and near the steam pot - Observed floor tiles and cove tiles missing in a few places in kitchen (under dish machine, under steam pot). Replace all broken/missing tiles. - Tile flooring near the dish machine and 3-compartment sink needs to be re-grouted. Deep grooves between tiles do not allow floors to be properly cleaned - Walls in a few areas throughout kitchen have peeling paint. Re-paint walls or install FRP so that they are smooth and easily cleanable			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	12/17/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATIONS: - #36 - #45			

Inspection Date: 09/13/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 87.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	09/13/2023	Corrected On Site
Hand washing sink near the cook line was obstructed with a bucket inside the sink. Discontinue storing any dishes or equipment inside hand sinks. Hand sinks shall be easily accessible at all times.			
K007: Proper Hot and Cold Holding Temperatures	3.0	09/13/2023	Corrected On Site
Prep top unit at cook line measured 60F. Ensure cold held potentially hazardous foods are kept at or below 41F at all times. Corrective action: employees voluntarily discarded several types of food including: raw chicken, raw hamburger, raw fish, sliced onion, sliced tomato, shredded cheese, and various sauces. Corrected on site.			
Unit must be serviced and cannot be used until a reinspection to confirm it is maintaining temperature is conducted.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	09/13/2023	Corrected On Site
Sanitizer bucket at cook line measured 10ppm quat sanitizer. Ensure a sanitizer solution of 100ppm chlorine or 200ppm quaternary ammonium is available at all times. Sanitizer solution shall be changed every 4 hours or more often if needed. Check using the appropriate test strips. Corrected on site.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: HUCKLEBERRY'S

Facility ID: FA0000796

Site Address: 300 FIVE CITIES DR, PISMO BEACH

Record ID: PR0000796

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 09/13/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 87.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K023: No Rodents, Insects, Birds, or Animals	2.0	09/13/2023	12/17/2024

- 1) Observed flies inside the kitchen. Ensure flies are excluded from the kitchen immediately. Maintain doors closed to prevent entrance of vermin.
 2) Observed evidence of a past rodent issue. Old mice droppings were observed in some of the dry storage closets and sticky traps in various locations throughout the kitchen. No evidence of an active infestation was found. Ensure all droppings are removed and those areas thoroughly cleaned and sanitized.

K036: Equipment, Utensils and Linens: Storage and Use	0.5	09/13/2023	12/17/2024

Observed bowl used as a scoop in the flour container for breading chicken/fish etc. Ensure all utensils have a handle that does not come in contact with the food.

K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	09/13/2023	12/17/2024

Observed employee phone on food prep table at the cook line. Discontinue allowing employees to store personal belongings on food contact surfaces as this may lead to cross contamination.

K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	09/13/2023	12/17/2024

Facility is in need of a deep cleaning of all floors, walls, and ceilings. Ensure all areas of floors especially hard to reach areas below equipment are cleaned frequently. Walls and ceilings shall be cleaned on a regular basis.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: HULA HUT

Facility ID: FA0007582

Site Address: 380 FRONT ST, AVILA BEACH

Record ID: PR0011641

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K024: Person In Charge Present and Performs Duties; Valid Certification Please send a copy of your food managers certificate after completing the course.	1.0	01/14/2025	Uncorrected as of 5/2/2025

Inspection Date: 08/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Paper towels in the back/food prep area were empty. Provide approved handwashing cleanser and towels in dispensers at or adjacent to each hand washing facility. Corrected on site.	3.0	08/12/2024	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Observed an expired food manager certificate. Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Keep a copy on site for future inspector inquiries.	1.0	10/21/2024	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment/strips to test for sanitizer concentration and/or hot water temperature.	0.5	08/26/2024	01/14/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: HUMBLE OVEN

Facility ID: FA0015399

Site Address: 3845 S HIGUERA ST STE 110, SAN LUIS OBISPO

Record ID: PR0020818

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 01/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 05/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: HUMDINGER BREWING

Facility ID: FA0014375

Site Address: 116 W BRANCH, ARROYO GRANDE

Record ID: PR0019850

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: PERMIT VIOLATION

Department Action Description: TO BE RE-INSPECTED

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed hand wash sink being blocked by trash can. Ensure all hand wash sinks are easily accessible at all times.	3.0	02/10/2025	Uncorrected as of 5/2/2025
K018: HACCP/Variance Required: Approved/Records Kept Observed food facility using reduced oxygen packaging method. Ensure facility complies with the following standards below; if facility does not comply, a HACCP plan will be required for facility. Per CA Retail Food Code (section 114057.1 (d)), "A FOOD FACILITY is not required to have an HACCP plan in 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: (1) The FOOD is labeled with the production time and date; (2) The FOOD is held at 41 degrees Fahrenheit or lower during refrigerated storage.; (3) The FOOD is removed from its package in the FOOD FACILITY within 48 hours after packaging"	2.0	02/10/2025	Uncorrected as of 5/2/2025
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify food manager safety certification or food handler cards. Ensure at least one person has a valid/current food manager safety certification and all other employees have food handler cards.	1.0	02/17/2025	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Observed debris/grime on multiple pieces of shelving. Ensure all non food contact surfaces are maintained clean.	0.5	02/11/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops being stored in mop sink. Ensure all mops are hung up to air dry without soiling walls or equipment. Facility has a mop rack.	0.5	02/11/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed degrading flooring in walk in refrigeration unit. Ensure all flooring is maintained in good repair.	0.5	03/03/2025	Uncorrected as of 5/2/2025
K049: Permits Available Facility is not financially compliant with Environmental Health Department. Facility has FIVE business days to correct financial compliance or risks closure by the health department. Ensure 2025 Health Permit is posted in a conspicuous place.	0.5	02/17/2025	Uncorrected as of 5/2/2025

Inspection Date: 02/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: PERMIT VIOLATION

Department Action Description: TO BE RE-INSPECTED

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0		Uncorrected as of 5/2/2025
K014: Food Contact Surfaces: Clean and Sanitized Observed no sanitizer solution set up during active food preparation. Ensure all sanitizer buckets are set up and have 100ppm bleach solution or 200 ppm quat solution. Ensure sanitizer test strips are used to maintain correct sanitizer concentration. Corrected on site.	3.0	02/20/2024	Corrected On Site
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottles with cleaning solution in them. Ensure all toxic substances are properly labeled and stored in an area separate from food and utensils.	0.5	02/20/2024	02/10/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: HUMDINGER BREWING

Facility ID: FA0014375

Site Address: 116 W BRANCH, ARROYO GRANDE

Record ID: PR0019850

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: PERMIT VIOLATION

Department Action Description: TO BE RE-INSPECTED

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5		Uncorrected as of 5/2/2025
Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility has a mop rack.			
K049: Permits Available	0.5	02/27/2024	02/10/2025
Cannot verify valid health permit to operate. No food facility shall operate without a valid permit from the health department. If the health permit has not been received due to non-payment of health permit fees, immediately pay all applicable fees within 5 business days or closure of the facility may result. Contact (805) 781-5544 to pay by phone, visit www.slopublichealth.org/eh to pay online, or mail payments to/pay in person at 2156 Sierra way, San Luis Obispo, CA, 93401. Please note that mailed payments may not be received by the compliance deadline and it is the responsibility of the permit holder to ensure that payment is received prior to the compliance deadline in order to prevent facility closure.			

Inspection Date: 08/17/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K030: Food Storage; Food Storage Containers Identified	0.5	08/17/2023	02/20/2024
Observed multiple food items uncovered in refrigeration units. Ensure food items are properly covered to prevent any cross contamination.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HUNGRY FISHERMAN

Facility ID: FA0000003

Site Address: 399 BEACH ST, MORRO BAY

Record ID: PR0000003

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K029: Toxic Substances Properly Identified, Stored, Used	0.5	12/10/2024	Uncorrected as of 5/2/2025
Observed unlabeled spray bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.			
K040: Wiping Cloths: Properly Used and Stored	0.5	12/12/2024	Uncorrected as of 5/2/2025
Observed cloth towels on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			

Inspection Date: 06/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K040: Wiping Cloths: Properly Used and Stored	0.5	06/10/2024	
Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			

Inspection Date: 11/22/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	01/29/2024	06/10/2024
Ensure the food facility owner or an employee has a valid/current Food Safety Manager certificate. Provide copy of certification within 60 days.			



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0017561

PR0022735

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: HUNGRY MOTHER

Facility ID: FA0017561

Site Address: 1255 MONTEREY ST STE B, SAN LUIS OBISPO

Record ID: PR0022735

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 02/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 01/27/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: HUNTER RANCH GOLF COURSE

Facility ID: FA0014127

Site Address: 4041 HWY 46 EAST, PASO ROBLES

Record ID: PR0019603

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Unable to verify food manager certificate at the time of the inspection. Ensure at least one employee obtains a valid food manager certificate and all others have valid food handler Cards. Store copies on site for inspector review.	1.0	03/28/2025	<u>Uncorrected as of 5/2/2025</u>
K033: Nonfood-Contact Surfaces Clean Observed a build up of food debris on refrigeration unit handles and gaskets throughout the facility. Ensure all nonfood contact surfaces are clean and maintained.	0.5	04/04/2025	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed ice accumulation in walk in freezer, due to a leak. Repair or replace unit. Ensure equipment is maintained clean, functional, and in good repair.	0.5	03/28/2025	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 24.	2.0		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 10/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Observed expired food manager certificate. Renew and store on site for inspector review.	1.0	10/25/2024	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured CO2 tanks in back storage area. Ensure CO2 tanks are secured to a fixed location.	0.5	10/03/2024	03/25/2025

Inspection Date: 01/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K029: Toxic Substances Properly Identified, Stored, Used Ensure toxic spray bottles are labeled as to the contents of the container. Corrected on site.	0.5	01/12/2024	<u>Corrected On Site</u>
K034: Warewashing Facility/Test Strips: Adequate, Used 0 ppm chlorine dispensing from automatic dish machine. Discontinue use. Repair or replace unit. Ensure 50 ppm dispenses from unit prior to use.	0.5	01/26/2024	10/02/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: HUSH HARBOR ARTISAN BAKERY

Facility ID: FA0006046

Site Address: 5735 EL CAMINO REAL STE #N, ATASCADERO

Record ID: PR0009317

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 12/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Provide towels in dispensers at or adjacent to each hand washing facility. Corrected on site.	3.0	12/17/2024	Uncorrected as of 5/2/2025
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review. Email inspector a copy of the food manager certificate when obtained.	1.0	06/17/2025	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Thoroughly clean all cooking equipment and refrigeration handles, to ensure grease accumulation and/or food debris is removed.	0.5	01/17/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violation: K024	2.0		Uncorrected as of 5/2/2025

Inspection Date: 03/12/2024

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: Facility voluntarily closed to thoroughly clean. Facility has improved and will implement a routine cleaning schedule. Inspector to conduct a site visit to monitor pest control services effectiveness. Facility is actively making progress.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review. Email inspector a copy of the food manager certificate when obtained.	1.0	04/12/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Per previous inspection report, observed refrigeration unit with broken doors and gaskets. Repair or replace. Ensure equipment is maintained clean, functional, and in good repair. Inspector unable to verify on the time of re-inspection. If repairs are still required make sure to complete in a timely manner.	0.5	04/30/2024	12/17/2024
K043: Approved Toilets: Maintained, Accessible, Clean Per previous report, ensure a self closing mechanism is installed on the employee toilet room door as it opens into food prep area. Facility owner feels it is a preexisting, nonconforming, structural issue that he should not be required to repair.	0.5	09/02/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	03/12/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: HUSH HARBOR ARTISAN BAKERY

Facility ID: FA0006046

Site Address: 5735 EL CAMINO REAL STE #N, ATASCADERO

Record ID: PR0009317

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 01/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: PERMIT VIOLATION

Department Action Description: TO BE RE-INSPECTED

Score: 83.0

Overall Inspection Comments: Facility will need to be re-inspected due to evidence of rodents and violations. The owner of this facility needs to contact a professional pest management company immediately for assistance or risks closure by the Environmental Health Department. Please submit a copy of pest management report. Facility will be inspected after February 26, 2024. All violations must be corrected by this date. If subsequent re-inspections are required to determine correction or compliance, the facility will be billed at an hourly rate.

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use	<u>2.0</u>	<u>01/26/2024</u>	<u>Corrected On Site</u>
Observed a cup with no lid in the prep area. Store employee beverages with lids in food prep areas to prevent potential cross contamination. Corrected on site.			
K008: Procedures/Records for Time as PH Control Method	<u>2.0</u>	<u>01/26/2024</u>	<u>Corrected On Site</u>
Observed several ham and cheese croissants that require time or temperature control. These items need must be kept either cold (below 41F) or hot (above 135F) or use time as a public health control. Manager moved items into refrigeration unit.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>01/26/2024</u>	<u>Corrected On Site</u>
Observed sanitizer buckets throughout facility contained less than 100 ppm chlorine. Maintain a concentration of at least 100 ppm chlorine. Corrected on site.			
K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
Observed rodent dropping and sticky traps throughout the facility. The owner of this facility needs to contact a professional pest management company immediately to combat the issue. Reports from pest management need to be sent to health inspector.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>02/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.			
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>02/09/2024</u>	<u>03/12/2024</u>
1. Excess debris was observed throughout the facility. Ensure all nonfood-contact surfaces are maintained clean. 2. Observed aluminum foil used as a shelf liner, and showing evidence of use and debris accumulation. Remove current liner material and detail clean shelves. If continued use of a shelf liner is desired, it must be removed, the shelves must be cleaned, sanitized and a new liner replaced on a regular basis.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>02/02/2024</u>	<u>03/12/2024</u>
Unable to verify test strips at the time of the inspection. Ensure chlorine test strips are obtained and used to measure 100 ppm chlorine in solution at the 3-compartment sink and in the wiping cloth buckets.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>02/09/2024</u>	<u>12/17/2024</u>
Observed refrigeration unit on prep unit with broken doors and gaskets. Repair or replace. Ensure equipment is maintained clean, functional, and in good repair.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>02/02/2024</u>	<u>03/12/2024</u>
1. Observed several scoops being stored in bulk food containers with handles in contact with food. Ensure scoop handles stay out of contact with the food if stored containers. 2. Label bulk food containers as to the contents of the container.			
K039: Thermometers Provided and Accurate	<u>0.5</u>	<u>02/02/2024</u>	<u>03/12/2024</u>
Ensure secondary thermometers are installed in all refrigeration units holding Potentially Hazardous Foods (PHF).			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>02/02/2024</u>	<u>03/12/2024</u>
Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.			
K043: Approved Toilets: Maintained, Accessible, Clean	<u>0.5</u>	<u>02/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Repeat violation: Ensure a self closing mechanism is installed on the employee toilet room door as it opens into food prep areas.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>02/02/2024</u>	<u>03/12/2024</u>
Observed a build up of food debris and rodent droppings on the floors and around equipment. Thoroughly clean and maintain all floors, walls, and ceilings.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** HUSH HARBOR ARTISAN BAKERY**Facility ID:** FA0006046**Site Address:** 5735 EL CAMINO REAL STE #N, ATASCADERO**Record ID:** PR0009317**Program Description:** MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP**Inspection Date:** 01/26/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** PERMIT VIOLATION**Department Action Description:** TO BE RE-INSPECTED**Score:** 83.0

Overall Inspection Comments: Facility will need to be re-inspected due to evidence of rodents and violations. The owner of this facility needs to contact a professional pest management company immediately for assistance or risks closure by the Environmental Health Department. Please submit a copy of pest management report. Facility will be inspected after February 26, 2024. All violations must be corrected by this date. If subsequent re-inspections are required to determine correction or compliance, the facility will be billed at an hourly rate.

Violation Item	Points Lost	Comply By Date	Complied On Date
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>01/26/2024</u>	<u>03/12/2024</u>
Maintain a copy of the most recent routine inspection report at the facility.			
K049: Permits Available	<u>0.5</u>	<u>02/02/2024</u>	<u>03/12/2024</u>
Cannot verify valid health permit to operate. No food facility shall operate without a valid permit from the health department. If the health permit has not been received due to non-payment of health permit fees, immediately pay all applicable fees within 5 business days or closure of the facility may result. Contact (805) 781-5544 to pay by phone, visit www.slopublichealth.org/eh to pay online, or mail payments to/pay in person at 2156 Sierra way, San Luis Obispo, CA, 93401. Please note that mailed payments may not be received by the compliance deadline and it is the responsibility of the permit holder to ensure that payment is received prior to the compliance deadline in order to prevent facility closure.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: I LOVE TO CATER

Facility ID: FA0015380

Site Address: 8550 EL CAMINO REAL #C, ATASCADERO

Record ID: PR0020795

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 02/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Operation remains the same and commissary utilized is in compliance.

Inspection Date: 04/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered

Inspection Date: 08/21/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Catering Operation/Dependant Food Facility has moved to Mr. C's Commissary. I Dream to Cater has Health Department's approval to operate out of this location.

Provide valid Food Manager Certification to this division within 60 days. Keep copy of certificate on-site when operating. Email copy of certificate to inspector.

Remember to provide front panel of booth when operating as a Temporary Food Facility.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: IHOP

Facility ID: FA0000216

Site Address: 212 MADONNA RD, SAN LUIS OBISPO

Record ID: PR0000216

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/13/2025

Type of Service Description: REINSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: The purpose of this visit was to perform a reinspection of the violations noted on the report dated 1/10/25. Refer to that report for details.

On this date, all violations checked were observed corrected.

Inspection Date: 01/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 81.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use	<u>5.0</u>	<u>01/13/2025</u>	<u>01/10/2025</u>
Observed a food handler open a package of raw fish and place it on the flat top grill. The food handler continued to work without first washing their hands including touching a clean bowl and filling the bowl with ready to eat french fries. This violation was corrected by the food handler washing their hands. Education and direction regarding hand washing was given at the time of the inspection.			
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>01/13/2025</u>	<u>Uncorrected as of 5/2/2025</u>
No paper towels were available from the wall mounted dispenser at the prep area hand sink. The operator placed paper towels near the hand sink when directed in an attempt to correct the violation. Paper towels must be dispensed from a wall mounted dispenser.			
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>		<u>01/10/2025</u>
Observed cooked sausage on a plate stored on the flat top grill. The sausage was measured at 100F. A food handler stated they had been held for 1 hour. The plate surface measured 90F. Observed cooked hashed browns stored on a sheet pan on the flat top grill. The hashed browns were measured at 130F. A food handler stated they had been held out of temperature for 1 hour. These violations were corrected by rapidly reheating the food then holding it at or above 135F.			
K008: Procedures/Records for Time as PH Control Method	<u>2.0</u>	<u>01/13/2025</u>	<u>01/10/2025</u>
Observed a container of waffle batter in a bucket of ice. The waffle batter was labeled to be discarded on 1/8/25 at 11:58 AM after 4 hours of use without temperature control. This violation was corrected by discarding approximately .5 gallons of waffle batter. The operator is directed to use labels as needed to comply with Time as a Public Health Control, or to remove the labels and maintain potentially hazardous food at or below 41F or above 135F. Discontinue holding potentially hazardous foods (PHF) beyond four hours past its removal from temperature control and immediately discard it. Follow or create and maintain written procedures on site. Provide and document training for employees. Ensure written procedures are maintained and available for food that has been time-marked and is within the allowable time control period when using time as a public health control.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>01/13/2025</u>	<u>01/10/2025</u>
No sanitizer bucket was observed at the hot line during active prep. A food handler was directed to set up a sanitizer bucket. However, no sanitizer was measured in the bucket. The sanitizer dispenser was found to be inoperable. This violation was corrected by a food handler correctly setting up a sanitizer bucket and measuring sanitizer concentration.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: IHOP

Facility ID: FA0000216

Site Address: 212 MADONNA RD, SAN LUIS OBISPO

Record ID: PR0000216

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 81.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>	<u>01/13/2025</u>	<u>01/10/2025</u>
Observed evidence of rodent activity in multiple critical areas including beneath the pre-rinse sink at the scullery and in the storage cabinet at the server's station.			
This violation was corrected by the operator voluntarily closing and performing the following before their reinspection on 1/13/25			
1) Have a pest control inspection and provide an invoice dated 1/10/25 for review at the reinspection. A written report of what was observed by the pest control company and what service was provided is helpful. The operators are directed to follow all recommendations from the pest control company as detailed on their report.			
2) Clean and sanitize all affected areas.			
3) Eliminate entry points and areas of harborage.			
4) Eliminate sources of food including the grease and grime buildup at the hot line.			
5) Eliminate sources of water including the accumulation of water at the scullery and the ice machine in disrepair.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
The grout at the scullery was observed to be in disrepair.			
RegROUT the tiles.			

Inspection Date: 11/06/2023

Type of Service Description: REINSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 95.5

Overall Inspection Comments: Overall improvement was observed, but areas of residue are still soiling cook line equipment, floors, and surfaces. The efforts made by your staff made a significant improvement, but more cleaning will be necessary to remove all residues and debris. Once you have finished with the detail cleaning, devise and follow an adequate cleaning schedule. Have staff sign off when they have completed daily cleaning, and it is highly recommended that a manager evaluate that cleaning is adequate and complete.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>11/06/2023</u>	<u>01/10/2025</u>
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>11/06/2023</u>	<u>01/10/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>11/06/2023</u>	<u>01/10/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>11/06/2023</u>	<u>01/10/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>11/06/2023</u>	<u>01/10/2025</u>

Inspection Date: 10/30/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: The heavily soiled and greasy cook line has been mentioned in the last 8 inspection reports. It appears that corrections have never been made in this area. Promptly and permanently correct this repeat violation. Devise an adequate cleaning schedule and train staff to follow it daily.

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: IHOP

Facility ID: FA0000216

Site Address: 212 MADONNA RD, SAN LUIS OBISPO

Record ID: PR0000216

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/30/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: The heavily soiled and greasy cook line has been mentioned in the last 8 inspection reports. It appears that corrections have never been made in this area. Promptly and permanently correct this repeat violation. Devise an adequate cleaning schedule and train staff to follow it daily.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>11/30/2023</u>	<u>01/10/2025</u>
Obtain current Food Safety Manager certification for at least one owner or employee, and keep the original certificate on site. The certificate this department has on record has expired.			
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>10/31/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Equipment, floors, and surfaces on the cook line are heavily soiled with excessive grease accumulation. This violation creates a significant fire hazard in the facility and also attracts pests. This violation has been marked during the last 8 inspection reports, and correction instructions have been given. Thoroughly clean and de-grease the entire cook line. Maintain clean by devising an adequate cleaning schedule which will prevent accumulations and maintain the area clean. Train staff to follow the schedule daily. Your inspector will review the cleaning schedule and a date will be set for re-inspection.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>10/31/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Maintain cook line equipment clean and free of grease. Maintain refrigerator interiors and fans clean and dust free.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>10/31/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Flooring under cook line equipment is excessively soiled with grease and food debris. Devise an appropriate cleaning schedule which will maintain floors clean and sanitary. Train staff to follow this schedule daily.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>10/30/2023</u>	<u>01/10/2025</u>
#24, #33, #35			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: IL CORTILE RISTORANTE

Facility ID: FA0000946

Site Address: 608 12TH ST STE #A, PASO ROBLES

Record ID: PR0000946

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed duct tape used to seal the seam of two work tables together. Discontinue use or replace regularly. Food contact surfaces shall be easily cleanable.	0.5	11/22/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use 1. Ensure fan blade covers and ceiling in walk-in refrigeration unit are clean of dust accumulation. 2. Observed cardboard boxes used to store pasta/ravioli. Discontinue use. ENSure food contact containers are commercial grade, nonabsorbent and easily cleanable.	0.5	11/22/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Discontinue storing employee personal items in food and linen storage locations.	0.5	11/22/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Replace missing cove base tile in the ware wash room.	0.5	12/06/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: 1. Discontinue storing employee personal items in food and linen storage locations.	2.0	11/20/2024	Uncorrected as of 5/2/2025

Inspection Date: 01/31/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Ensure toxic substances are labeled as to the contents of the containers.	0.5	02/02/2024	11/20/2024
K035: Adequate/Approved Equipment/Utensils, Maintained Repair or replace torn refrigeration gaskets.	0.5	02/09/2024	11/20/2024
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Discontinue storing employee personal items in food and linen storage locations.	0.5	02/02/2024	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: IN BLOOM

Facility ID: FA0015330

Site Address: 1845 SPRING ST, PASO ROBLES

Record ID: PR0020740

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 06/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility is clean and well maintained.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 12/05/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: INDIGO MOON

Facility ID: FA0000343

Site Address: 1980 MAIN ST, CAMBRIA

Record ID: PR0000343

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 09/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0		Uncorrected as of 5/2/2025
K029: Toxic Substances Properly Identified, Stored, Used	0.5	09/10/2024	Uncorrected as of 5/2/2025
Observed unlabeled bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.			
K030: Food Storage; Food Storage Containers Identified	0.5	09/17/2024	Uncorrected as of 5/2/2025
Observed unlabeled bulk containers in storage room. Provide labels to all working containers to indicate contents.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	09/17/2024	Uncorrected as of 5/2/2025
1) Observed heavy grease accumulation on equipment around fryer. Thoroughly clean all equipment. Ensure all nonfood-contact surfaces are maintained clean.			
2) Observed broken rubber door gaskets on reach in cooler in storage room. Repair or replace.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	09/17/2024	Uncorrected as of 5/2/2025
Observed black grease like accumulation on hood system filters. Clean and maintain the hood grease filters and hood surfaces.			
K039: Thermometers Provided and Accurate	0.5	09/10/2024	Uncorrected as of 5/2/2025
Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).			
K040: Wiping Cloths: Properly Used and Stored	0.5	09/05/2024	Uncorrected as of 5/2/2025
Observed cloth towels on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	02/03/2025	Uncorrected as of 5/2/2025
Observed missing pieces of flooring and cove peeling off wall in storage/prep room. Ensure all floors and walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint. Repair or replace. Contact your inspector for approved flooring materials.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: INFUSED THAI FUSION KITCHEN

Facility ID: FA0017673

Site Address: 410-420 QUINTANA RD, MORRO BAY

Record ID: PR0022826

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 04/01/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety protection certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Send copy of certificate as per discussion.	1.0	06/01/2025	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified 1) Observed box with food on floor of walk in cooler. Properly elevate food items/packages/container at least 6 inches above the floor. 2) Observed unlabeled bulk container with food. Provide labels to all working containers to indicate contents.	0.5	04/03/2025	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed debris accumulation on table top can opener. Clean and sanitize.	0.5	04/03/2025	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinder in front by register. Properly secure the pressurized CO2 tank.	0.5	04/03/2025	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 02/13/2025

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0013021

PR0018557

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: INN AT CROAD VINEYARDS

Facility ID: FA0013021

Site Address: 3540 VINEDO ROBLES LN, PASO ROBLES

Record ID: PR0018557

Program Description: 1682 - AGRICULTURAL HOMESTAY

Inspection Date: 08/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is clean and the staff ensures that it is well maintained for all occupants.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: INN AT THE COVE

Facility ID: FA0014280

Site Address: 2651 PRICE ST, PISMO BEACH

Record ID: PR0019753

Program Description: LR24 - RESTAURANT (SEATING 11 - 50) - MINIMAL PREP

Inspection Date: 11/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	11/06/2024	Uncorrected as of 5/2/2025
Observed clean dishes stacked on the hand washing sink. Immediately discontinue using hand sinks for any purpose other than hand washing. Hand sinks shall be easily accessible at all times.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	11/06/2024	Uncorrected as of 5/2/2025
Unable to locate or verify Food Manager Certificate. At least one employee shall have a Food Manager Certificate and all others a Food Handlers Card. Observed one expired Food Handler Card on the wall in kitchen. REPEAT VIOLATION.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	11/06/2024	Uncorrected as of 5/2/2025
Discontinue stacking and/or cleaning dishes at the food preparation sink. The 3-compartment sink is for dish washing. Install shelves or racks if more drying room is needed.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	11/06/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION: - No certified Food Manager			

Inspection Date: 10/03/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	10/03/2023	Uncorrected as of 5/2/2025
Unable to locate or verify Food Manager Certificate. Ensure at least one employee has a valid Food Manager Card and all other employees have valid Food Handlers Cards.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: IN-N-OUT BURGERS #250

Facility ID: FA0008576

Site Address: 1170 W BRANCH ST, ARROYO GRANDE

Record ID: PR0014437

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 04/23/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	04/23/2025	
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	04/25/2025	Uncorrected as of 5/2/2025

Observed some grime/debris behind/underneath equipment. Ensure all floors are maintained clean.

Inspection Date: 04/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD	0.0	04/02/2024	04/23/2025

Inspection Date: 06/27/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	06/27/2023	Corrected On Site
Observed prep line refrigeration unit out of temperature (45F). Food was removed from refrigeration unit and placed into walk-in refrigerator (41F). Discontinue use of this prep line refrigerator until repaired/replaced.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	06/27/2023	Corrected On Site
Observed three-compartment sink with low sanitizer level (0-50ppm quaternary ammonium). Ensure manual sanitization levels are 200 ppm for quaternary ammonium. Corrected on site.			
K049: Permits Available	0.5	06/30/2023	04/02/2024
Ensure 2023 Health Permit is posted in a conspicuous place.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: IN-N-OUT BURGERS #98

Facility ID: FA0000888

Site Address: 6000 SAN ANSELMO RD, ATASCADERO

Record ID: PR0000888

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 04/01/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Overall, facility is well-maintained and works in an orderly fashion. No violations were observed at the time of inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 06/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: INSOMNIA COOKIES

Facility ID: FA0013722

Site Address: 22 CHORRO ST STE 101, SAN LUIS OBISPO

Record ID: PR0019222

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 02/18/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 06/27/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: The facility was observed to be clean and well organized.

AWRD: EXCELLENCE AWARD

0.0

06/27/2023

Award of Excellence was issued.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: IT'S PARTY TIME

Facility ID: FA0008205

Site Address: 1912 CRESTON RD, PASO ROBLES

Record ID: PR0012462

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 07/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K047: Signs Posted; Last Inspection Report Available Store Health Inspection Report on site, available for Inspector and customer review upon request.	<u>0.5</u>	<u>07/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Post 2024 health permit in conspicuous location.	<u>0.5</u>	<u>07/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: 1. Store Health Inspection Report on site, available for Inspector and customer review upon request. 2. Post 2024 health permit in conspicuous location.	<u>2.0</u>	<u>07/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 06/28/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K047: Signs Posted; Last Inspection Report Available Store Health Inspection Report on site, available for Inspector and customer review upon request.	<u>0.5</u>	<u>06/30/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Post 2023 Health Permit in conspicuous location.	<u>0.5</u>	<u>06/29/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>06/28/2023</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: IT'S REALLY YOGURT

Facility ID: FA0016727

Site Address: 808 E GRAND AVE, ARROYO GRANDE

Record ID: PR0022347

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 08/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: New owners have made major improvements at facility since change of ownership inspection. Facility has installed a hand wash sink near the warewashing area and has deep cleaned. Please reference change of ownership inspection (previous report) for structural/equipment changes that still need to be made.

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed hot holding unit at 90F. Facility had just opened for the day. Ensure hot holding equipment can maintain 135F or above.	<u>3.0</u>	<u>08/16/2024</u>	<u>Corrected On Site</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Observed no food handler cards. Ensure remaining employees obtain a food handler card.	<u>1.0</u>	<u>09/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed cardboard being used to line shelving. Discontinue this practice. Cardboard can harbor vermin. Ensure all equipment is smooth, nonabsorbent, easily cleanable and commercial grade.	<u>0.5</u>	<u>08/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Observed no probe thermometer at facility. Ensure a probe thermometer is obtained in order to properly measure the temperature of food. Manager was going to leave and get one immediately.	<u>0.5</u>	<u>08/16/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed front doors propped open. Ensure all exterior doors are maintained closed when not in use. Facility can install a screen door or an air curtain.	<u>0.5</u>	<u>08/16/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Ensure a copy of the dairy license is posted.	<u>0.5</u>	<u>08/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/01/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: Change of ownership inspection for food facility. Food facility plans to operate the same as before, the facility will have the same menu and name. Food facility has multiple preexisting, non-conforming conditions. More information on these conditions are listed below.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed no dedicated handwash sink on prep line or in back kitchen. Food facility currently uses toilet room hand wash sink. This is a preexisting, nonconforming condition. Per CA Retail Food Code, " FOOD FACILITIES constructed or extensively REMODEled after January 1, 1996, that handle nonPREPACKAGED FOOD, shall provide facilities exclusively for handwashing in FOOD PREPARATION areas and in WAREWASHING areas that are not located within or immediately adjacent to FOOD PREPARATION areas. Handwashing facilities shall be sufficient in number and conveniently located so as to be accessible at all times for use by FOOD EMPLOYEES. " When feasible, ensure a hand wash sink is installed on prep line and/or near warewashing sink to meet current code requirements.	<u>3.0</u>	<u>05/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Observed no food safety certifications. Ensure at least one owner/employee obtains a food manager safety certification and all other employees obtain a food handler safety certification. Ensure certifications are obtained within 60 days of opening.	<u>1.0</u>	<u>06/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: IT'S REALLY YOGURT

Facility ID: FA0016727

Site Address: 808 E GRAND AVE, ARROYO GRANDE

Record ID: PR0022347

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 04/01/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: Change of ownership inspection for food facility. Food facility plans to operate the same as before, the facility will have the same menu and name. Food facility has multiple preexisting, non-conforming conditions. More information on these conditions are listed below.

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected	<u>1.0</u>	<u>04/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed freezer unit with open containers of frozen food items that were spilling out and touching the other food items in the unit. Ensure all food is separated and protected from contamination.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>06/24/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed 2-compartment sink being used at food facility. Per CA Retail Food Code (section 114099c), "A two compartment sink that is in use on January 1, 1996, need not be replaced when used as specified in Section 114099.3. The ENFORCEMENT OFFICER shall approve the continued use of a two compartment sink even upon replacement if the installation of a three compartment sink would not be readily achievable and where other APPROVED sanitation methods are used." The use of a two compartment sink is a preexisting, nonconforming condition that does not need to be modified currently. It is the recommendation of the inspector to update to a three compartment sink when feasible.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>04/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed raw wood being used throughout facility. Ensure all materials are smooth, nonabsorbent and easily cleanable. - Observed pieces of wood being used to hold up shelving in refrigeration unit. Discontinue this practice. Repair/replace shelving. Ensure all equipment is commercial grade. - Observed duct tape being used on multiple pieces of equipment. Discontinue this practice. Ensure all equipment is maintained in good repair and the material is smooth, nonabsorbent and easily cleanable.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>04/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed food debris in refrigeration units. Ensure all equipment is maintained clean. Deep clean units prior to opening.			
K041: Plumbing: Proper Backflow Devices	<u>0.5</u>	<u>04/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed pipes going into floor sink underneath mop sink. Ensure there is an air gap (at least one inch) between the water inlet and the rim of the floor sink.			
K044: Premises: Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>04/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack. - Observed fan being used as an air curtain by front door. Discontinue this practice, this is not an approved air curtain. Ensure all exterior doors are maintained closed when not in use OR install a commercial air curtain above the door.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>07/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed degrading sheet vinyl throughout food facility. Ensure all flooring is maintained in good repair. - Observed build of grime/debris underneath equipment. Ensure all floors/walls/ceilings are deep cleaned and sanitized (underneath/around equipment) prior to opening. - Observed degrading wall behind mop sink. Repair/replace. Ensure all floors/walls/ceilings are smooth, nonabsorbent and easily cleanable. Discussed installing FRP behind sink with manager.			
K051: Permit Suspension	<u>0.0</u>	<u>04/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure dairy license is transferred PRIOR to any sale of dairy products. Please contact CDFA: Milk and Dairy Food Safety Branch immediately.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: IZAKAYA RAKU

Facility ID: FA0013030

Site Address: 953 W GRAND AVE, GROVER BEACH

Record ID: PR0018564

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/22/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>07/22/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed a large hole on the wall near the 3-compartment sink. According to the owner, it was due to plumbing work that took place recently. Ensure that the hole is corrected/eliminated with materials that render smooth and easily cleanable.			

Inspection Date: 02/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K041: Plumbing: Proper Backflow Devices	<u>0.5</u>	<u>03/07/2024</u>	<u>01/22/2025</u>
Observed one hand wash sink in front prep area not draining. Repair/replace. Ensure all plumbing is maintained in good repair.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: J & L HAWAIIAN BBQ

Facility ID: FA0016495

Site Address: 2256 BROAD ST #120, SAN LUIS OBISPO

Record ID: PR0022069

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/20/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>02/27/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure Food Manager certification is obtained. Manager explained that he took the class but needs to re-take the exam. Please send a copy of the certification to your inspector once completed.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>02/27/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed mops being stored improperly. Ensure that mops have a place above the mop sink to hang and air dry.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: - Ensure Food Manager certification is obtained. Manager explained that he took the class but needs to re-take the exam. Please send a copy of the certification to your inspector once completed.			

Inspection Date: 09/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>09/25/2024</u>	<u>Corrected On Site</u>
No sanitizer bucket in use during inspection. Ensure sanitizer is available at all times and provide and maintain proper sanitizer concentration/utensil surface temperature to ensure proper sanitation. Corrected onsite.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>09/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>
No employee has a current food manager card. Ensure one person obtains food manager card as soon as possible.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>09/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed produce in boxes being stored on the floor of the walk in refrigerator.			

Inspection Date: 03/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: Facility is in good overall condition. Observed mops drying in mop sink, attach hooks on the wall above mop sink to ensure proper drying of mops.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>04/10/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Keep food manager card on site and readily accessible.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>04/10/2024</u>	<u>09/25/2024</u>
Observed build up of grime on floors throughout kitchen. Deep clean to remove build up and monitor hood system to ensure proper ventilation.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: J & L HAWAIIAN BBQ

Facility ID: FA0016495

Site Address: 2256 BROAD ST #120, SAN LUIS OBISPO

Record ID: PR0022069

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/31/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: J DUSI INC.

Facility ID: FA0011891

Site Address: 1401 W HWY 46, PASO ROBLES

Record ID: PR0017252

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 04/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

04/03/2025

Inspection Date: 04/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

04/05/2024

04/03/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: J J'S CORNER

Facility ID: FA0000347

Site Address: 2380 MAIN ST, CAMBRIA

Record ID: PR0000347

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Observed debris accumulation on equipment and walls around pizza prep cooler and fryer. Thoroughly clean all equipment and wall areas. Ensure all nonfood-contact surfaces are maintained clean.	0.5	12/09/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed hair-like grease/dust accumulation on hood system filters. Clean and maintain the hood grease filters and hood surfaces.	0.5	12/09/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Ensure to provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	11/27/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed missing cove tile in mixer storage closet. Repair or replace.	0.5	01/25/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure all required hand washing signs are posted.	0.5	11/27/2024	Uncorrected as of 5/2/2025
K049: Permits Available Observed old permit posted. Maintain the current Public Health Permit in a conspicuous place.	0.5	12/09/2024	Uncorrected as of 5/2/2025

Inspection Date: 04/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K033: Nonfood-Contact Surfaces Clean Observed food debris accumulation on prep unit door gaskets. Clean and sanitize on routine schedule.	0.5	05/06/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed hair-like grease/dust accumulation on hood system filters. Clean and maintain on routine schedule.	0.5	05/06/2024	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: J LOHR WINERY CORPORATION

Facility ID: FA0005744

Site Address: 6169 AIRPORT RD, PASO ROBLES

Record ID: PR0008098

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 09/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K049: Permits Available Maintain the Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>09/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 07/27/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Discontinue using sponges on food contact surfaces. Corrected on site.	<u>0.5</u>	<u>07/27/2023</u>	<u>Corrected On Site</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Maintain all exterior doors closed except when in use. Observed back door open at the start of inspection. Corrected on site.	<u>0.5</u>	<u>07/27/2023</u>	<u>Corrected On Site</u>
K049: Permits Available Maintain the Public Health Permit in a conspicuous place. Staff contacted office to obtain a new copy.	<u>0.5</u>	<u>07/27/2023</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: J&J LIQUOR & FOODMART

Facility ID: FA0016713

Site Address: 3355 SPRING ST, PASO ROBLES

Record ID: PR0022321

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K009: Proper Cooling Methods	2.0	12/10/2024	Corrected On Site
Observed a large container of beans measuring 64F. Beans were made past date. Discontinue cooling PHF using unapproved methods. All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours. Reviewed proper cooling methods with staff. Staff voluntarily discard beans. See VDC form.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	12/20/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.			
K030: Food Storage; Food Storage Containers Identified	0.5	12/13/2024	Uncorrected as of 5/2/2025
Observed boxes of eggs and limes on the floor in walk in refrigeration unit. Properly elevate food containers at least 6 inches above the floor.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	12/13/2024	Uncorrected as of 5/2/2025
Unable to verify test strips at the time of the inspection. Ensure chlorine test strips are obtained and used to measure 100 ppm chlorine in solution at the 3-compartment sink and in the wiping cloth buckets.			
K039: Thermometers Provided and Accurate	0.5	12/13/2024	Uncorrected as of 5/2/2025
Unable to locate probe thermometer. Provide an approved, accurate, and easily readable metal probe thermometer for measuring food temperatures.			
K047: Signs Posted; Last Inspection Report Available	0.5	12/13/2024	Uncorrected as of 5/2/2025
Maintain a copy of the most recent routine inspection report at the facility.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	12/13/2024	Uncorrected as of 5/2/2025
See comments in section 24.			

Inspection Date: 03/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	03/25/2024	Corrected On Site
Observed fish being thawed in hand wash sink. Discontinue blocking access to the handwashing sink at all times. Items were moved. Corrected on site.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	03/25/2024	Corrected On Site
At the time of the inspection sanitizer buckets contained less than 100 ppm chlorine. Ensure chlorine sanitizer test strips are used to monitor sanitizer in solution. Maintain a concentration of at least 100 ppm chlorine.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	04/05/2024	Uncorrected as of 5/2/2025
Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: J&J LIQUOR & FOODMART****Facility ID:** FA0016713**Site Address:** 3355 SPRING ST, PASO ROBLES**Record ID:** PR0022321**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 03/25/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 90.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottle near mop sink. Ensure toxic spray bottles are labeled as to the contents of the container.	<u>0.5</u>	<u>03/29/2024</u>	<u>12/10/2024</u>
K030: Food Storage; Food Storage Containers Identified Observed unlabeled bulk food contains in dry storage area. Ensure bulk food items are labeled as to the contents of the container (ex., flour, sugar, etc.).	<u>0.5</u>	<u>03/29/2024</u>	<u>12/10/2024</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed accumulation of grime on ice chute. Ensure equipment is maintained clean, functional, and in good repair.	<u>0.5</u>	<u>04/05/2024</u>	<u>12/10/2024</u>
K036: Equipment, Utensils and Linens: Storage and Use 1. Observed grime build up on soda nozzles throughout the facility. Ensure all equipment is maintained clean. 2. Discontinue storing plastic bowls in bulk food containers. Ensure scoops with handles are used and the handles are stored upright out of contact with the food.	<u>0.5</u>	<u>03/29/2024</u>	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used 1. Observed broken light cover and light out under hood. Repair or replace.	<u>0.5</u>	<u>03/29/2024</u>	<u>12/10/2024</u>



County of San Luis Obispo
Environmental Health Services Division
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FA0007320

PR0011288

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: JACK CREEK FARMS

Facility ID: FA0007320

Site Address: 5000 HWY 46 W, TEMPLETON

Record ID: PR0011288

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 09/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Overall, facility was well-maintained. No violations were observed.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: JACK IN THE BOX #171

Facility ID: FA0000295

Site Address: 2304 SPRING ST, PASO ROBLES

Record ID: PR0000295

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Renew all expired Food Handler Cards. Ensure copies are stored on site for inspector review.	<u>1.0</u>	<u>01/03/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean REPEAT VIOLATION: Observed toilet paper on top of dispenser. Ensure toilet paper is installed in the dispensers.	<u>0.5</u>	<u>12/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 43.	<u>2.0</u>	<u>12/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Automatic dish machine observed dispensing 0 PPM chlorine sanitizer. Discontinue use of unit until repaired or replaced.	<u>3.0</u>	<u>04/12/2024</u>	<u>12/10/2024</u>
K043: Approved Toilets: Maintained, Accessible, Clean Provide toilet paper in permanently installed dispensers.	<u>0.5</u>	<u>04/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 07/03/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0



County of San Luis Obispo
Environmental Health Services Division
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FA0000819

PR0000819

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: JACK IN THE BOX #3290

Facility ID: FA0000819

Site Address: 390 SANTA ROSA ST, SAN LUIS OBISPO

Record ID: PR0000819

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 01/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: Overall, the facility was observed to be clean and appears to be well managed. Staff exhibited good training by responding immediately and addressing the hazard of inadequate sanitizing in the appropriate way to ensure safe and sanitized equipment while repairs are made. It is evident that staff are monitoring equipment as required so that problems can be corrected in a timely manner.

AWRD: EXCELLENCE AWARD

0.0

01/26/2024

Award of Excellence was issued.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: JACK IN THE BOX #3505

Facility ID: FA0001205

Site Address: 1900 RAMADA DR, PASO ROBLES

Record ID: PR0001205

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 01/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Ensure quat sanitizer test strips are obtained and used to monitor 200 PPM sanitizer in solution.	<u>0.5</u>	<u>01/10/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Repair, replace or remove unused automatic dish machine from facility.	<u>0.5</u>	<u>01/10/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Repair or replace light out in walk-in refrigeration unit.	<u>0.5</u>	<u>01/10/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 01/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0 01/29/2024 01/07/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: JACK IN THE BOX #399

Facility ID: FA0000090

Site Address: 1208 E GRAND AVE, ARROYO GRANDE

Record ID: PR0000090

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 04/09/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed walk-in refrigeration unit at 50F. Food was probed at 48F. Manager voluntarily discarded all potentially hazardous food items. Ensure all refrigeration units are maintained at 41F or below.	3.0	04/09/2025	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Observed no food handler safety certifications; only corporate safety certifications. Ensure every employee obtains a food handler card.	1.0	04/23/2025	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Observed debris on top of refrigeration unit near ice machine. Ensure all non food contact surfaces are maintained clean.	0.5	04/11/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed some food debris and grime underneath equipment. Ensure all floors/walls/ceilings are maintained clean. Facility can implement a deep cleaning schedule to ensure equipment is moved for cleaning. - Observed multiple degrading floors/walls throughout facility. Ensure all floors/walls are maintained in good repair.	0.5	04/12/2025	Uncorrected as of 5/2/2025
K049: Permits Available Observed 2024 Health Permit displayed. Ensure 2025 Health Permit is posted in a conspicuous place.	0.5	04/11/2025	Uncorrected as of 5/2/2025

Inspection Date: 06/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed empty sanitizer dispenser for mechanical warewasher. Discontinue use of unit until sanitizer is obtained. Ensure sanitizer concentration dispensing from mechanical warewasher is at least 50ppm bleach/chlorine. Manager is going to utilize three compartment sink until she can obtain more sanitizer for the mechanical warewasher.	3.0	06/07/2024	Corrected On Site
K034: Warewashing Facility/Test Strips: Adequate, Used Observed only chlorine/bleach test strips. Ensure quaternary ammonia test strips are obtained to properly measure sanitizer concentration in three compartment sink and in sanitizer buckets.	0.5	06/08/2024	04/09/2025
K036: Equipment, Utensils and Linens: Storage and Use REPEAT VIOLATION: Observed blue pressurized cylinder standing freely near three compartment sink. Ensure pressurized cylinders are affixed to a rigid structure.	0.5	06/08/2024	04/09/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed build up of grime on coving underneath equipment. Ensure all floor surfaces are thoroughly cleaned and sanitized underneath/around equipment.	0.5	06/07/2024	04/09/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: JACK IN THE BOX #399

Facility ID: FA0000090

Site Address: 1208 E GRAND AVE, ARROYO GRANDE

Record ID: PR0000090

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 08/31/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>08/31/2023</u>	<u>04/09/2025</u>
Observed blue pressurized cylinder standing freely near three compartment sink. Ensure pressurized cylinders are affixed to a rigid structure.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>09/04/2023</u>	<u>06/07/2024</u>
1. Observed grime/build up throughout food facility. Ensure floors/walls/ceilings are cleaned and sanitized (behind/under equipment as well) on a regular basis.			
2. Observed degrading cove base in dry storage (underneath shelving). Repair/replace.			



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Facility Name: JACK IN THE BOX #4356

Facility ID: FA0006481

Site Address: 1499 CRESTON RD, PASO ROBLES

Record ID: PR0010152

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 07/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>07/25/2024</u>	
K036: Equipment, Utensils and Linens: Storage and Use Ensure CO2 tanks are secured to a fixed location.	<u>0.5</u>	<u>08/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices Repair or replace stripped hot water faucet handle at three compartment sink.	<u>0.5</u>	<u>08/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 01/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used Repair or replace lights out under hood systems.	<u>0.5</u>	<u>01/19/2024</u>	<u>07/25/2024</u>
K047: Signs Posted; Last Inspection Report Available Post hand wash signs at hand wash sinks.	<u>0.5</u>	<u>01/04/2024</u>	<u>Corrected On Site</u>
K049: Permits Available Post 2024 Health Permit in conspicuous location.	<u>0.5</u>	<u>01/12/2024</u>	<u>07/25/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: JACK IN THE BOX #4363

Facility ID: FA0006442

Site Address: 342 FIVE CITIES DR, PISMO BEACH

Record ID: PR0010113

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 12/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use	0.5	12/24/2024	Uncorrected as of 5/2/2025
Observed several clean dishes stacked on the unclean food preparation sink drain board. Discontinue using the food preparation sink for any purpose other than food prep. Clean dishes shall be stored in sanitary areas and only washed in the 3-compartment sink. REPEAT VIOLATION.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	12/24/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATIONS: - #36			

Inspection Date: 12/20/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	12/20/2023	12/26/2024
Observed clean dishes stored on the hand washing sink in the back area near the 3-compartment sink. Ensure hand sinks are kept clear and easily accessible at all times. Do not store utensils or equipment on hand sinks as this can lead to contamination of clean items.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	12/20/2023	12/26/2024
Observed mildew on the panel inside the ice machine. Ice machines and ice dispensers should be cleaned as often as necessary to prevent buildup of mold, bacteria, or other factors that may affect the ice being produced. Note that cleaning an ice machine or ice dispenser is dependent on the specific make and model you have purchased. 1. Go to the manufacturer website to access information for your machine. 2. Find the cleaning instructions for your type of machine. 3. Discard all ice from the machine prior to cleaning. Use only approved chemicals to sanitize.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	12/20/2023	12/26/2024
Observed several clean dishes in the food preparation sink. Discontinue using the food preparation sink for any purpose other than food prep. Clean dishes shall be stored in sanitary areas and only washed in the 3-compartment sink.			
K049: Permits Available	0.5	12/20/2023	12/26/2024
Unable to locate or verify permit from CDFA for the milkshake machine. Ensure the permit is on site and evaluable for review during inspections.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: JACK IN THE BOX #5414

Facility ID: FA0008201

Site Address: 2500 GOLDEN HILL RD, PASO ROBLES

Record ID: PR0012455

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 01/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K038: Approved Lighting/Ventilation: Adequate, Used

0.5

04/26/2024

01/28/2025

Observed light out under system. Repair or replace.

Inspection Date: 07/13/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K006: Adequate/Accessible Handwash Sinks, Supplies

3.0

07/13/2023

Corrected On Site

Ensure hand wash sink is clear of debris, available for use at all times. Employee removed bag from sink. Corrected on site.

K035: Adequate/Approved Equipment/Utensils, Maintained

0.5

07/13/2023

04/17/2024

Clean and sanitize ice chute. Corrected on site.

K049: Permits Available

0.5

07/13/2023

Corrected On Site

Post 2023 Health Permit in conspicuous location.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: JACK IN THE BOX #5418

Facility ID: FA0008106

Site Address: 9000 W FRONT RD, ATASCADERO

Record ID: PR0012360

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 03/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K033: Nonfood-Contact Surfaces Clean Observed accumulation of debris in hard to reach areas such as underneath storage racks and along the indentations of countertops (specifically near warewashing area). Implement hard to reach areas in the cleaning schedule a minimum of two times per month.	<u>0.5</u>	<u>04/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Maintain the Annual Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>04/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 06/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed walk in refrigeration unit measuring 47 F at the beginning of the inspection. Staff advised they received an order this morning and the walk in door was open for an extended period of time. Staff is monitoring the temperature by secondary thermometer inside the unit to ensure temperature returns to 41 F or below. At the end of the inspection, the temperature measured 45F.	<u>3.0</u>	<u>06/19/2024</u>	<u>Corrected On Site</u>
K033: Nonfood-Contact Surfaces Clean Observed an accumulation of food debris on refrigeration handles throughout facility. Implement a cleaning schedule to avoid a build up of food debris. Corrected on site.	<u>0.5</u>	<u>06/19/2024</u>	<u>Corrected On Site</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed light out under hood system. Repair or replace bulb.	<u>0.5</u>	<u>06/21/2024</u>	<u>03/28/2025</u>
K047: Signs Posted; Last Inspection Report Available Observed no hand washing signs in toilet rooms. Stickers were provided. Corrected on site.	<u>0.5</u>		<u>06/19/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: JACK'S BAR & GRILL

Facility ID: FA0016315

Site Address: 1902 CRESTON RD, PASO ROBLES

Record ID: PR0021884

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Discontinue storing paper towels outside of paper towel dispenser. Violation corrected on site.	3.0	01/28/2025	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized 1. No sanitizer was created for use at the bar. Employee created 200 PPM quat sanitizer during inspection. 2. The automatic dish machine at bar measured 0 PPM chlorine upon arrival. Employee changed out empty bottle of sanitizer for new. 50 PPM chlorine dispensed from unit. violation corrected on site.	3.0	01/28/2025	Corrected On Site
K036: Equipment, Utensils and Linens: Storage and Use Discontinue lining wire shelving with cardboard as cardboard is not easily cleanable and is absorbent.	0.5	02/04/2025	Uncorrected as of 5/2/2025
K041: Plumbing: Proper Backflow Devices Observed soda nozzle dripping into ice used for consumption. Ensure soda waste hose is connected to holder to prevent cross contamination. Employee corrected violation during inspection.	0.5	01/28/2025	Corrected On Site

Inspection Date: 08/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained - Observed prep top refrigeration unit at 45F. Service unit to ensure unit cold holds at 41F or below. - Observed some grime accumulation in soda gun. Clean and sanitize. - Observed grime accumulation in ice machine. Clean and sanitize.	0.5	08/13/2024	01/28/2025
K039: Thermometers Provided and Accurate Ensure all refrigerators have secondary thermometers to monitor temperatures at 41F or below.	0.5	08/13/2024	01/28/2025
K041: Plumbing: Proper Backflow Devices Water was not able to get hot in both bathrooms. Turn up hot water heater to ensure all hand sinks have hot water.	0.5	08/13/2024	01/28/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Secure CO2 tanks to fixed location.	0.5	08/13/2024	01/28/2025

Inspection Date: 01/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: JACK'S BAR & GRILL

Facility ID: FA0016315

Site Address: 1902 CRESTON RD, PASO ROBLES

Record ID: PR0021884

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	01/04/2024	Corrected On Site
1. Observed empty container of sanitizer under automatic dish machine. 0 ppm chlorine sanitizer detected. Employee replaced sanitizer, 50 ppm chlorine dispensed at end of inspection.			
2. Observed food debris on slicer, used night before. Wash, rinse, and sanitize food contact equipment after each use.			
K027: Food Separated and Protected	1.0	01/08/2024	08/13/2024
Observed frozen raw meat product over ready to eat foods in rear two door freezer. Ensure raw meat products are stored below ready to eat foods.			
K030: Food Storage; Food Storage Containers Identified	0.5	01/19/2024	08/13/2024
Ensure bulk food bins are labeled as to the contents of the container.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	01/04/2024	08/13/2024
Ensure front and rear ware washing areas have access to sanitizer test strips.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	01/26/2024	08/13/2024
Repair or replace broken refrigeration gasket at salad prep table.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	01/04/2024	Corrected On Site
Ensure employee items are stored separate from food prep/storage areas.			

Inspection Date: 09/11/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Jack's Bar and Grill is approved to operate.

*When replacing mop sink and faucet, ensure the sink is NSF approved, faucet includes an AVB (atmospheric vacuum breaker) and mop hangers nearby.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: JACK'S GRILL

Facility ID: FA0014203

Site Address: 509 S MAIN ST, TEMPLETON

Record ID: PR0019684

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/06/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K011: Proper Reheating Procedures for Hot Holding Whole, previously cooked chickens were pulled from walk-in refrigeration unit at 41F and placed in hot holding unit to warm. Upon arrival chickens were in hot holding unit for 2 hours at 60F. Employee was instructed to place back in walk-in refrigeration unit for proper holding temperature. Ensure all previously cooked potentially hazardous foods (PHF) are properly reheated according to established time and temperature criteria prior to placing in hot holding equipment.	4.0	03/06/2025	Corrected On Site
K032: Food Properly Labeled & Honestly Presented Ensure bulk food bins are labeled as to the contents of the containers.	0.5	03/14/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Dressing refrigeration unit measured at 44F. Ensure the salad dressing refrigeration unit is maintained at 41F and below. Employee added ice to unit. Repair or replace.	0.5	03/13/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed bar no longer has a required three compartment sink. Ensure sink is replaced and indirectly plumbed. Sink shall be commercial grade/NSF approved with dual, integral metal drainboards.	0.5	03/31/2025	Uncorrected as of 5/2/2025
K042: Proper Waste Disposal; Facilities Maintained Ensure outdoor dumpster lids remain closed when not in active use.	0.5	03/07/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure recent health inspection report is stored on site, available for Inspector and customer review upon request.	0.5	03/07/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: Observed bar no longer has a required three compartment sink. Ensure sink is replaced and indirectly plumbed. Sink shall be commercial grade/NSF approved with dual, integral metal drainboards.	2.0	03/06/2025	Uncorrected as of 5/2/2025

Inspection Date: 08/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use Observed the three compartment sink has been removed from the bar. Ensure the three compartment sink is replaced.	0.5	09/06/2024	03/06/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure employee personal items are stored out of food storage/prep location	0.5	08/30/2024	03/06/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Walk-in floor is degrading. Ensure floor is repaired or replaced.	0.5	10/04/2024	03/06/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: JACK'S GRILL

Facility ID: FA0014203

Site Address: 509 S MAIN ST, TEMPLETON

Record ID: PR0019684

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	02/13/2024	Corrected On Site
1. Observed 4 drawer refrigeration, under cook line, cold holding at 48F. Employee created ice baths for refrigeration unit during inspection. Food shall be placed in walk-in cooler at 41F and below when facility closes for the day. Ensure cold holding units maintain 41F and below. Repair or replace unit. Provide proof of repair if serviced.			
2. Server salad dressing cold holding unit measured at 55F. Employee created ice bath in unit to maintain 41F and below. Repair or replace. Ensure cold holding units maintain 41F and below. Provide proof of repair if serviced.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	02/14/2024	08/29/2024
Ensure CO2 tanks are secured to a fixed location.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	02/13/2024	Corrected On Site
Ensure employee personal items are stored out of food storage/prep location.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	02/13/2024	08/29/2024
REPEAT VIOLATION:			
1. Ensure employee personal items are stored out of food storage/prep location.			
2. Ensure CO2 tanks are secured to a fixed location.			

Inspection Date: 08/08/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified	0.5	08/11/2023	02/13/2024
Ensure ready to eat foods are stored with lids or covers, in walk-in refrigerator, to prevent cross contamination.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	08/18/2023	02/13/2024
Repair or replace miniature, 2 door refrigeration unit at bar. Ensure temperature is maintained at 41F and below.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	08/11/2023	02/13/2024
1. Secure CO2 tanks to a fixed location.			
2. Clean and sanitize refrigeration gaskets of food debris accumulation.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	08/11/2023	03/06/2025
Ensure employee personal items are stored out of food storage/prep location.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	08/18/2023	02/13/2024
1. Clean food splatter on ceiling in kitchen.			
2. Clean floor under and behind cook line.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: JADA VINEYARD & WINERY

Facility ID: FA0015540

Site Address: 5620 VINEYARD DR, PASO ROBLES

Record ID: PR0021013

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 08/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

08/21/2024

Inspection Date: 07/07/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	07/28/2023	08/21/2024
Sote Food Handler cards and Food Managers certificate on site, available for review.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	07/07/2023	08/21/2024
Facility preparing charcuterie boards in unapproved kitchen. Discontinue this practice. Ensure food is either prepared in an approved kitchen (Plan Check required), obtained from a third party permitted food operator, or apply for a Host Facility permit to allow for food to be provided by permitted caterers. Contact Environmental Health Department for further review.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: JAFFA CAFE

Facility ID: FA0008936

Site Address: 206 E BRANCH ST, ARROYO GRANDE

Record ID: PR0015024

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed refrigeration unit at 48F. All potentially hazardous foods (PHFs) were probed and measured at 48F. All PHFs were voluntarily discarded. Ensure all refrigeration units are maintained at 41F or below.	3.0	12/02/2024	Corrected On Site
K035: Adequate/Approved Equipment/Utensils, Maintained Observed degrading cutting board on prep top unit in front prep station. Repair/replace. Ensure all equipment is maintained in good repair.	0.5	12/30/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use REPEAT VIOLATION: Observed free standing CO2 tanks. Ensure all CO2 tanks are affixed to a rigid structure.	0.5	12/02/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored REPEAT VIOLATION: Discontinue the use of sponges on food contact surfaces.	0.5	12/02/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 36 and 40.	2.0	12/02/2024	Uncorrected as of 5/2/2025

Inspection Date: 02/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: Food facility presented clean and well maintained during time of inspection.

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage: Food Storage Containers Identified Observed unlabeled bulk food. Ensure all bulk food is properly labeled as to its contents.	0.5	02/05/2024	12/02/2024
K035: Adequate/Approved Equipment/Utensils, Maintained Observed duct tape being used on three compartment sink. Repair/replace. Ensure all equipment is smooth, nonabsorbent and easily cleanable.	0.5	02/02/2024	12/02/2024
K036: Equipment, Utensils and Linens: Storage and Use Observed free standing CO2 tanks. Ensure all CO2 tanks are affixed to a rigid structure. Corrected on site.	0.5	02/01/2024	Corrected On Site
K040: Wiping Cloths: Properly Used and Stored Repeat Violation: Discontinue use of sponges on food contact surfaces.	0.5	02/01/2024	12/02/2024
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Repeat Violation: Observed mops being kept in mop sink to dry. Ensure mops are hung up to air dry without soiling walls or other equipment. Food facility can install a mop rack.	0.5	02/08/2024	12/02/2024

Inspection Date: 07/03/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: JAFFA CAFE

Facility ID: FA0008936

Site Address: 206 E BRANCH ST, ARROYO GRANDE

Record ID: PR0015024

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 07/03/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	07/03/2023	Corrected On Site
Observed refrigeration unit out of temperature (50F). All food in refrigeration unit was probed by inspector. Refrigerator contained raw chicken (47F), cooked lamb (50F), cooked vegetables (48F), raw beef (46) and cooked lamb/gyro strips (50F). All food was voluntarily discarded.			
Discontinue use of this refrigeration unit until repaired/replaced and can maintain proper temperature (41F or below).			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	07/03/2023	02/01/2024
Discontinue use of sponges on food contact surfaces.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	07/07/2023	12/02/2024
Observed mops propped against walls to dry in mop sink. Ensure mops, after use, are placed in a position that allows them to air-dry without soiling walls, equipment or supplies. Food facility can install a designated rack to hang mops to dry.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: JALAPENO CITY

Facility ID: FA0012467

Site Address: 1510 PARK ST, PASO ROBLES

Record ID: PR0017905

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use REPEAT VIOLATION: Observed unsecured CO2 tanks in two locations in the facility. Properly secure the CO2 tanks to a fixed location.	<u>0.5</u>	<u>11/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 36.	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 01/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Discontinue blocking access to the handwashing sink at all times. Observed fish being thawed in handwash sink. Items were moved. The sink was cleaned and sanitized. Corrected on site.	<u>3.0</u>	<u>01/12/2024</u>	<u>Corrected On Site</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Replace degrading refrigeration gasket on walk in refrigeration unit.	<u>0.5</u>	<u>02/09/2024</u>	<u>11/18/2024</u>
K036: Equipment, Utensils and Linens: Storage and Use Repeat Violation: Properly secure the CO2 tanks to a fixed location. Corrected on site.	<u>0.5</u>	<u>01/12/2024</u>	<u>Corrected On Site</u>
K038: Approved Lighting/Ventilation: Adequate, Used Replace all missing hood filters and ensure they are properly installed.	<u>0.5</u>	<u>01/26/2024</u>	<u>11/18/2024</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 07/03/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Prep top unit measured 46°F. Employee voluntarily removed PHF from unit. Maintain all potentially hazardous foods (PHF) at 41°F or below or at or above 135°F. Repair or replace unit.	<u>3.0</u>	<u>07/03/2023</u>	<u>Corrected On Site</u>
K023: No Rodents, Insects, Birds, or Animals Observed cockroach on the floor near cook line. No infestation observed. Manager advised they have bi-weekly scheduled pest control.	<u>2.0</u>	<u>07/03/2023</u>	<u>Corrected On Site</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Replace degraded meat freezer in prep area with commercial grade freezer.	<u>0.5</u>	<u>08/03/2023</u>	<u>11/18/2024</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** JALAPENO CITY**Facility ID:** FA0012467**Site Address:** 1510 PARK ST, PASO ROBLES**Record ID:** PR0017905**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 07/03/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 93.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use 1) Properly secure the pressurized CO2 tanks to a fixed location. 2) Clean and sanitize mold from ice chute.	<u>0.5</u>	<u>07/04/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Replace missing floor tiles under prep sink.	<u>0.5</u>	<u>09/05/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure all required signs (hand washing) are posted.	<u>0.5</u>	<u>07/03/2023</u>	<u>Corrected On Site</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: JALAPENO'S

Facility ID: FA0007439

Site Address: 1010 W GRAND AVE STE A, GROVER BEACH

Record ID: PR0011459

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/22/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	01/22/2025	Corrected On Site
Discontinue blocking access to the hand washing sink, with personal items, at all times. Corrected on site.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	07/22/2025	Uncorrected as of 5/2/2025
Unable to locate or verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections			
K029: Toxic Substances Properly Identified, Stored, Used	0.5	01/22/2025	Corrected On Site
Observed unlabeled spray bottles. Ensure all toxic substances are properly identified/labeled. Bottle observed by inspector was corrected on site.			
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	07/23/2025	Uncorrected as of 5/2/2025
Ensure the Men's toilet room has a self-closing door mechanism in working order.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
Repeat Violations: K024 and K029			

Inspection Date: 02/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	02/29/2024	01/23/2025
Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	03/29/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Unable to locate or verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections.			
K027: Food Separated and Protected	1.0	02/29/2024	Corrected On Site
Observed raw shrimp being stored above ready to eat foods. Ensure all food products are stored so as to be protected from contamination at all times. Corrected on site. To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5	02/29/2024	Uncorrected as of 5/2/2025
Observed unlabeled spray bottles. Ensure all toxic substances are properly identified/labeled.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	03/01/2024	01/23/2025
Observed cardboard being used for shelving. Discontinue this practice. Cardboard can harbor vermin. Ensure all equipment is commercial grade, smooth, nonabsorbent and easily cleanable.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** JALAPENO'S**Facility ID:** FA0007439**Site Address:** 1010 W GRAND AVE STE A, GROVER BEACH**Record ID:** PR0011459**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 02/29/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 93.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K040: Wiping Cloths: Properly Used and Stored Discontinue the use of sponges on food contact surfaces.	<u>0.5</u>	<u>02/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean - Observed no paper towels at toilet room hand wash sink. Ensure toilet room hand wash sink is fully stocked with pump soap and paper towels. Corrected on site. - Observed no hot water at toilet room hand wash sink. Hot water had been turned off, manager was able to turn the hot water back on immediately. Ensure hand wash sink has hot and cold water available at all times.	<u>0.5</u>	<u>02/29/2024</u>	<u>Corrected On Site</u>



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
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FA0000737

PR0000737

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: JAMBA JUICE #1

Facility ID: FA0000737

Site Address: 17 CHORRO ST C, SAN LUIS OBISPO

Record ID: PR0000737

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 07/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: JAMBA JUICE #12

Facility ID: FA0000920

Site Address: 890 MARSH ST, SAN LUIS OBISPO

Record ID: PR0000920

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 01/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 05/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

05/31/2024

01/02/2025

Observed food debris and grime on the floor along walls and under shelves. Focus on areas next to the ice machine, under shelving in the back of the store and the walk in refrigerator. Clean and sanitize and maintain clean.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: JAMBA JUICE #418

Facility ID: FA0005005

Site Address: 926 RANCHO PKWY, ARROYO GRANDE

Record ID: PR0007278

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 03/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify food handlers for all employees. Ensure every employee has a food handler card and copies are maintained on site and able to be presented during inspection.	<u>1.0</u>	<u>03/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used REPEAT VIOLATIONS: - Observed light out in walk-in freezer. Repair/replace. - Observed light cover broken and hanging on light fixture near break room. Repair/replace immediately. Ensure all lighting is maintained in good repair.	<u>0.5</u>	<u>03/25/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Observed toilet tissue being left on top of dispenser. Ensure all toilet tissue is stored in dispenser.	<u>0.5</u>	<u>03/22/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed broken cove tiles around mop sink. Repair/replace. REPEAT VIOLATIONS: - Observed FRP peeling off of wall above mop sink. Repair/replace. Ensure all floors/walls/ceilings are smooth, nonabsorbent and easily cleanable. - Observed major build up of grime and food debris on floors/walls/ceilings throughout food facility. Floors/walls/ceilings need to be cleaned and sanitized on a regular basis. Ensure equipment is moved to clean hard to reach areas.	<u>0.5</u>	<u>03/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 38 and 45.	<u>2.0</u>	<u>03/21/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained REPEAT VIOLATION: Observed blackened and degrading grout by three compartment sink. Ensure grout/sealant used is food grade and water resistant. Repair/replace. Facility tried to correct this issue with white caulking. This sealant utilized has not fixed the issue. Please contact inspector to ensure sealant being used is approved.	<u>0.5</u>	<u>04/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used - REPEAT VIOLATION: Observed lights in walk-in refrigerator and freezer that were very dim and about to go out. Ensure lights are repaired/replaced. - Observed light cover broken and hanging on light fixture near break room. Repair/replace immediately. Ensure all lighting is maintained in good repair.	<u>0.5</u>	<u>04/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: JAMBA JUICE #418

Facility ID: FA0005005

Site Address: 926 RANCHO PKWY, ARROYO GRANDE

Record ID: PR0007278

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 04/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	04/30/2024	Uncorrected as of 5/2/2025
- Observed FRP peeling off of wall above mop sink. Repair/replace. Ensure all floors/walls/ceilings are smooth, nonabsorbent and easily cleanable. -Observed degrading cove tiles near prep line. Ensure all flooring is maintained in good repair. REPEAT VIOLATION: 1. Observed major build up of grime and food debris on floors/walls/ceilings throughout food facility. Floors/walls/ceilings need to be cleaned and sanitized on a regular basis. 2. Observed cracking/degrading cove base across from walk-in refrigeration unit. Repair/replace cove base when feasible.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	04/02/2024	Uncorrected as of 5/2/2025
See comments in sections 35, 38 and 45.			

Inspection Date: 06/27/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	06/28/2023	04/02/2024
Ensure all food handler cards are present during time of inspection.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	07/07/2023	Uncorrected as of 5/2/2025
Observed blackened and degrading grout by three compartment sink. Ensure grout/sealant used is food grade and water resistant. Repair/replace when feasible.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	06/28/2023	Uncorrected as of 5/2/2025
Observed lights in walk-in refrigerator and freezer very dim and about to go out. Ensure lights are repaired/replaced.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	06/28/2023	Uncorrected as of 5/2/2025
1. Observed major build up of grime and food debris on floors/walls/ceilings throughout food facility. Floors/walls/ceilings need to be cleaned and sanitized on a regular basis. 2. Observed cracking/degrading cove base across from walk-in refrigeration unit. Repair/replace cove base when feasible.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: JAMBA JUICE #724

Facility ID: FA0007151

Site Address: 96 NIBLICK RD, PASO ROBLES

Record ID: PR0011079

Program Description: LR23 - RESTAURANT (SEATING UNDER 10) - MINIMAL PREP

Inspection Date: 11/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K041: Plumbing; Proper Backflow Devices Turn up hot water at hand wash sink, near the three compartment sink.	<u>0.5</u>	<u>11/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Repair degrading portion of wall corner, near three compartment sink. Ensure surface is smooth, nonabsorbent and easily cleanable.	<u>0.5</u>	<u>12/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 11/15/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use Clean dust accumulation from fan blade covers in walk-in refrigeration unit.	<u>0.5</u>	<u>11/17/2023</u>	<u>11/20/2024</u>
K038: Approved Lighting/Ventilation: Adequate, Used Repair or replace dim lighting in walk-in freezer.	<u>0.5</u>	<u>11/24/2023</u>	<u>11/20/2024</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: 1. Clean dust accumulation from fan blade covers in walk-in refrigeration unit.	<u>2.0</u>	<u>11/15/2023</u>	<u>11/20/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: JAN'S PLACE

Facility ID: FA0016501

Site Address: 1817 OSOS ST, SAN LUIS OBISPO

Record ID: PR0022077

Program Description: MR15 - RETAIL MKT (UNDER 150 SF) - MODERATE PREP

Inspection Date: 02/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 05/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 02/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	02/29/2024	05/21/2024

Ensure all food employees have a valid/current food handler card/certificate.

Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.

K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	02/16/2024	05/21/2024

Record turntable needs to be placed 6" off the ground to facilitate cleaning underneath as it is placed in what code referred to as food prep area.

Inspection Date: 01/03/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is conditionally approved to open. Facility presents clean and well maintained.

- Please contact Environmental Health Services (EHS) prior to any future menu changes for facility.
- Facility does not have a food preparation sink due to proposed/planned menu items.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: JAPANESE RESTAURANT GOSHI

Facility ID: FA0000332

Site Address: 570 HIGUERA ST 155, SAN LUIS OBISPO

Record ID: PR0000332

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grime accumulation underneath the sushi bar and surrounding floors. Deep clean and ensure this area is regularly cleaned.	0.5	03/25/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS; -Observed grime accumulation underneath the sushi bar and surrounding floors. Deep clean and ensure this area is regularly cleaned.	2.0	03/25/2025	Uncorrected as of 5/2/2025

Inspection Date: 08/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K040: Wiping Cloths: Properly Used and Stored Observed worn out sponge in the sushi bar prep sink. Discard and regularly replace should you continue to use sponges. It is recommended to avoid using cellulose sponges and instead use the scotch bright pads only.	0.5	08/29/2024	Uncorrected as of 5/2/2025
K041: Plumbing; Proper Backflow Devices - Observed loose faucet knob at hand wash sink near the large refrigerators. Repair or replace knobs. - Observed prep sink faucet in the sushi bar to be loose and not secured to the wall. Secure faucet to ensure equipment is well maintained and in good working order.	0.5	08/29/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grime accumulation underneath the sushi bar and surrounding floors. Deep clean and ensure this area is regularly cleaned.	0.5	08/29/2024	Uncorrected as of 5/2/2025

Inspection Date: 10/10/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure pump soap is available at the hand washing station in the front. Corrected on site.	3.0	10/10/2023	Corrected On Site
K027: Food Separated and Protected To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken. Observed raw meat stored above tofu. Corrected on site.	1.0	10/10/2023	Corrected On Site
K033: Nonfood-Contact Surfaces Clean Ensure all nonfood-contact surfaces are maintained clean.	0.5		Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: JAPANESE RESTAURANT GOSHI****Facility ID:** FA0000332**Site Address:** 570 HIGUERA ST 155, SAN LUIS OBISPO**Record ID:** PR0000332**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 10/10/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 94.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	10/13/2023	08/29/2024
1. Repair or replace automatic dish machine. 0 ppm quat or bleach dispensing from the machine. Ensure 200 ppm quat or 50 ppm bleach dispenses from unit prior to use.			
2. Obtain quat or chlorine sanitizer test strips for monitoring 100 PPM chlorine and 200 PPM quat in sanitizer solution.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	10/13/2023	08/29/2024
Clean and sanitize refrigeration gaskets and handles throughout.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5		Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: JAY BIRDS

Facility ID: FA0015464

Site Address: 3845 S HIGUERA STE 104, SAN LUIS OBISPO

Record ID: PR0020891

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 04/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NOT APPLICABLE

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>04/14/2025</u>	<u>Corrected On Site</u>
Observed soap dispenser not dispensing any soap. Shift manager explained that they have been using the other sink in the facility which has a functioning soap dispenser. Ensure soap dispenser is repaired or replaced and continue washing hands in the sink with adequate supplies.			
K041: Plumbing: Proper Backflow Devices	<u>0.5</u>	<u>04/14/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed valve on hand sink not functioning. Ensure faucet is repaired or replaced.			

Inspection Date: 10/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>10/24/2024</u>	<u>Corrected On Site</u>
Observed wiping rags on counter tops. Ensure wiping rags are stored in sanitizer solution between use.			

Inspection Date: 05/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>05/17/2024</u>	<u>10/24/2024</u>
Observed dust accumulating on the fan guard in the ceiling of the main kitchen area. Clean and maintain clean.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: JBJ'S ROUND UP

Facility ID: FA0000319

Site Address: 815 MAIN ST, CAMBRIA

Record ID: PR0000319

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed unlabeled containers with food in walk in cooler. Provide labels to all working containers to indicate contents.	<u>0.5</u>	<u>11/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained 1) Observed broken rubber door gasket on prep freezer. Repair or replace. 2) Observed debris accumulation on table top can opener and meat slicer. Clean, sanitize and maintain.	<u>0.5</u>	<u>01/25/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>11/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored 1) Observed cloth towel on prep table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. 2) Observed sponges at 3-compartment sink. Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.	<u>0.5</u>	<u>11/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate. Send copy of Food Safety Manager Certificate within 60 days.	<u>1.0</u>	<u>06/10/2024</u>	<u>11/25/2024</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber gaskets on Delfield prep cooler and small freezer. Repair or replace.	<u>0.5</u>	<u>06/10/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Properly secure the pressurized CO2 tank.	<u>0.5</u>	<u>04/24/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed exposed light bulb in prep sink area. Ensure all light bulbs are either shatter proof/coated/or shielded to prevent contamination of food/equipment/utensils.	<u>0.5</u>	<u>04/24/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep unit tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	<u>0.5</u>	<u>04/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: JEFFRY'S WINE COUNTRY BBQ

Facility ID: FA0013470

Site Address: 819 12TH ST STE B, PASO ROBLES

Record ID: PR0018983

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 01/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 06/26/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K036: Equipment, Utensils and Linens: Storage and Use

0.5

06/26/2023

01/05/2024

Ensure CO2 tanks are secured to a fixed location.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: JEN'S BROTH & TEA

Facility ID: FA0016137

Site Address: 345 CHAMPIONSHIP LN, TEMPLETON

Record ID: PR0021698

Program Description: MR40 - DEPENDENT FOOD SERVICE OPERATOR-MODERATE PREP

Inspection Date: 10/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered

Inspection Date: 05/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Obtain food handler card and store copy on site.	<u>1.0</u>	<u>05/31/2024</u>	<u>10/21/2024</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: Obtain food handler card and store copy on site.	<u>2.0</u>	<u>05/03/2024</u>	<u>10/21/2024</u>

Inspection Date: 07/28/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Obtain food handler card and store copy on site.	<u>1.0</u>	<u>08/04/2023</u>	<u>10/21/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: JERSEY MIKE'S

Facility ID: FA0016598

Site Address: 2301 THEATRE DR STE 100, PASO ROBLES

Record ID: PR0022192

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 01/22/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: 2025 health permit fees not paid. Ensure permit fees are paid on or before 1/29/2025 or the facility will be closed for operating without a valid health permit.

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified 1. Ensure bulk foods are stored 6" or more up off floor. 2. Ensure spray bottles are labeled as to the contents of the containers.	0.5	01/23/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Ensure hood system is repaired or replaced to remove heat and grease laden vapors.	0.5	01/29/2025	Uncorrected as of 5/2/2025
K041: Plumbing; Proper Backflow Devices Ensure leaky faucet at food prep sink is repaired and replaced.	0.5	01/29/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure employee personal items are stored inside lockers or out of food prep/storage locations.	0.5	01/23/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Repair or replace broken cove base/corner of wall at entry of food prep area.	0.5	02/05/2025	Uncorrected as of 5/2/2025
K049: Permits Available 2025 health permit fees not paid. Ensure permit fees are paid on or before 1/29/2025 or the facility will be closed for operating without a valid health permit.	0.5	01/29/2025	Uncorrected as of 5/2/2025

Inspection Date: 03/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Employee and public restroom had no pump soap available for use. Employee went to store to obtain pump soap for both toilet rooms. Ensure hand wash sink supplies are available for use at all times.	3.0	03/12/2024	Corrected On Site
K007: Proper Hot and Cold Holding Temperatures Observed bacon stored on shelf at hood system without temperature control. Discontinue this practice. Ensure potentially hazardous foods are stored at 41F and below, 135F or higher or use Time as a Public Health Control/maintain records for review.	3.0	03/12/2024	Corrected On Site
K030: Food Storage; Food Storage Containers Identified Ensure spray bottles are labeled as to the contents of the containers.	0.5	03/12/2024	Corrected On Site
K035: Adequate/Approved Equipment/Utensils, Maintained Observed drawer to food prep unit unable to fully close. Repair or replace to ensure foods are stored at 41F and below.	0.5	03/15/2024	01/22/2025
K036: Equipment, Utensils and Linens: Storage and Use 1. Ensure CO2 tanks are secured to a fixed location. 2. Ensure bulk bins have scoops with handles to obtain bulk foods. Store handles out of contact with food product.	0.5	03/12/2024	Corrected On Site

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** JERSEY MIKE'S**Facility ID:** FA0016598**Site Address:** 2301 THEATRE DR STE 100, PASO ROBLES**Record ID:** PR0022192**Program Description:** MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP**Inspection Date:** 03/12/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 92.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	03/12/2024	Corrected On Site
Observed employee meal stored with foods for sale. Discontinue this practice. Ensure employee items are stored separate from food storage.			

Inspection Date: 01/29/2024**Type of Service Description:** CHANGE OF OWNERSHIP INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 99.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K041: Plumbing; Proper Backflow Devices	0.5	02/02/2024	03/12/2024
Ensure hot water handle is able to turn on enough to provide hot water at rear hand wash sink. Use hand wash sink located in front to adequately wash hands.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: JERSEY MIKE'S

Facility ID: FA0016600

Site Address: 1540 E GRAND AVE STE B, ARROYO GRANDE

Record ID: PR0022193

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 03/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify food handler cards for employees during time of inspection. Ensure food handler cards are stored on site and able to be presented during time of inspection.	<u>1.0</u>	<u>03/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed free standing CO2 tanks. Ensure CO2 tanks are affixed to a rigid structure.	<u>0.5</u>	<u>03/27/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed broken cove tile inside walk in refrigeration unit. Repair/replace. REPEAT VIOLATIONS: - Observed degrading FRP edges and exposed drywall around electrical box in back kitchen. Repair/replace. Ensure all walls are smooth, nonabsorbent and easily cleanable. - Observed food debris/ grime underneath equipment. Ensure all floors/walls/ceilings are maintained clean. Ensure facility cleans and sanitizes underneath equipment.	<u>0.5</u>	<u>03/31/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure copy of last health inspection report is kept on site and able to be presented during inspection.	<u>0.5</u>	<u>03/27/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 45.	<u>2.0</u>	<u>03/26/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed no pump soap at hand wash sink in back kitchen. Ensure every hand wash sink is fully stocked with pump soap and paper towels at all times.	<u>3.0</u>	<u>04/03/2024</u>	<u>03/26/2025</u>
K008: Procedures/Records for Time as PH Control Method Observed time being used as a public health control method for bacon. Ensure time/temperature stickers are utilized for when bacon was made and when to discard cooked bacon (4 hours).	<u>2.0</u>	<u>04/03/2024</u>	<u>03/26/2025</u>
K021: Hot and Cold Water Available Observed no warm (100-104F) water at toilet room hand wash sink. Ensure warm water is restored within 24 hours to toilet room. Employees are to rewash hands at kitchen hand wash sinks with warm water.	<u>2.0</u>	<u>04/04/2024</u>	<u>03/26/2025</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify food manager safety certification during inspection. Ensure food manager safety certifications are stored on site and able to be presented during time of inspection.	<u>1.0</u>	<u>04/10/2024</u>	<u>03/26/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing REPEAT VIOLATION: Observed mops leaning against wall to dry. Ensure mops are hung up to air dry without soiling walls or other equipment. Facility can install a mop rack.	<u>0.5</u>	<u>04/10/2024</u>	<u>03/26/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: JERSEY MIKE'S

Facility ID: FA0016600

Site Address: 1540 E GRAND AVE STE B, ARROYO GRANDE

Record ID: PR0022193

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 04/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>04/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION:			
- Observed degrading FRP edges around electrical box in back kitchen. Repair/replace. Ensure all walls are smooth, nonabsorbent and easily cleanable.			
- Observed raw wood under water heater. Ensure floors/walls/ceilings are smooth, nonabsorbent and easily cleanable. Facility can seal the raw wood.			
- Observed food debris under shelving in walk-in refrigeration unit. Ensure all floors/walls/ceilings are maintained clean. Ensure facility cleans and sanitizes underneath equipment.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>04/03/2024</u>	<u>03/26/2025</u>
See comments in section 44 and 45.			

Inspection Date: 01/31/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: Change of ownership inspection for food facility.

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>01/31/2024</u>	<u>Corrected On Site</u>
Observed bacon being held at 100F. Ensure bacon is kept at 135F or above OR 41F or below. Facility can also use time as a public health control method. Food items that are made and leave temperature control can be kept for four hours then discarded. Corrected on site.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>02/01/2024</u>	<u>03/26/2025</u>
Observed cork board above food preparation sink. Discontinue use of this item. Ensure all equipment is smooth, nonabsorbent, easily cleanable and commercial grade.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>02/02/2024</u>	<u>03/26/2025</u>
Observed light out in hood system. Repair/replace.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>02/07/2024</u>	<u>03/26/2025</u>
Observed mops leaning against wall to dry. Ensure mops are hung up to air dry without soiling walls or other equipment. Facility can install a mop rack.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>02/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed degrading FRP edges around electrical box in back kitchen. Repair/replace. Ensure all walls are smooth, nonabsorbent and easily cleanable.			
- Observed raw wood under water heater. Ensure floors/walls/ceilings are smooth, nonabsorbent and easily cleanable. Facility can seal the raw wood.			
- Observed food debris under shelving in walk-in refrigeration unit. Ensure all floors/walls/ceilings are maintained clean. Ensure facility cleans and sanitizes underneath equipment.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: JERSEY MIKE'S

Facility ID: FA0016601

Site Address: 3940 BROAD ST # 1, SAN LUIS OBISPO

Record ID: PR0022194

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification No food managers card onsite. Please send a copy to your inspector.	<u>1.0</u>	<u>12/24/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed unchained CO2 tanks. Ensure tanks are chained for employee safety.	<u>0.5</u>	<u>12/24/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 02/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: CLOSED UNTIL ABATED

Score: 98.0

Overall Inspection Comments: No hot water

Violation Item	Points Lost	Comply By Date	Complied On Date
K021: Hot and Cold Water Available Provide hot water to the facility ASAP to re-open, closed until abated	<u>2.0</u>	<u>02/16/2024</u>	<u>12/24/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: JEWEL OF INDIA

Facility ID: FA0013786

Site Address: 2115 BROAD ST, SAN LUIS OBISPO

Record ID: PR0019284

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	05/31/2024	10/28/2024
Obtain food managers card and ensure all food employees have a valid/current food handler card/certificate.			
K030: Food Storage; Food Storage Containers Identified	0.5	05/10/2024	10/28/2024
Observed unlabeled dry storage containers. Ensure all containers are labeled.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	05/10/2024	10/28/2024
Observed scoops without handles in bulk containers. Ensure all scoops are commercial grade with handles to prevent cross contamination.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: JIMMY D'S SPAGHETTI JOINT

Facility ID: FA0015280

Site Address: 1301 W GRAND AVE, GROVER BEACH

Record ID: PR0020689

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	10/18/2024	Uncorrected as of 5/2/2025

Observed dish inside hand sink. Ensure hand washing sinks are used for hand washing purposes only.

Inspection Date: 06/30/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	06/30/2023	Uncorrected as of 5/2/2025

Observed a small amount of mildew beginning to accumulate on the ice chute inside the ice machine. Clean and sanitize regularly.



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0016677

PR0022287

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: JIMMY'S WATERING HOLE / BONNIE'S KITCHEN

Facility ID: FA0016677

Site Address: 2198 RIVERSIDE AVE, PASO ROBLES

Record ID: PR0022287

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 07/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: JJ'S MARKET

Facility ID: FA0014268

Site Address: 2792 HALCYON RD, ARROYO GRANDE

Record ID: PR0019744

Program Description: MR14 - RETAIL MKT (ABOVE 10,000 SF) - MODERATE PREP

Inspection Date: 03/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed grime on multiple fan covers in refrigeration units. Ensure all equipment is maintained clean.	<u>0.5</u>	<u>03/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Repeat violation: Observed light out in hood system. Repair/replace.	<u>0.5</u>	<u>03/05/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing: Proper Backflow Devices Observed grime built up in multiple floor sinks. Ensure all floor sinks are maintained clean.	<u>0.5</u>	<u>03/06/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 38.	<u>2.0</u>	<u>03/03/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 12/28/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed cheese refrigeration unit out of temperature compliance (50F). Repair/replace unit. Ensure all refrigeration units can maintain 41F or below. Cheese was probed at 48.5F then discarded by manager.	<u>3.0</u>	<u>12/28/2023</u>	<u>Corrected On Site</u>
K027: Food Separated and Protected Observed raw meat and shell eggs being stored above ready to eat foods. To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken.	<u>1.0</u>	<u>12/28/2023</u>	<u>03/03/2025</u>
K030: Food Storage; Food Storage Containers Identified Observed box of food being stored on floor of walk-in refrigeration unit. Ensure all food is stored 6 inches above ground. Corrected on site by manager.	<u>0.5</u>	<u>12/28/2023</u>	<u>Corrected On Site</u>
K032: Food Properly Labeled & Honestly Presented Observed one expired baby food item. Ensure facility does not offer baby formula/food after the "use by" date. Food item was discarded by manager.	<u>0.5</u>	<u>12/28/2023</u>	<u>Corrected On Site</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed CO2 tank standing freely in dry storage. Ensure all CO2 tanks are affixed to a rigid structure.	<u>0.5</u>	<u>12/29/2023</u>	<u>03/03/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed light out in hood system. Repair/replace.	<u>0.5</u>	<u>01/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed wiping cloth being stored on prep line. Ensure wiping cloths are stored in sanitizer solution when not in use.	<u>0.5</u>	<u>12/28/2023</u>	<u>03/03/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: JOCKO'S

Facility ID: FA0000149

Site Address: 125 N THOMPSON AVE, NIPOMO

Record ID: PR0000149

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 09/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed grime in soda nozzles and soda nozzle holders at bar. Ensure all food contact surfaces are maintained clean and sanitized.	<u>3.0</u>	<u>09/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K033: Nonfood-Contact Surfaces Clean Observed dust built up on ventilation fans in kitchen. Ensure all non food contact surfaces are maintained clean.	<u>0.5</u>	<u>09/28/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed food debris/grime built up on handles of equipment. Ensure all equipment is maintained clean.	<u>0.5</u>	<u>09/28/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed dust on ceiling above prep line. - Observed grime built up underneath equipment and in hard to reach areas of flooring. Ensure all floors/walls/ceilings are maintained clean. - Note: Observed degrading grout on flooring (near three compartment sink and mechanical dish machine). Facility may want to consider re-grouting tile so cleanability does not become an issue in the future.	<u>0.5</u>	<u>09/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/30/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: Food facility was well organized and well managed during time of inspection. Manager was able to correct most violations on site.

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed two units out of temperature compliance (45/50F). Ensure all units can maintain 41 F or below. - Facility decided to utilize time as a public health control method for out of temperature sauces. All potentially hazardous food must be discarded fours after it has been removed from temperature control. Manager had labels for sauces to keep track of time. - Cut fruit in out of temperature bar refrigeration unit had just been prepped before opening, so it was moved to another unit that was maintaining 41F or below.	<u>3.0</u>	<u>08/30/2023</u>	<u>Corrected On Site</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed CO2 cylinders standing freely in kitchen prep area. Ensure all CO2 cylinders are affixed to a rigid structure. Manager corrected on site and chained up CO2 cylinders.	<u>0.5</u>	<u>08/30/2023</u>	<u>Corrected On Site</u>
K039: Thermometers Provided and Accurate Observed a few refrigeration units without secondary thermometers. Ensure all refrigeration units have a secondary thermometer.	<u>0.5</u>	<u>08/31/2023</u>	<u>09/26/2024</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops placed on side of wall to dry. Ensure mops are hung up to dry without soiling walls or other equipment. Manager can install a mop rack.	<u>0.5</u>	<u>09/04/2023</u>	<u>09/26/2024</u>



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Facility Name: JOEBELLA COFFEE

Facility ID: FA0011069

Site Address: 3168 EL CAMINO REAL, ATASCADERO

Record ID: PR0016608

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Overall, facility is well-maintained and no violations were observed at the time of inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 02/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

03/08/2024

12/05/2024

Unable to verify test strips at the time of the inspection. Ensure quat and chlorine test strips are obtained. Ensure chlorine test strips are used to measure 100 ppm chlorine in solution. Ensure quat test strips are used to measure 200 ppm quat in solution.

K040: Wiping Cloths: Properly Used and Stored

0.5

03/01/2024

12/05/2024

Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: JOEBELLA COFFEE ROASTERS

Facility ID: FA0014518

Site Address: 1803 SPRING POD 8, PASO ROBLES

Record ID: PR0019990

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 11/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	11/15/2024	Corrected On Site
Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 200ppm quaternary ammonium. Corrected on site.			
K021: Hot and Cold Water Available	2.0	11/15/2024	Corrected On Site
At the time of the inspection, no hot water was available. Staff advised they were having issue with the line from the water heater and someone was on site to fix the problem. Staff was heating water up and pouring it into 3 comp sink to wash dishes and using the hand wash station from the facility right next door. ** Hot water is required in order to operate or the permit can be suspended. In the future, if no hot water is available the business should voluntarily close until the problem can be fixed.			
K024: Person In Charge Present and Performs Duties: Valid Certification	1.0	11/16/2024	Uncorrected as of 5/2/2025
Unable to verify Food Manager Certificate at the time of the inspection. Ensure copies on site for inspector review.			
K040: Wiping Cloths: Properly Used and Stored	0.5	11/15/2024	Uncorrected as of 5/2/2025
1. Observed sponges in the 3 comp sink. Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces. 2. Observed soiled wiping cloths sitting on prep areas. Wiping cloths should be held in a solution of sanitizer between uses. Corrected on site.			

Inspection Date: 11/29/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	11/29/2023	Corrected On Site
Ensure sanitizer bucket is created and used to sanitize food contact surfaces. Observed no sanitizer bucket created for food prep areas. Corrected on site.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	12/08/2023	11/15/2024
Ensure quat sanitizer test strips are obtained to monitor 200 PPM quat in sanitizer in solution.			



Two Years of Retail Food Facility Inspection Results

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Facility Name: JOEBELLA COFFEE SLO

Facility ID: FA0017085

Site Address: 311 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0022719

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 01/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 12/23/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: JOE'S ONE-NINER DINER

Facility ID: FA0012523

Site Address: 4900 WING WY, PASO ROBLES

Record ID: PR0017966

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/24/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	09/13/2024	03/24/2025
Observed several food handler cards. Renew and store store copies on site for inspector review.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	09/20/2024	03/24/2025
REPEAT VIOLATION: Observed missing hood filter. Replace all missing hood filters and ensure they are properly installed.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
See comments in section 38.			

Inspection Date: 12/14/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	12/22/2023	09/05/2024
Clean and sanitize mold from ice chute.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	12/22/2023	03/24/2025
Replace all missing hood filters and ensure they are properly installed.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

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Facility Name: JOE'S OTHER PLACE

Facility ID: FA0000496

Site Address: 730 MAIN ST, TEMPLETON

Record ID: PR0000496

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use Ensure employees eat outside of food prep areas.	2.0	11/14/2024	Corrected On Site
K035: Adequate/Approved Equipment/Utensils, Maintained Repair or replace broken refrigeration gaskets at the cook station.	0.5	11/22/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed degrading particle board at food preparation sink and ware wash area. Repair or replace.	0.5	11/29/2024	Uncorrected as of 5/2/2025

Inspection Date: 02/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use Discontinue eating in food preparation areas. Food observed on server station food prep top table. (COS)	2.0	02/13/2024	Corrected On Site
K029: Toxic Substances Properly Identified, Stored, Used Label toxic substances as to the contents of the container.	0.5	02/16/2024	11/14/2024
K034: Warewashing Facility/Test Strips: Adequate, Used Replace chlorine sanitizer test strips as the existing container was dropped in water and do not work.	0.5	02/16/2024	11/14/2024
K036: Equipment, Utensils and Linens: Storage and Use Ensure CO2 tanks are secured to a fixed location.	0.5		Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Store recent Health Inspection report on site, available for inspector and customer review upon request.	0.5	02/14/2024	11/14/2024
K053: Repeat Violations - Critical (1 - 23) REPEAT VIOLATION: 1. Discontinue eating in food preparation areas. Food observed on server station food prep top table. (COS)	5.0	02/13/2024	11/14/2024
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: 1. Store recent Health Inspection report on site, available for inspector and customer review upon request. 2. Ensure CO2 tanks are secured to a fixed location.	2.0	02/13/2024	11/14/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: JOE'S OTHER PLACE****Facility ID:** FA0000496**Site Address:** 730 MAIN ST, TEMPLETON**Record ID:** PR0000496**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 08/08/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 96.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use Discontinue eating in food prep areas. Ensure foods are eaten out of food prep/storage locations. (COS)	<u>2.0</u>	<u>08/08/2023</u>	<u>Corrected On Site</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed degrading counter tops at front hand wash sink. Repair or replace.	<u>0.5</u>	<u>09/08/2023</u>	<u>02/13/2024</u>
K036: Equipment, Utensils and Linens: Storage and Use Ensure CO2 tanks are secured to a fixed location.	<u>0.5</u>	<u>08/11/2023</u>	<u>11/14/2024</u>
K043: Approved Toilets: Maintained, Accessible, Clean Ensure toilet tissue is stored on dispenser to prevent cross contamination.	<u>0.5</u>	<u>08/11/2023</u>	<u>02/13/2024</u>
K047: Signs Posted; Last Inspection Report Available Store recent Health INspection report on site, available for inspector and customer review upon request.	<u>0.5</u>	<u>08/09/2023</u>	<u>11/14/2024</u>



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Facility Name: JOE'S PLACE

Facility ID: FA0000520

Site Address: 305 SPRING ST, PASO ROBLES

Record ID: PR0000520

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use Ensure employee meals remain outside of food prep or food storage locations. (COS)	2.0	12/30/2024	Corrected On Site
K005: Proper Handwash Procedures and Glove Use Replace missing pump soap dispenser at ware wash room hand sink.	5.0	12/30/2024	Corrected On Site
K030: Food Storage; Food Storage Containers Identified Observed uncovered, raw bacon in walk-in refrigeration unit. Ensure raw bacon has a cover to prevent cross contamination.	0.5	12/31/2024	Uncorrected as of 5/2/2025

Inspection Date: 05/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Ensure toxic substance spray bottles are labeled as to the contents of the containers.	0.5	05/24/2024	12/30/2024
K040: Wiping Cloths: Properly Used and Stored Ensure wiping cloths remain in sanitizer solution when not in active use.	0.5	05/23/2024	12/30/2024
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure personal items are stored separate from food storage locations.	0.5	05/24/2024	12/30/2024
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: Ensure personal items are stored separate from food storage locations.	2.0	05/22/2024	12/30/2024

Inspection Date: 11/16/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Clean dust accumulation from fan blade covers/ceiling in walk-in refrigeration units.	0.5	11/24/2023	05/22/2024
K036: Equipment, Utensils and Linens: Storage and Use Ensure paper towels are stored inside dispenser units, in mens toilet room.	0.5	11/17/2023	05/22/2024
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure personal items are stored separate from food storage locations.	0.5	11/24/2023	05/22/2024

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Facility Name: JOE'S PLACE

Facility ID: FA0000520

Site Address: 305 SPRING ST, PASO ROBLES

Record ID: PR0000520

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/16/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	11/24/2023	05/22/2024

Clean and sanitize food debris from under three compartment sink/floor drain area.

K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	11/16/2023	05/22/2024

REPEAT VIOLATIONS:

1. Ensure personal items are stored separate from food storage locations.



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Facility Name: JOHN'S VALERO

Facility ID: FA0015500

Site Address: 157 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0020961

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 02/20/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 03/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: Facility is in acceptable condition overall and manager discussed remodel and expansion that is happening this year. All food in walk in is sealed and it is primarily a refrigerator for beverages, however dust on fan guard was observed. Clean guards to keep dust off of food items. Observed a small tile on the threshold between the store and prep area to be unattached. Reattach tile to ensure smooth and easily cleanable floor surface.

Violation Item

Points Lost Comply By Date Complied On Date

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

04/05/2024

02/20/2025

No test strips observed during inspection. Acquire test strips as soon as possible to verify adequate proper sanitizer levels.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: JOHNSON'S MARKET & GIFTS

Facility ID: FA0000470

Site Address: 1262 PACIFIC BLVD, OCEANO

Record ID: PR0000470

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 11/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>11/20/2024</u>	<u>02/25/2025</u>
Discontinue storing the roll of paper towels on the back of the toilet. Ensure paper towels are kept inside of the paper towel dispenser.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>11/20/2024</u>	<u>02/25/2025</u>
Clean the fan covers inside of the walk-in.			

Inspection Date: 10/26/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>10/26/2023</u>	<u>11/20/2024</u>
Repair the leak at the 3-compartment sink.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>10/26/2023</u>	<u>11/20/2024</u>
Discontinue storing equipment inside the mop sink and maintain clean.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>10/26/2023</u>	<u>11/20/2024</u>
Thoroughly clean and maintain all floors, walls, and ceilings.			

Inspection Date: 08/02/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K021: Hot and Cold Water Available	<u>2.0</u>	<u>08/02/2023</u>	<u>11/20/2024</u>
Repair the hot water at the 3-compartment sink.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>08/02/2023</u>	<u>11/20/2024</u>
Thoroughly clean and maintain all floors, walls, and ceilings.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: JOSE'S COUNTRY KITCHEN

Facility ID: FA0000178

Site Address: 81 WELLSONA RD, PASO ROBLES

Record ID: PR0000178

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed empty pump soap dispenser at hand wash station. Ensure hand wash station is stocked and available to use at all times.	<u>3.0</u>	<u>10/16/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage: Food Storage Containers Identified Observed unlabeled bulk food containers. Ensure bulk food items are labeled as to the contents of the container (ex., flour, sugar, etc.).	<u>0.5</u>	<u>10/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored REPEAT VIOLATION: Observed sponges at three compartment sink. Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.	<u>0.5</u>	<u>10/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Main walk ways are cleaned, however, there is a build up of food debris on the floors around equipment on cook line. Implement a cleaning schedule to ensure floors are cleaned on a regular basis. Be sure to clean under and around equipment and storage areas.	<u>0.5</u>	<u>10/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Note: Observed broken floor tiles near walk in refrigeration unit and prep table. Ensure all floors are smooth, durable, of approved materials, and in good repair.

Inspection Date: 12/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F. Observed buckets of raw meat outside the walk-in refrigerator. Corrected on site.	<u>3.0</u>	<u>12/18/2023</u>	<u>Corrected On Site</u>
K038: Approved Lighting/Ventilation: Adequate, Used Ensure all light bulbs are either shatter proof/coated/or shielded to prevent contamination of food/equipment/utensils. Observed missing light cover in dry storage area.	<u>0.5</u>	<u>01/05/2024</u>	<u>10/16/2024</u>
K040: Wiping Cloths: Properly Used and Stored Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.	<u>0.5</u>	<u>12/29/2023</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: J'S BURGERS

Facility ID: FA0012002

Site Address: 747 SPRING ST UNIT 101, PASO ROBLES

Record ID: PR0017391

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 92.5

Overall Inspection Comments: Health permit fees have not been paid. If fees are not rendered by 1/28/2025, the health permit will be suspended and facility remain closed until fees are rendered.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Repair broken paper towel dispenser at hand wash sink.	3.0	01/21/2025	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification 1. Ensure all employees obtain and store on site a copy of a Food Handler card. 2. Ensure a Food Managers certificate is obtained/renewed.	1.0	01/31/2025	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified 1. Ensure boxes of potatoes are stored a minimum of 6" up off floor. 2. Ensure frozen, raw meat patties are stored below ready to eat food items.	0.5	01/22/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Discontinue storing employee personal items among food items.	0.5	01/22/2025	Uncorrected as of 5/2/2025
K049: Permits Available Post 2025 Health Permit in a conspicuous location.	0.5	01/24/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: 1. Ensure all employees obtain and store on site a copy of a Food Handler card.	2.0		Uncorrected as of 5/2/2025

Inspection Date: 05/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure all employees obtain and store on site a copy of a Food Handler card.	1.0	05/29/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Ensure sanitizer wiping cloths remain in sanitizer solution when not in active use.	0.5	05/23/2024	01/21/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grease and food debris accumulation behind cook line. Clean and sanitize.	0.5	05/31/2024	01/21/2025
K049: Permits Available Facility provides soft serve ice cream. Ensure a dairy license is obtained and stored on site, available for Inspector review.	0.5	05/31/2024	01/21/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: Ensure all employees obtain and store on site a copy of a Food Handler card.	2.0	05/22/2024	01/21/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: J'S BURGERS

Facility ID: FA0012002

Site Address: 747 SPRING ST UNIT 101, PASO ROBLES

Record ID: PR0017391

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/16/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: Ensure proof of service for refrigeration unit is submitted to Environmental Health Services.

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	11/16/2023	Corrected On Site
Food prep top unit measured 58F. Employees prepared food two hours prior to use of unit. Food was relocated to another refrigeration unit at 41F. Ensure unit is repaired or replaced. Submit proof of service prior to reuse.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	11/24/2023	01/21/2025
Ensure all employees obtain and store on site a copy of a Food Handler card.			



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Facility Name: JUDKINS MIDDLE SCHOOL

Facility ID: FA0001307

Site Address: 680 WADSWORTH, PISMO BEACH

Record ID: PR0001307

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	09/25/2024	Uncorrected as of 5/2/2025
The bottom of the walk-in freezer is rusting and degrading where it meets the floor. There is a leak around the base of the unit due to the degradation. Repair or replace the unit.			

Inspection Date: 05/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	05/15/2024	09/25/2024
Observed cardboard underneath the shelving in the walk-in. Discontinue using cardboard for this purpose. Ensure all surfaces are smooth, non-absorbent, and easily cleanable.			

Inspection Date: 11/02/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	11/02/2023	Corrected On Site
Observed side door to kitchen propped open without a screen. Ensure doors remain closed or install a tight fitting screen to protect from entrance of vermin and outside contamination. Corrected on site.			



Two Years of Retail Food Facility Inspection Results

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Facility Name: JUICEBOSS

Facility ID: FA0014786

Site Address: 5940 ENTRADA AVE, ATASCADERO

Record ID: PR0020234

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 12/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Overall, facility is well-maintained and no violations were observed at the time of the inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 02/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K040: Wiping Cloths: Properly Used and Stored	0.5	02/07/2024	Corrected On Site

Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces. Corrected on site



Two Years of Retail Food Facility Inspection Results

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Facility Name: JULIA'S JUICE INC

Facility ID: FA0010519

Site Address: 960 W GRAND AVE STE F, GROVER BEACH

Record ID: PR0016535

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 02/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Clean high touch areas more frequently (doors, light switches, handles, etc.)	0.5	02/11/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed heating equipment turned on underneath the hood but the hood was not on. Ensure the ventilation hood is running while cooking and while equipment is running.	0.5	02/11/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed both front doors open without screens. Facility has two unenclosed kitchens and therefore must protect from entrance of vermin. Keep doors closed or install tight fitting screens.	0.5	02/11/2025	Uncorrected as of 5/2/2025

Inspection Date: 03/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K032: Food Properly Labeled & Honestly Presented Observed unlabeled bags of prepackaged granola. Ensure prepackaged foods are labeled with the following: (1) The common name of the food, or absent a common name, an adequately descriptive identity statement. (2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food. (3) An accurate declaration of the quantity of contents. (4) The name and place of business of the manufacturer, packer, or distributor. (5) Food allergens	0.5	03/06/2024	02/11/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Facility has preexisting non-conforming flooring and coving in the employee restroom. Flooring must be brought up to code upon remodel of the restroom floor.	0.5	03/06/2024	02/11/2025



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Facility Name: JUST BAKED

Facility ID: FA0016320

Site Address: 725 12TH ST, PASO ROBLES

Record ID: PR0021888

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 03/31/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	04/04/2025	Uncorrected as of 5/2/2025
Floors are worn and chipping in heavily trafficked areas, like the walk in. Ensure all floors are smooth, durable, of approved materials, in good repair, and are free of any peeling paint.			

Inspection Date: 06/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	06/07/2024	03/31/2025
1. Automatic dish machine measured 0 ppm chlorine. Discontinue use until dispenses 50 ppm chlorine sanitizer. Utilize sanitizer test strips to confirm correct concentrations. 2. Ensure chlorine test strips are obtained to check automatic dish machine.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	06/07/2024	03/31/2025
Observed several scoops laying down in bulk food containers. If scoops are to be stored in food containers they need a handle that is stored upright out of contact with the food.			

Inspection Date: 09/01/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility appears clean and well maintained.

AWRD: EXCELLENCE AWARD **0.0**

Inspection Date: 08/01/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility approved to operate.

-Post the facility Health Permit on-site in location that is visible to the public when it is received (via USPS).



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: JUST BAKED CAKE STUDIO & BAKERY

Facility ID: FA0014545

Site Address: 1815 SPRING ST, PASO ROBLES

Record ID: PR0020012

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 11/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 01/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K049: Permits Available

0.5

01/19/2024

11/20/2024

Maintain the 2024 Public Health Permit in a conspicuous place.



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Facility Name: JUST INN

Facility ID: FA0001041

Site Address: 11680 CHIMNEY ROCK RD, PASO ROBLES

Record ID: PR0001041

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	11/12/2024	Corrected On Site
Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.			
K018: HACCP/Variance Required: Approved/Records Kept	2.0	11/12/2024	Uncorrected as of 5/2/2025
Observed facility packaging food using reduced oxygen packaging. Unable to verify HACCP plan at the time of the inspection. Provide and maintain proof of documentation to support the use of a HACCP. If the facility does NOT have a HACCP DISCONTINUE preparing or processing foods using reduced oxygen packaging at the facility until an approved HACCP is obtained from the CA Department of Public Health OR to continue utilizing ROP and ensure the following is methods are conducted: 114057.1.d. 1. label with date/time 2. store at 41F or below 3. use within 48 hours Observed several containers of unlabeled vacuum sealed meat in walk in refrigeration unit. All unlabeled meat should be voluntarily discarded due to improper labeling.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	11/29/2024	Uncorrected as of 5/2/2025
Main walk ways are cleaned, however, there is a build up of food debris on the floors around equipment. Implement a cleaning schedule to ensure floors are cleaned on a regular basis. Be sure to clean under and around equipment and storage areas.			

Inspection Date: 01/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage: Food Storage Containers Identified	0.5		Uncorrected as of 5/2/2025
Repeat Violation: Observed food stored on the floor in walk-in refrigeration unit. Properly elevate food items at least 6 inches above the floor.			
K039: Thermometers Provided and Accurate	0.5	01/26/2024	11/12/2024
Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).			
K049: Permits Available	0.5	01/26/2024	11/12/2024
Maintain the 2024 Public Health Permit in a conspicuous place.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 07/25/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

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Facility Name: JUST INN

Facility ID: FA0001041

Site Address: 11680 CHIMNEY ROCK RD, PASO ROBLES

Record ID: PR0001041

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 07/25/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure paper towels are placed in dispenser. Observes paper towels on shelf below dispenser.	<u>3.0</u>	<u>07/25/2023</u>	<u>Corrected On Site</u>
K023: No Rodents, Insects, Birds, or Animals Some flies observed in the kitchen and tasting room. Manager advised they use plug-in fly traps throughout the building.	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
K029: Toxic Substances Properly Identified, Stored, Used Ensure all toxic substances are labeled as to the contents of the container	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified 1. Observed food stored on the ground in walk-in refrigeration unit. Store food at least 6 inches off the ground. 2. Ensure bulk food containers are labeled.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used 1. Ensure chlorine sanitizer test strips are obtained and used to monitor 100 PPM chlorine in sanitizer buckets. 2. Discontinue using sponges on food contact surfaces.	<u>0.5</u>	<u>07/28/2023</u>	<u>11/12/2024</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Ensure floor sinks are cleaned and sanitized regularly to prevent accumulation of grime.	<u>0.5</u>	<u>08/04/2023</u>	<u>11/12/2024</u>
K049: Permits Available Maintain the Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>07/28/2023</u>	<u>11/12/2024</u>



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Facility Name: JUSTIN VINEYARDS & WINERY

Facility ID: FA0013533

Site Address: 811 12TH ST, PASO ROBLES

Record ID: PR0019046

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 05/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Automatic dish machine measured 0 ppm chlorine. Discontinue use until dispenses 50 ppm chlorine sanitizer. Utilize sanitizer test strips to confirm correct concentrations. Corrected on site.	<u>3.0</u>	<u>05/30/2024</u>	<u>Corrected On Site</u>
K030: Food Storage: Food Storage Containers Identified Ensure bulk food items are labeled as to the contents of the container (ex., flour, sugar, etc.).	<u>0.5</u>	<u>05/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed sponges at 3 compartment sink. Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.	<u>0.5</u>	<u>06/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 07/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K018: HACCP/Variance Required: Approved/Records Kept Facility utilizes a vacuum sealing machine. Unable to verify HACCP plan at the time of inspection. Discontinue use until HACCP records are maintained on site. Email inspector HACCP records for review.	<u>2.0</u>	<u>07/21/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Replaces lights out under hood.	<u>0.5</u>	<u>07/21/2023</u>	<u>05/30/2024</u>
K039: Thermometers Provided and Accurate Ensure secondary thermometers are installed in refrigeration units to monitor 41F or below.	<u>0.5</u>	<u>07/28/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	<u>0.5</u>	<u>07/21/2023</u>	<u>Uncorrected as of 5/2/2025</u>



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Facility Name: KAFFEIN COFFEE

Facility ID: FA0016800

Site Address: 1242 MONTEREY # 110, SAN LUIS OBISPO

Record ID: PR0022424

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 08/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed several flies in the back storage area. Ensure all vermin stay out of the facility by keeping the doors shut or installing screens.	0.5	08/23/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grime accumulation in floor drain next to three compartment sink. Clean and sanitize.	0.5	08/23/2024	Uncorrected as of 5/2/2025



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as of 5/2/2025

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Facility Name: KALEIDOSCOPE INN

Facility ID: FA0016947

Site Address: 150 S AVOCADO, NIPOMO

Record ID: PR0022577

Program Description: MR81 - BED & BREAKFAST

Inspection Date: 08/01/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: Change of ownership inspection for Bed & Breakfast. Food facility approved to operate.

Bed& Breakfast facilities are a restricted food service facility defined in CA retail food code as: A FOOD FACILITY of 20 guestrooms or less that provides overnight transient occupancy accommodations, that serves FOOD only to its registered guests, that serves only a breakfast or similar early morning meal and no other meals, and that includes the price of FOOD in the price of the overnight transient occupancy accommodation. A RESTRICTED FOOD SERVICE FACILITY may serve light FOODs or snacks presented to the guest for self-service.

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	08/08/2024	Uncorrected as of 5/2/2025
Ensure high heat test strips are obtained to measure water temperature of mechanical warewasher.			



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as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: KANPAI SUSHI

Facility ID: FA0000376

Site Address: 2665 SHELL BEACH RD, PISMO BEACH

Record ID: PR0016129

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed mildew accumulation on the panel inside the ice machine out back. Clean and sanitize regularly to prevent contamination of ice.	<u>3.0</u>	<u>10/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K018: HACCP/Variance Required: Approved/Records Kept Facility acidifies their sushi rice and holds it at room temperature but is not properly following their HACCP plan or recording the pH on a log sheet. Ensure the pH of each batch of rice is measured and recorded on a log sheet (see attached). Discard left over rice after 12 hours.	<u>2.0</u>	<u>10/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K021: Hot and Cold Water Available Repair the hot water on the hand sink at the front sushi bar. Facility has 2 hand sinks in front area. Utilize the one with working warm water until other sink is repaired.	<u>2.0</u>	<u>10/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K024: Person In Charge Present and Performs Duties: Valid Certification Food Manager Certificate on file is expired. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site for review during inspections.	<u>1.0</u>	<u>10/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain chlorine test strips to ensure 50ppm chlorine in the dish machine. Test daily to ensure machine is properly dispensing sanitizer.	<u>0.5</u>	<u>10/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: KAZOKU SUSHI INC

Facility ID: FA0001174

Site Address: 3830 BROAD ST #1, SAN LUIS OBISPO

Record ID: PR0001174

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K008: Procedures/Records for Time as PH Control Method Ensure that records for the pH levels of the sushi rice are on site and measurements are taken daily.	<u>2.0</u>	<u>10/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or employee has a valid/current food manager certificate. 60 days will be granted in order for someone to complete the course. Send evidence of completion to health inspector.	<u>1.0</u>	<u>12/20/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Ensure one of the hoses attached to the mechanical dishwashing unit is repaired or replaced. Utilize the 3-compartment sink for all warewashing until the mechanical dishwasher is serviced.	<u>0.5</u>	<u>11/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Properly secure the pressurized CO2 tank.	<u>0.5</u>	<u>10/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: KEEP OCEAN

Facility ID: FA0000676

Site Address: 3350 PECHO RD, LOS OSOS

Record ID: PR0000676

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 04/01/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: At the time of the inspection, no electrical power was available at the facility.

114182. Electrical power requirements

Electrical power shall be supplied at all times to operate the APPROVED exhaust, lighting, electric water heaters and REFRIGERATION UNITS, and any other accessories and appliances that may be installed in a FOOD FACILITY.

Violation Item	Points Lost	Comply By Date	Complied On Date
K021: Hot and Cold Water Available	3.0		04/01/2025
No hot water was available at the time of the inspection due to a lack of electrical power. A generator was available but was not active at the time of the inspection. Active food prep was being performed at the time of the inspection. Maintain an adequate supply of hot potable water (minimum of 120°F) and cold potable water under pressure to all sinks (except hand washing sinks).			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0		Uncorrected as of 5/2/2025
1) No food safety manager's certificate was available for review at the time of the inspection. Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. 2) Not all food handlers had food handler cards available for review at the time of the inspection. Ensure all food employees have a valid/current food handler card/certificate.			

Inspection Date: 08/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility is well maintained and organized.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: KEEP OCEAN

Facility ID: FA0000676

Site Address: 3350 PECHO RD, LOS OSOS

Record ID: PR0000676

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 12/08/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No food service during the time of inspection, visit as part of school inspections. No violations noted during the inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 08/22/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: The facility is well managed and maintained.

AWRD: EXCELLENCE AWARD

0.0

08/22/2023

Award of Excellence was issued.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: KENNEDY CLUB FITNESS

Facility ID: FA0007627

Site Address: 500 S RIVER RD, PASO ROBLES

Record ID: PR0011696

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 03/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

03/26/2025

Inspection Date: 03/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

03/18/2024

03/26/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: KENNETH J. FRANKLIN, FOOD SERVICE

Facility ID: FA0013034

Site Address: 8550 EL CAMINO REAL #C, ATASCADERO

Record ID: PR0018566

Program Description: LR40 - DEPENDENT FOOD SERVICE OPERATOR-MINIMAL PREP

Inspection Date: 04/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Phone interview was conducted. Menu items offered are the same. Operator continues to report to Mr.C's Catering & Kitchen Rentals

Inspection Date: 04/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: KERMIT KING ELEMENTARY SCHOOL

Facility ID: FA0005540

Site Address: 700 SCHOOLHOUSE CIR, PASO ROBLES

Record ID: PR0008523

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 03/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/25/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: KFC

Facility ID: FA0000397

Site Address: 2405 RIVERSIDE AVE, PASO ROBLES

Record ID: PR0000397

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K038: Approved Lighting/Ventilation: Adequate, Used Observed light out under hood. Repair or replace.	<u>0.5</u>	<u>01/03/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 03/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized No sanitizer buckets were set up at the time of the inspection. Ensure sanitizer buckets are setup and maintain a concentration of at least 200 ppm quat concentration. Ensure quat sanitizer test strips are used to monitor sanitizer in solution.	<u>3.0</u>	<u>03/28/2024</u>	<u>12/27/2024</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed build up on food debris and a few broken filters of hood system. Replace all broken hood filters and ensure they are properly installed. Clean and maintain the hood filters and hood surfaces.	<u>0.5</u>	<u>04/05/2024</u>	<u>12/27/2024</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed an accumulation of grime in floor sink in the front of the facility. Ensure floor sink are cleaned and sanitized on a regular basis.	<u>0.5</u>	<u>04/19/2024</u>	<u>12/27/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: KICKER'S

Facility ID: FA0016017

Site Address: 885 EMBARCADERO, MORRO BAY

Record ID: PR0021544

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify certificates at time of inspection. Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificates as per discussion.	1.0	06/02/2025	Uncorrected as of 5/2/2025
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottle with liquid in bar area. Properly label all chemicals and store in an area separate from food and utensils.	0.5	04/09/2025	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed unlabeled bulk containers. Provide labels to all working containers to indicate contents.	0.5	04/09/2025	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Observed debris accumulation on table top can opener. Clean, sanitize on routine basis.	0.5	04/04/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gaskets on reach in cooler with produce. Repair or replace.	0.5	06/02/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Properly secure all pressurized CO2 tanks.	0.5	04/04/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed broken light shield above ware washing area. Repair or replace. Ensure to maintain all light shields clean and in good repair.	0.5	06/02/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed deteriorated/damaged flooring patched with duck tape. Repair or replace. Ensure all floors and walls are smooth, durable, of approved materials, and in good repair.	0.5	10/02/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: #24, 29, 30, 35, 36	2.0		Uncorrected as of 5/2/2025

Inspection Date: 10/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K016: Shell Stock: Quality, Storage, Tags Maintain shellfish certification tags with the original container until empty, and then maintain tags in chronological order on the premises for a period of not less than 90 days from the date of harvest.	2.0	10/16/2024	Uncorrected as of 5/2/2025
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify certificates at time of inspection. Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificates as per discussion.	1.0	12/02/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** KICKER'S**Facility ID:** FA0016017**Site Address:** 885 EMBARCADERO, MORRO BAY**Record ID:** PR0021544**Program Description:** HR25 - RESTAURANT (SEATING 51 +) - FULL PREP**Inspection Date:** 10/02/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 94.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottle with liquid. Properly label all chemicals and store in an area separate from food and utensils.	<u>0.5</u>	<u>10/02/2024</u>	<u>Corrected On Site</u>
K030: Food Storage; Food Storage Containers Identified Observed unlabeled bulk containers. Provide labels to all working containers to indicate contents.	<u>0.5</u>	<u>10/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gaskets on reach in cooler. Repair or replace.	<u>0.5</u>	<u>12/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Properly secure all pressurized CO2 tanks.	<u>0.5</u>	<u>10/02/2024</u>	<u>Corrected On Site</u>
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>10/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: KIKKA SUSHI @ CALIFORNIA FRESH MARKET SAN LUIS OBISPO

Facility ID: FA0009175

Site Address: 555 FIVE CITIES DR, PISMO BEACH

Record ID: PR0015351

Program Description: MR15 - RETAIL MKT (UNDER 150 SF) - MODERATE PREP

Inspection Date: 01/29/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	01/29/2025	Corrected On Site
Observed 0ppm sanitizer in the 3-compartment sink and the sanitizer buckets at the coffee bar. Ensure 100ppm chlorine or 200ppm quat sanitizer in solution. Test using the appropriate test strips. Corrected on site.			
K026: Approved Thawing Methods Used, Frozen Food	0.5	01/29/2025	Uncorrected as of 5/2/2025
Improper thawing of frozen foods observed. Thaw potentially hazardous foods by one of these methods: 1. Under cool (below 70 degrees F) potable running water for a period not to exceed 2 hours. Water shall be of sufficient velocity to flush loose food particles into the sink drain. 2. In refrigeration units (usually overnight). 3. In a microwave oven. 4. As part of the cooking process.			

Inspection Date: 10/19/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	10/19/2023	Uncorrected as of 5/2/2025
Facility had no sanitizer buckets set up in the kitchen but was actively preparing foods. Ensure a sanitizer solution of 100ppm chlorine or 200ppm quaternary ammonium is prepared BEFORE beginning any type of food preparation. Sanitizer solution shall be changed every 4 hours or more often if needed. Check using the appropriate test strips. Corrected on site.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	10/19/2023	Uncorrected as of 5/2/2025
All Food Manager Cards on site are expired. Ensure at least one employee has a valid Food Manager Certificate.			



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0012550

PR0018001

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: KIKKA SUSHI @ EL RANCHO MARKET SAN LUIS OBISPO

Facility ID: FA0012550

Site Address: 771 W FOOTHILL BLVD, SAN LUIS OBISPO

Record ID: PR0018001

Program Description: HR15 - RETAIL MKT (UNDER 150 SF) - FULL PREP

Inspection Date: 02/05/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0011704

PR0017053

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: KIKKA SUSHI @ WHOLE FOODS SAN LUIS OBISPO

Facility ID: FA0011704

Site Address: 1531 FROOM RANCH WY, SAN LUIS OBISPO

Record ID: PR0017053

Program Description: HR15 - RETAIL MKT (UNDER 150 SF) - FULL PREP

Inspection Date: 01/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 06/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

06/26/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: KIKO RESTAURANT

Facility ID: FA0016648

Site Address: 746 HIGUERA ST STE 4 & 6, SAN LUIS OBISPO

Record ID: PR0022257

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 06/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K026: Approved Thawing Methods Used, Frozen Food	0.5	06/03/2024	Corrected On Site
Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.			

Inspection Date: 04/25/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: KILER RIDGE

Facility ID: FA0008243

Site Address: 1111 KILER CANYON RD, PASO ROBLES

Record ID: PR0014765

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 09/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

09/13/2024

Inspection Date: 10/13/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

10/13/2023

09/13/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: KINDRED OAK FARM

Facility ID: FA0013997

Site Address: 1250 PAINT HORSE PL, PASO ROBLES

Record ID: PR0019477

Program Description: MR81 - BED & BREAKFAST

Inspection Date: 11/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>11/04/2024</u>	
K024: Person In Charge Present and Performs Duties; Valid Certification Renew Food Handler and Food Managers certificate. Store copies on site.	<u>1.0</u>	<u>12/06/2024</u>	Uncorrected as of 5/2/2025

Inspection Date: 11/29/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>12/14/2023</u>	<u>11/04/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: KITCHEN & VINE

Facility ID: FA0015440

Site Address: 3897 S HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0020863

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/18/2025

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>04/18/2025</u>	<u>Uncorrected as of 5/2/2025</u>
-Observed prep refrigerator in need of new gaskets on all doors, labeled 1,2, and 3. Refrigerator door handles also need to be replaced as the plastic handle is broken and metal edge is exposed and potentially hazardous. Operator explained that the owner is aware that the unit needs to be replaced.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>04/18/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS; -Observed prep refrigerator in need of new gaskets on all doors, labeled 1,2, and 3. Refrigerator door handles also need to be replaced as the plastic handle is broken and metal edge is exposed and potentially hazardous. Operator explained that the owner is aware that the unit needs to be replaced.			

Inspection Date: 03/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>03/28/2025</u>	<u>Corrected On Site</u>
Observed one of the preparation refrigerators out of temperature at 53F. Manager knew the fridge was not working so no food is being stored in the refrigerator. Manager temporarily corrected the issue by placing the smaller metal food bins in a larger metal tray with ice to hold. Also use time a public health control by disposing of all food after 4 hours.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>04/11/2025</u>	<u>Uncorrected as of 5/2/2025</u>
-Ensure refrigerator unit that was out of temperature is repaired or replaced. -Observed preparation refrigerator in need of new gaskets on all doors, labeled 1,2, and 3. Refrigerator door handles also need to be replaced as the plastic handle is broken and metal edge is exposed and potentially hazardous. Operator explained that the owner is aware that the unit needs to be replaced.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>04/11/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS; -Observed prep refrigerator in need of new gaskets on all doors, labeled 1,2, and 3. Refrigerator door handles also need to be replaced as the plastic handle is broken and metal edge is exposed and potentially hazardous. Operator explained that the owner is aware that the unit needs to be replaced.			

Inspection Date: 10/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: KITCHEN & VINE

Facility ID: FA0015440

Site Address: 3897 S HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0020863

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>11/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed prep refrigerator in need of new gaskets on all doors, labeled 1,2, and 3. Refrigerator door handles also need to be replaced as the plastic handle is broken and metal edge is exposed and potentially hazardous. Operator explained that the owner is aware that the unit needs to be replaced.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>10/16/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed wiping cloths on prep surface in between uses. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>10/16/2024</u>	<u>03/28/2025</u>
REPEAT VIOLATION: - Observed wiping cloths on prep surface in between uses. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. - Observed prep refrigerator in need of new gaskets on all doors, labeled 1,2, and 3. Refrigerator door handles also need to be replaced as the plastic handle is broken and metal edge is exposed and potentially hazardous. Operator explained that the owner is aware that the unit needs to be replaced.			

Inspection Date: 04/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: Update the displayed permit to the permit for the current year.

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>05/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed prep refrigerator in need of new gaskets on all doors, labeled 1,2, and 3. Refrigerator door handles also need to be replaced as the plastic handle is broken and metal edge is exposed and potentially hazardous. Operator explained that the owner is aware that the unit needs to be replaced.			
K039: Thermometers Provided and Accurate	<u>0.5</u>	<u>04/23/2024</u>	<u>10/16/2024</u>
No secondary thermometer observed in the refrigerator closed to the front counter. Ensure all refrigerators maintain secondary thermometers.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>04/20/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed wiping cloths on prep surface in between uses. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			



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FA0017801

PR0022972

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: KITCHEN 46

Facility ID: FA0017801

Site Address: 3750 HWY 46 WEST, TEMPLETON

Record ID: PR0022972

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/22/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Kitchen 46 is approved to operate.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: KITCHENETTE

Facility ID: FA0015563

Site Address: 105 S MAIN ST, TEMPLETON

Record ID: PR0021038

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	12/18/2024	Corrected On Site
0 PPM quat measured from three compartment sink dispenser. Ensure 200 PPM quat is available for use at three compartment sink. Facility used 100 PPM chlorine sanitizer until quat dispenser is repaired or replaced.			

Inspection Date: 05/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	05/24/2024	12/18/2024
Renew Food Managers Certificate. Store copy on site, available for review.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	05/31/2024	12/18/2024
Repair or replace refrigeration units that are out of service. Ensure commercial grade/NSF approved equipment is used/installed in food facility.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	05/14/2024	Corrected On Site
Ensure food storage bins are topped with lids when not in active use.			
K040: Wiping Cloths: Properly Used and Stored	0.5	05/14/2024	Corrected On Site
Ensure wiping cloths are stored in sanitizer when not in active use.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	05/14/2024	12/18/2024
REPEAT VIOLATION: 1. Ensure wiping cloths are stored in sanitizer when not in active use.			

Inspection Date: 11/08/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	11/08/2023	Corrected On Site
Ensure automatic dish machine is primed for 50 PPM chlorine sanitizer prior to use.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	11/17/2023	05/14/2024
Clean hood regularly.			
K040: Wiping Cloths: Properly Used and Stored	0.5	11/09/2023	12/18/2024
Ensure wiping cloths are stored in sanitizer when not in active use.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** KITCHENETTE**Facility ID:** FA0015563**Site Address:** 105 S MAIN ST, TEMPLETON**Record ID:** PR0021038**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 11/08/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 95.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	11/17/2023	05/14/2024

Clean and sanitize flooring though out.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: KLONDIKE CAFE

Facility ID: FA0000484

Site Address: 104 BRIDGE ST, ARROYO GRANDE

Record ID: PR0000484

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/30/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed grime on ice chute. Ensure all food contact surfaces are maintained clean and sanitized.	<u>3.0</u>	<u>01/30/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Observed expired food manager safety certification. Ensure current/valid food manager safety certification is stored on site and able to be presented during inspection.	<u>1.0</u>	<u>01/31/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K027: Food Separated and Protected Observed eggs being stored above bar glasses in walk-in refrigerator. Ensure raw foods are stored below clean dishes to prevent any cross contamination. Corrected on site.	<u>1.0</u>	<u>01/30/2025</u>	<u>Corrected On Site</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed free standing CO2 tank in walk-in refrigeration unit. Ensure all CO2 tanks are affixed to a rigid structure.	<u>0.5</u>	<u>01/30/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Repeat Violation: Observed food debris/grime underneath equipment. Ensure all floors/walls/ceilings are maintained clean. Facility can move equipment in order to clean/sanitize thoroughly.	<u>0.5</u>	<u>02/03/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 02/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed no sanitizer dispensing from mechanical warewasher. Ensure mechanical warewasher dispenses 50 ppm of bleach/chlorine sanitizer. Corrected on site by manager. Facility to rewash/re-sanitize all dishes.	<u>3.0</u>	<u>02/05/2024</u>	<u>Corrected On Site</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed build up on soda nozzle gaskets. Ensure all equipment is maintained clean.	<u>0.5</u>	<u>02/05/2024</u>	<u>01/30/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Repeat Violation: Observed food debris/grime underneath equipment. Ensure all floors/walls/ceilings are maintained clean. Facility can move equipment in order to clean/sanitize thoroughly. - Observed degrading flooring/cove base in kitchen area. Repair/replace. Facility to make repairs when feasible.	<u>0.5</u>	<u>02/12/2024</u>	<u>01/30/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 45.	<u>2.0</u>	<u>02/05/2024</u>	<u>01/30/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: KOBERL'S AT BLUE

Facility ID: FA0000502

Site Address: 998 MONTEREY ST, SAN LUIS OBISPO

Record ID: PR0000502

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 09/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

09/13/2024

Facility is well maintained and everything is in good working order.

Inspection Date: 10/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date	Corrected On Site
K016: Shell Stock: Quality, Storage, Tags	2.0	10/12/2023		

Maintain shellfish certification tags with the original container until empty, and then maintain tags in chronological order on the premises for a period of not less than 90 days from the date of harvest. (COS)



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: KOCHI BBQ & SEAFOOD

Facility ID: FA0012068

Site Address: 6900 EL CAMINO REAL, ATASCADERO

Record ID: PR0017459

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K039: Thermometers Provided and Accurate Provide secondary thermometers to all refrigeration units specifically the walk-in refrigerator and the refrigerating unit by the cook line. This is to monitor the unit and make sure that the cold-holding temperatures never get out of acceptable code requirements which is below 41F through 45F.	0.5	04/16/2025	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Keep wiping cloths soaking in sanitizing solution at all times between use. Do not store soiled wiping cloths on food contact surfaces.	0.5		Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean -The faucet at both the men and women's bathrooms was not able to maintain pressure nor heat, when turned towards the hot water. Owner tried to correct it on site but wasn't successful. Make sure that the handwashing sink faucet and its connection to the hot water is repaired and/or replaced as soon as possible. Notify the health inspector once repaired. - Observed toilet paper rolls along the railing/shelf. Provide toilet paper in permanently installed dispensers.	0.5	04/16/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing -Maintain all exterior doors closed (back door) except when in use. Corrected in site.	0.5	04/02/2025	Corrected On Site
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1. Ensure all floors and walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint. 2. Observed crack in dry storage room. Eliminate any cracks/crevices in the walls.	0.5	12/02/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: K040 and K045	2.0		Uncorrected as of 5/2/2025

Inspection Date: 09/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Discontinue blocking access to the hand washing sink at all times. 1. Do not store items in hand washing sink in kitchen. Keep clear for thorough and frequent hand washing. 2. Install paper towel dispenser and soap dispenser at the second hand washing sink and keep operational at all times.	3.0	09/20/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Properly elevate food items/packages/container at least 6 inches above the floor, in all areas where food is stored.	0.5	09/14/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: KOCHI BBQ & SEAFOOD

Facility ID: FA0012068

Site Address: 6900 EL CAMINO REAL, ATASCADERO

Record ID: PR0017459

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 09/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Ensure all nonfood-contact surfaces are maintained clean. 1. Clean gaskets and doors of refrigerators. Food debris observed. Implement routine cleaning schedule for all refrigeration units. 2. Observed large amount of dust accumulation on components of dish machine. Implement routine cleaning schedule.	0.5	09/27/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained 1. Household microwaves were observed. Ensure all equipment is approved/commercial grade. 2. TurboAir Freezer is not in operation. When it was opened a strong odor was released. Repair and or remove freezer.	0.5	10/01/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Keep wiping cloths soaking in sanitizing solution at all times between use. Do not store soiled wiping cloths on food contact surfaces.	0.5	09/13/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1. Ensure all floors and walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint. 2. Observed crack in dry storage room. Eliminate any cracks/crevices in the walls.	0.5	10/01/2024	Uncorrected as of 5/2/2025
K053: Repeat Violations - Critical (1 - 23)	5.0		Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: KON TIKI INN

Facility ID: FA0004032

Site Address: 1621 PRICE ST, PISMO BEACH

Record ID: PR0012036

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 03/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: No violations found during time of inspection. Facility is well managed and maintained.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 08/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: Kitchen is clean and well kept. No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: KONA'S DELI

Facility ID: FA0000711

Site Address: 977 E FOOTHILL BLVD #108, SAN LUIS OBISPO

Record ID: PR0016459

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 01/22/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

- 1) Manual Warewashing
- 2) Sanitizer Concentration and testing

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0		Uncorrected as of 5/2/2025
Measured the following in the cold top prep cooler: 1) Guacamole 44F 2) Cream Cheese Pesto 46F.			
Maintain all potentially hazardous foods (PHF) at 41°F or below or at or above 135°F.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5		Uncorrected as of 5/2/2025
Observed unapproved pesticide in the facility. Discontinue the use of all "household use only" insecticides in the food facility.			



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FA0016605

PR0022197

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: KOR KITCHEN

Facility ID: FA0016605

Site Address: 4750 ALLENE WY, SAN LUIS OBISPO

Record ID: PR0022197

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 01/08/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Set up verified during inspection of the commissary. No food prep during the inspection.

Inspection Date: 02/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Documentation ok



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: KORTADO BAKERY & COFFEE

Facility ID: FA0016730

Site Address: 706 DOLLIVER ST, PISMO BEACH

Record ID: PR0022351

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 10/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	10/17/2024	Uncorrected as of 5/2/2025
Ensure at least one employee that actively works on site has a valid Food Manager Certificate and all other employees have a valid Food Handler Card. Food Manager Certificates are non-transferable from site to site. Each individual site must have its own certified Food Manager. The Food Manager is responsible for training food employees on proper food safety practices. Keep copies of all certifications on site at all times.			
K041: Plumbing; Proper Backflow Devices	0.5	10/17/2024	Uncorrected as of 5/2/2025
Observed drain line from the ice machine extending into the floor sink. Ensure drain lines have at least a one inch air gap between rim of floor sink and end of line to prevent backflow contamination.			

Inspection Date: 05/10/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is conditionally approved to operate. Ensure the following is addressed before opening to the public:

- Provide a food preparation sink that meets the following requirements:

- (1) The FOOD PREPARATION sink shall have a minimum dimension of 18 inches by 18 inches in length and width and 12 inches in depth with an integral drainboard or adjacent table at least 18 inches by 18 inches in length and width.
 - (2) The FOOD PREPARATION sink shall be located in the FOOD PREPARATION area, provided exclusively for FOOD PREPARATION, and accessible at all times.
 - (3) The sink shall be equipped with an adequate supply of hot and cold running water through a mixing valve.
- Seal and waterproof the raw wood counter top at the front
 - Within 60 days ensure at least one employee has a valid Food Manager Certificate
 - Within 30 days ensure all other employees have a valid Food Handlers Card



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: KREUZBERG, CA

Facility ID: FA0000587

Site Address: 685 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0000587

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K049: Permits Available	0.5		Uncorrected as of 5/2/2025

Inspection Date: 08/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	08/22/2024	Corrected On Site
Observed line refrigerator to be at 49F. Repair or replace to ensure food stays at 41F or below. Discontinue use until refrigerator keeps temperature.			
K030: Food Storage; Food Storage Containers Identified	0.5	08/22/2024	02/10/2025
Observed food being stored on the floor of the walk in freezer. Ensure all food is stored 6 inches off of the floor.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	08/22/2024	02/10/2025
Observed grime accumulation on and around fan guard in the walk in refrigerator and under the shelving units. Clean and sanitize.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	08/22/2024	02/10/2025
- Observed several CO2 tanks that are not secured. Properly secure all pressurized CO2 tank. - Observed tupperware being used as a scoop in the bulk sugar container. Ensure all scoops have handles and are commercial grade.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	08/22/2024	02/10/2025
Observed dirty and deteriorating FRP near the dish machine. Repair or replace and keep clean and sanitary.			

Inspection Date: 10/25/2023

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: Reinspection for the hand washing sink and dish machine. Both violations have been corrected. Continue to work on additional violations from the 10/17/23 inspection:

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals	2.0	10/25/2023	02/10/2025
Observed several flies inside the facility. Eliminate flies from the facility by safe, legal, and effective means at once. Discontinue propping doors open that do not have screens to prevent flies from entering.			
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	10/25/2023	02/10/2025
Employee restroom is currently out of service and being remodeled. Ensure the restroom meets health department code requirements. See the attached Approved Flooring Materials for Food Facilities document.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: KREUZBERG, CA

Facility ID: FA0000587

Site Address: 685 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0000587

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/25/2023

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: Reinspection for the hand washing sink and dish machine. Both violations have been corrected. Continue to work on additional violations from the 10/17/23 inspection:

Violation Item	Points Lost	Comply By	Date Complied On	Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>10/25/2023</u>	<u>02/10/2025</u>	
Observed front doors and back doors of facility propped open without screens. Facility has an unenclosed kitchen and therefore needs to keep doors closed or screened to prevent entrance of vermin.				
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>10/25/2023</u>	<u>02/10/2025</u>	
Observed dirty and deteriorating FRP near the dish machine. Repair or replace and keep clean and sanitary.				

Inspection Date: 10/17/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 89.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By	Date Complied On	Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>10/17/2023</u>	<u>Corrected On Site</u>	
Dish machine was not dispensing any sanitizer at time of inspection. Ensure the dish machine is dispensing 50ppm chlorine sanitizer at all times using the appropriate test strips. Corrective action: Immediately discontinue use of the machine until it can be repaired. Dishes shall be washed in the 3-compartment sink using a wash, rinse, sanitize procedure in the interim. Reinspection for this violation is required. Contact your inspector once ready for reinspection.				
K018: HACCP/Variance Required: Approved/Records Kept	<u>2.0</u>	<u>10/17/2023</u>	<u>Corrected On Site</u>	
Facility is packaging food using reduced-oxygen packaging (ROP) but does not have a state approved HACCP plan. Any retail food facility processing potentially hazardous foods using ROP is required to have a Hazardous Analysis Critical Control Point (HACCP) plan approved by California Department of Public Health (CDPH) (Cal Code 114057.1).				
IMMEDIATELY DISCONTINUE USING ROP AND DISPOSE OF ALL ROP PRODUCTS UNTIL YOU HAVE SUBMITTED A HACCP PLAN AND BEEN APPROVED BY THE CDPH OR FOLLOW THE BELOW EXEMPTION RULES.				
Exemption: Your retail food facility is not required to have an approved HACCP plan for ROP of potentially hazardous food if all the following standards are always met:				
1. The food is labeled with the production time and date. 2. The food is held at 41° F or lower during refrigerated storage. 3. The food is removed from its package in the food facility within 48 hours after packaging.				
The lack of oxygen creates an anaerobic environment, which favors the growth of two very dangerous pathogens: Clostridium botulinum and Listeria monocytogenes. Continued operation of a ROP procedure without an approved HACCP plan can result in condemnation of all ROP products, impoundment of any equipment used for ROP, or suspension of your permit to operate.				
To request a CDPH-FDB ROP HACCP plan review, submit a hard copy of the ROP HACCP plan along with a completed Retail Food Program Service Request Application and fee to the address on the application.				
For information on submitting a HACCP plan for approval, please contact CDPH at (916) 650-6500 or by e-mail, fdinfo@cdph.ca.gov				
Once you have received a letter of approval, please contact your inspector to review your HACCP plan.				

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as of 5/2/2025

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Facility Name: KREUZBERG, CA

Facility ID: FA0000587

Site Address: 685 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0000587

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/17/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 89.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K021: Hot and Cold Water Available	<u>2.0</u>	<u>10/17/2023</u>	<u>02/10/2025</u>
Observed no warm water at the hand sink behind the coffee bar. Provide and maintain an adequate supply of hot potable water (minimum 100°F) and cold potable water to all hand wash sinks. Reinspection for this violation is required. Contact your inspector once violation is corrected.			
K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>	<u>10/17/2023</u>	<u>02/10/2025</u>
Observed several flies inside the facility. Eliminate flies from the facility by safe, legal, and effective means at once. Discontinue propping doors open that do not have screens to prevent flies from entering.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>10/17/2023</u>	<u>02/10/2025</u>
Observed leak on the hand wash sink next to the 3-compartment sink. Repair the leak.			
K043: Approved Toilets: Maintained, Accessible, Clean	<u>0.5</u>	<u>10/17/2023</u>	<u>02/10/2025</u>
Employee restroom is currently out of service and being remodeled. Ensure the restroom meets health department code requirements. See the attached Approved Flooring Materials for Food Facilities document.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>10/17/2023</u>	<u>02/10/2025</u>
Observed front doors and back doors of facility propped open without screens. Facility has an unenclosed kitchen and therefore needs to keep doors closed to prevent entrance of vermin.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>10/17/2023</u>	<u>02/10/2025</u>
Observed dirty and deteriorating FRP near the dish machine. Repair or replace and keep clean and sanitary.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: KULA HAWAIIAN KITCHEN

Facility ID: FA0016948

Site Address: 6200 EL CAMINO REAL, ATASCADERO

Record ID: PR0022578

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 **Award of Excellence Issued**

Overall Inspection Comments: Overall, facility is well-maintained and organized.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	06/17/2025	Uncorrected as of 5/2/2025

Ensure that no hose is stored within the basin of the mop sink, this is to help prevent any possible back flow.

Inspection Date: 08/08/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: KULLMAN CATERING, LLC.

Facility ID: FA0015268

Site Address: 4211 BROAD ST, SAN LUIS OBISPO

Record ID: PR0020677

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 03/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered

Inspection Date: 04/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K033: Nonfood-Contact Surfaces Clean

0.5

05/07/2024

03/07/2025

1) Observed food particles and debris under shelving in walk in and under most prep tables. Clean and maintain clean.

2) Observed dust on fan guard. Clean and maintain.

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

09/30/2024

03/07/2025

Observed floors peeling in large areas exposing unfinished flooring underneath. Begin planning to have floors professionally redone.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: KULTURHAUS BREWING COMPANY

Facility ID: FA0015010

Site Address: 779 PRICE ST, PISMO BEACH

Record ID: PR0020424

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: No violations found during time of inspection. Facility is well managed and maintained.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 10/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	10/18/2023	12/26/2024
Hand sink in the back corner is not easily accessible. Ensure hand sink is accessible at all times. Remove some of the tools and other equipment that is blocking accessibility.			
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	10/18/2023	12/26/2024
Provide toilet paper in permanently installed dispensers. Discontinue storing toilet paper on the window sill.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: KUMA

Facility ID: FA0011919

Site Address: 2011 10TH ST, LOS OSOS

Record ID: PR0017291

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/31/2024

Type of Service Description: REINSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: The purpose of this visit was to perform a reinspection after the routine inspection on 12/30/2024. Please refer to that report for more details.

On this date, all violations checked were observed corrected.

Continue to make progress toward maintaining the facility free from rodent activity.

K006: Adequate/Accessible Handwash Sinks, Supplies

3.0

12/31/2024

Uncorrected as of 5/2/2025

1) No soap was available from the warewashing hand sink dispenser.

2) No paper towels were available from a wall mounted dispenser at the sushi bar.

Provide approved handwashing cleanser and towels or drying device in dispensers at or adjacent to each hand washing facility.

3) Observed an accumulation of dirty dishes in the scullery hand sink.

Discontinue blocking access to the handwashing sink at all times.

K007: Proper Hot and Cold Holding Temperatures

3.0

12/31/2024

12/30/2024

Measured tofu without temperature control at 55F for less than 4 hours.

The violation was corrected by immediately cooling the tofu to 41 F or below.

Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F.

K021: Hot and Cold Water Available

2.0

12/31/2024

01/02/2025

No hot water was available from the restroom hand sink.

Provide and maintain an adequate supply of hot potable water (minimum 100°F) and cold potable water to all hand wash sinks.

K023: No Rodents, Insects, Birds, or Animals

2.0

12/31/2024

01/02/2025

Observed evidence of rodent activity in numerous places throughout the facility. Although evidence of attempts to abate the situation were also observed, a reinspection of the facility within 24 hours is warranted. The operator is directed to perform all of the following prior to the reinspection:

1) Have a professional pest control operator provide service. An invoice dated 12/30 or 12/31 will be required for review at the reinspection.

2) Clean and sanitize all affected areas.

3) Remove areas that may provide harborage. Seal all entry points.

4) Remove sources of water

5) Remove sources of food

K024: Person In Charge Present and Performs Duties; Valid Certification

1.0

Uncorrected as of 5/2/2025

1) No valid food safety manager's certificate was available for review at the time of the inspection.

2) Not all food employees had food handler cards.

Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.

Ensure all food employees have a valid/current food handler card/certificate.

K027: Food Separated and Protected

1.0

Uncorrected as of 5/2/2025

Observed ready to eat seaweed salad stored in contact with the sushi bar hand sink.

Observed ready to eat boiled eggs stored below the hot line hand sink.

Ensure all food products are stored so as to be protected from contamination at all times.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: KUMA

Facility ID: FA0011919

Site Address: 2011 10TH ST, LOS OSOS

Record ID: PR0017291

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 84.5

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

- 1) Cooling
- 2) Maintaining the facility doors closed
- 3) Holding temperatures
- 4) Warewashing
- 5) Sanitizer concentrations and test strip use
- 6) Vermin infestation abatement
- 7) EatSafeSlo.org : Last inspection report lookup.

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>12/31/2024</u>	<u>01/02/2025</u>
Observed a box of avocados stored on the floor. Properly elevate food items/packages/container at least 6 inches above the floor.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>12/31/2024</u>	<u>01/02/2025</u>
No test strips were available for the sanitizer buckets or for the dish machine at the time of the inspection. Provide approved and correct testing equipment to test for sanitizer concentration and/or hot water temperature.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>12/31/2024</u>	<u>01/02/2025</u>
Observed unsecured CO2 cylinders. Properly secure the pressurized CO2 tank.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>12/31/2024</u>	<u>01/02/2025</u>
1) Observed all the exterior doors propped open and the kitchen to be excessively warm. The exhaust hood shall have sufficient ventilation to facilitate proper food storage and to provide a reasonable condition of comfort for each employee. Ensure the exhaust hood is fully operational and in good condition. An air balance report may be necessary.			
2) Observed a gap between grease filters. Ensure that the exhaust hood is operated as designed and that grease filters are set to prevent grease entering the ducting.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>12/31/2024</u>	<u>01/02/2025</u>
1) Observed wet wiping cloths stored outside the sanitizer bucket. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			
2) No sanitizer was measured in the hot line sanitizer bucket. Ensure sanitizing solution for wiping cloths are not turbid and are of an approved concentration of sanitizer.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>12/31/2024</u>	<u>01/02/2025</u>
Observed exterior doors propped open. Maintain all exterior doors closed except when in use.			
If ventilation is required, ensure that the exhaust hood is operating as initially designed. Refer to violation 38.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>		Uncorrected as of 5/2/2025
Observed top set quarry tile base cove over tile in the "rice room". Ensure all floors and walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint.			

Inspection Date: 06/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 88.5

Overall Inspection Comments: None entered

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: KUMA

Facility ID: FA0011919

Site Address: 2011 10TH ST, LOS OSOS

Record ID: PR0017291

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 06/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 88.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed broken hand wash sink in warewashing area. Ensure all hand wash sinks are maintained in good repair.	3.0	06/21/2024	12/31/2024
K018: HACCP/Variance Required: Approved/Records Kept Observed rice pH logs that were not being kept up-to-date. Ensure rice pH logs are kept current and up-to-date.	2.0	06/20/2024	12/31/2024
K027: Food Separated and Protected - Observed uncovered food in refrigeration units. - Observed uncovered bulk food. Ensure all food is covered and protected from contamination.	1.0	06/20/2024	12/31/2024
K034: Warewashing Facility/Test Strips: Adequate, Used Observed no sanitizer test strips. Ensure correct testing equipment (bleach and quat) is obtained to properly measure sanitizer concentration.	0.5	06/21/2024	12/31/2024
K035: Adequate/Approved Equipment/Utensils, Maintained - Observed raw wood on door in facility. Raw wood is not approved for food facilities. Ensure all surfaces are smooth, nonabsorbent and easily cleanable. Facility can seal the wood. - Observed broken gasket of refrigeration unit. Ensure all equipment is maintained in good repair. - Observed mop sink being used as additional hand wash sink. Discontinue this practice. Ensure mop sink is only used for janitorial purposes. If an additional hand wash sink is needed, then facility will need to install one. Note (pre-existing, non-conforming condition): Observed food preparation sink without adjacent table or integral drainboard. Per CA Retail Food Code, "The FOOD PREPARATION sink shall have a minimum dimension of 18 inches by 18 inches in length and width and 12 inches in depth with an integral drainboard or adjacent table at least 18 inches by 18 inches in length and width."	0.5	06/22/2024	12/31/2024
K036: Equipment, Utensils and Linens: Storage and Use Observed unchained CO2 tanks throughout kitchen. Ensure CO2 tanks are affixed to a rigid structure.	0.5	06/21/2024	12/31/2024
K040: Wiping Cloths: Properly Used and Stored Observed multiple sponges at warewash sink. Discontinue using sponges on food contact surfaces.	0.5	06/20/2024	12/31/2024
K044: Premises; Personal/Cleaning Items; Vermin-Proofing REPEAT VIOLATION: Observed every door (4) to kitchen propped open. DISCONTINUE THIS PRACTICE IMMEDIATELY. Ensure all exterior doors are maintained closed when not in use. Facility can install a screen door or an air curtain.	0.5	06/20/2024	12/31/2024
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed food debris/grime on flooring throughout facility. Ensure floors/walls/ceilings are cleaned and sanitized on a regular basis. Ensure equipment is moved in order to clean underneath.	0.5	06/22/2024	12/31/2024
K047: Signs Posted; Last Inspection Report Available Ensure every hand washing sink has a hand washing sign posted. Signs provided to manager.	0.5	06/20/2024	12/31/2024
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	06/20/2024	12/31/2024



Two Years of Retail Food Facility Inspection Results

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Facility Name: LA BELLASERA HOTEL AND SUITES

Facility ID: FA0015415

Site Address: 206 ALEXA CT, PASO ROBLES

Record ID: PR0020833

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/16/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

01/16/2025

Inspection Date: 03/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use Ensure hand wash supplies are stocked, available for use at all times.(COS)	5.0	03/18/2024	Corrected On Site
K035: Adequate/Approved Equipment/Utensils, Maintained Clean and sanitize refrigeration gaskets of grime and debris accumulation throughout.	0.5	03/22/2024	01/16/2025
K036: Equipment, Utensils and Linens: Storage and Use Discontinue storing ice scoop inside ice bin to prevent cross contamination.	0.5	03/19/2024	01/16/2025
K039: Thermometers Provided and Accurate Ensure all refrigeration units have secondary thermometers to monitor 41F and below.	0.5	03/22/2024	01/16/2025
K041: Plumbing; Proper Backflow Devices Ensure hot water is turned up at bar hand wash sink.	0.5	03/22/2024	01/16/2025

Inspection Date: 08/30/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Delfield refrigerator food prep top unit observed cold holding at 60F. Employee voluntarily discarded: 6 pan of polenta and quinoa, small pans of chop shallots, goat cheese, corn, leeks, mango salsa, potatoes and sausage, six bottles of PHF sauce, 5- raw fish filets, clams, mussels and chicken breasts. Ensure cold holding units are maintained at 41F and below. Repair or replace unit.	3.0	08/30/2023	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized Ensure sanitizer buckets are used and sanitizer solution maintained at 200 PPM. Ensure quat sanitizer test strips are used to monitor adequate PPM sanitizer in solution.	3.0	08/30/2023	Corrected On Site
K035: Adequate/Approved Equipment/Utensils, Maintained 1. Repair, replace or remove automatic dish machine at bar. 2. Clean and sanitize bar gun nozzles daily.	0.5	09/29/2023	03/18/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LA BELLASERA HOTEL AND SUITES

Facility ID: FA0015415

Site Address: 206 ALEXA CT, PASO ROBLES

Record ID: PR0020833

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 08/30/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>09/07/2023</u>	<u>03/18/2024</u>
1. Ensure probe thermometers are obtained and used to monitor 41F and below or 135F and above.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>09/29/2023</u>	<u>03/18/2024</u>
Repair or replace leaking hand wash sink faucet and bar dump sink faucet.			
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>	<u>08/30/2023</u>	<u>03/18/2024</u>



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Facility Name: LA BOTANA 805 TACOS

Facility ID: FA0017616

Site Address: 281 SANTA ROSA ST, SAN LUIS OBISPO

Record ID: PR0022765

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 98.5

Overall Inspection Comments: The purpose of this visit was to perform a routine inspection at a change of ownership.

The facility has several pre-existing, non-conforming areas including the following:

- 1) No base cove is installed throughout the facility.
- 2) No janitorial sink is installed in the facility. The operator stated that she empties the mop bucket into the floor drain in the kitchen.

Education and direction regarding the following topics were given at the time of the inspection:

- 1) Proper cooling requirements. Refer to #9 on the list of regulations page of this report.

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage: Food Storage Containers Identified Observed open bulk containers of uncooked rice and dried chilis. Ensure that all food is sealed to prevent vermin infestation.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed an accumulation of grime and debris on the deli slicer. Clean the deli slicer by disassembling it and washing it in the three compartment sink. The deli slicer components must be washed, rinsed, and sanitized, then allowed to air dry.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed an unsealed wood shelf. Seal the wood. Semi gloss paint is an acceptable wood sealer.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>



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Facility Name: LA BOUCHERIE CHARCUTERIE

Facility ID: FA0016170

Site Address: 825 RIVERSIDE AVE STE 12, PASO ROBLES

Record ID: PR0021736

Program Description: MR40 - DEPENDENT FOOD SERVICE OPERATOR-MODERATE PREP

Inspection Date: 02/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Store Food Handler card on site, available for inspector review upon request.	<u>1.0</u>	<u>03/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: 1. Store Food Handler card on site, available for inspector review upon request.	<u>2.0</u>	<u>02/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 10/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Store Food Handler card on site, available for inspector review upon request.	<u>1.0</u>	<u>11/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Post health permit in conspicuous location.	<u>0.5</u>	<u>11/01/2024</u>	<u>02/28/2025</u>



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Facility Name: LA CASITA

Facility ID: FA0013128

Site Address: 1572 W GRAND AVE, GROVER BEACH

Record ID: PR0018671

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/05/2024

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	12/03/2024	Corrected On Site
Observed prep top unit at cook line at 64F. All cold held potentially hazardous foods must be held at or below 41F. Corrective action: employee moved all food to a different refrigeration unit. All food had been in unit for less than 4 hours. Discontinue use of unit until it is repaired. Re-inspection for this violation to occur on 12/5/24.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	12/03/2024	Corrected On Site
Facility had no sanitizer buckets set up in the kitchen but was actively preparing foods. Ensure a sanitizer solution of 100ppm chlorine or 200ppm quaternary ammonium is prepared BEFORE beginning any type of food preparation. Sanitizer solution shall be changed every 4 hours or more often if needed. Check using the appropriate test strips. Corrected on site.			
K021: Hot and Cold Water Available	2.0	12/05/2024	Uncorrected as of 5/2/2025
No hot water available at the mop sink during inspection. Hot water of 120F must be available at the mop sink at all times. REPEAT VIOLATION.			
K021: Hot and Cold Water Available	2.0	12/03/2024	12/10/2024
No hot water available at the mop sink during inspection. Hot water of 120F must be available at the mop sink at all times. REPEAT VIOLATION.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	12/03/2024	12/10/2024
Unable to locate or verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections. ONGOING REPEAT VIOLATION.			
K041: Plumbing; Proper Backflow Devices	0.5	06/05/2025	Uncorrected as of 5/2/2025
Observed drain lines extending into the floor sinks in several locations throughout facility. Ensure at least a one inch air gap between the rim of the floor sink and end of drain line. This is to prevent backflow contamination. REPEAT VIOLATION.			
K041: Plumbing; Proper Backflow Devices	0.5	12/03/2025	12/10/2024
Observed drain lines extending into the floor sinks in several locations throughout facility. Ensure at least a one inch air gap between the rim of the floor sink and end of drain line. This is to prevent backflow contamination. REPEAT VIOLATION.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	06/05/2025	Uncorrected as of 5/2/2025
- Observed the 3-compartment sink being held to the wall with duct tape. Repair the sink so that it is smooth with the wall and remove tape. REPEAT VIOLATION. - Observed unapproved and broken ceiling tiles above the mop sink and ice machine. Replace with ceiling tiles that are smooth, nonabsorbent, and easily cleanable. REPEAT VIOLATION. - Some areas of kitchen walls have peeling paint and need to be repainted and resealed.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	12/03/2025	12/10/2024
- Observed the 3-compartment sink being held to the wall with duct tape. Repair the sink so that it is smooth with the wall and remove tape. REPEAT VIOLATION. - Observed unapproved and broken ceiling tiles above the mop sink and ice machine. Replace with ceiling tiles that are smooth, nonabsorbent, and easily cleanable. REPEAT VIOLATION. - Some areas of kitchen walls have peeling paint and need to be repainted and resealed.			

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Facility Name: LA CASITA

Facility ID: FA0013128

Site Address: 1572 W GRAND AVE, GROVER BEACH

Record ID: PR0018671

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 88.0

Overall Inspection Comments: Re-inspection for the refrigeration unit at the cook line to occur on 12/5/2024.

Violation Item	Points Lost	Comply By Date	Complied On Date

K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>12/03/2024</u>	<u>12/10/2024</u>

REPEAT VIOLATIONS:

- #21
- #24
- #41
- #45

Inspection Date: 02/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 90.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. Indicated violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date

K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>03/20/2024</u>	<u>12/03/2024</u>

1) The dish machine measured 0ppm chlorine sanitizer. Ensure the dish machine is dispensing 50ppm chlorine sanitizer at all times. Test daily using the appropriate test strips. Corrective action: Discontinue use of the dish machine until it can be repaired. Utilize the 3-compartment sink (wash, rinse, sanitize) in the meantime. Reinspection for the dish machine to occur on 3/20/24.

2) Observed mildew growth on the deflector panel in the ice machine. Clean and sanitize regularly to prevent contamination of ice.

K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>	<u>03/20/2024</u>	<u>Uncorrected as of 5/2/2025</u>

No hot water available at the mop sink during inspection. Hot water of 120F must be available at the mop sink at all times. Reinspection for this violation to occur on 3/20/24.

K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>03/20/2024</u>	<u>12/03/2024</u>

Unable to locate or verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections. ONGOING REPEAT VIOLATION. Reinspection for this violation to occur on 3/20/24. Have all employees food certifications on site and ready for review.

K027: Food Separated and Protected	<u>1.0</u>	<u>03/20/2024</u>	<u>12/03/2024</u>

Observed the front cover of the ice machine removed. Replace the cover to protect the ice from contamination.

K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>09/20/2024</u>	<u>12/03/2024</u>

Observed drain lines extending into the floor sinks in several locations throughout facility. Ensure at least a one inch air gap between the rim of the floor sink and end of drain line. This is to prevent backflow contamination. REPEAT VIOLATION.

K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>09/20/2024</u>	<u>12/03/2024</u>

1) Observed the 3-compartment sink being held to the wall with duct tape. Repair the sink so that it is smooth with the wall and remove tape. Correct by next routine inspection date (9/2024)

2) Observed unapproved and broken ceiling tiles above the mop sink and ice machine. Replace with ceiling tiles that are smooth, nonabsorbent, and easily cleanable. Correct by next routine inspection (9/2024)

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Facility Name: LA CASITA

Facility ID: FA0013128

Site Address: 1572 W GRAND AVE, GROVER BEACH

Record ID: PR0018671

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 90.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. Indicated violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>03/20/2024</u>	<u>12/03/2024</u>

REPEAT VIOLATIONS:

- No food safety certifications for any employees
- Walls and ceilings in need of repair
- Drain lines extending into floor sinks



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Facility Name: LA CASITA RESTAURANT

Facility ID: FA0000346

Site Address: 2008 9TH ST, LOS OSOS

Record ID: PR0000346

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

1) Manual warewashing in a 2 compartment sink.

2) Mop water discarding and the use of the janitorial sink.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K041: Plumbing: Proper Backflow Devices	0.5		Uncorrected as of 5/2/2025
The ice machine was observed directly plumbed to the sewer. Provide an air gap of at least one inch between the flood level of the hub drain and the condensation discharge line.			

Inspection Date: 02/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: Overall improvement observed during this inspection. Thank you for your attention and corrections. Promptly and permanently correct noted repeat violations.

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	02/21/2024	12/05/2024
Maintain all equipment fully functional and in good repair. Make necessary repairs in a timely manner, and replace equipment as needed.			
K040: Wiping Cloths: Properly Used and Stored	0.5	02/14/2024	Corrected On Site
Train staff to maintain wiping cloths in sanitizer solution between uses, rather than storing them on work surfaces.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	02/14/2024	12/05/2024



Two Years of Retail Food Facility Inspection Results

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Facility Name: LA CHATA AUTHENTIC MEXICAN FOOD

Facility ID: FA0016191

Site Address: 628 S MAIN ST, TEMPLETON

Record ID: PR0021755

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 10/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 85.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use Hand wash sink was blocked upon arrival. Ensure hand wash sink is available for use at all times.	5.0	10/30/2024	Corrected On Site
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure paper towels are stocked, in dispenser, at hand wash sink at all times.	3.0	10/30/2024	Corrected On Site
K007: Proper Hot and Cold Holding Temperatures Observed potentially hazardous foods stored on counters, ready for food service. Discontinue this practice without temperature control measures. OPTIONS: 1) store on counters with ice baths to ensure 41F and below. 2) store in refrigeration units at 41 F and below. 3) Use time as a public health control and store on counters without temperature control. Discard all foods after 4 hours. Ensure log is maintained and available for Inspector review. During inspection, foods had been placed on counters 1 hour prior to arrival for inspection. Foods placed in refrigeration unit at 41F.	3.0	10/30/2024	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure employees obtain food handler cards, store copies on site for inspector review.	1.0	11/08/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed employee were washing in the food preparation sink, as well as the three compartment sink, as the three compartment sink is too small for the facility. Ensure the three compartment sink is large enough to accommodate the biggest piece of equipment. Submit specification cut sheets for review and approval prior to installation.	0.5	11/29/2024	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure recent health inspection report is stored on site, available for Inspector and customer review upon request.	0.5	10/31/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: Ensure employees obtain food handler cards, store copies on site for inspector review.	2.0	10/30/2024	Uncorrected as of 5/2/2025

Inspection Date: 04/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure employees obtain food handler cards, store copies on site for inspector review.	1.0	06/07/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed raw meats stored above ready to eat foods. Ensure raw meats are stored below ready to eat foods to prevent cross contamination.	0.5	04/25/2024	10/30/2024
K036: Equipment, Utensils and Linens: Storage and Use Ensure unused equipment is cleaned/sanitized and repaired, replaced or removed from facility.	0.5	05/03/2024	10/30/2024

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Facility Name: LA CHATA AUTHENTIC MEXICAN FOOD

Facility ID: FA0016191

Site Address: 628 S MAIN ST, TEMPLETON

Record ID: PR0021755

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 04/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>04/24/2024</u>	<u>Corrected On Site</u>
Ensure hood system remains turned on when cooking, to prevent grease laden vapors from accumulating in facility. Employee turned on hood system during inspection.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>04/24/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS: Ensure employees obtain food handler cards, store copies on site for inspector review.			

Inspection Date: 01/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: PERMIT VIOLATION

Department Action Description: TO BE RE-INSPECTED

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>02/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure employees obtain food handler cards, store copies on site for inspector review.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>01/23/2024</u>	<u>04/24/2024</u>
Ensure personal items are stored separate from equipment and food item storage areas.			
K049: Permits Available	<u>0.5</u>	<u>02/26/2024</u>	<u>04/24/2024</u>
Pay Health Permit fees. Facility will be closed on Monday, February 26, 2024 if fees are not paid.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>01/22/2024</u>	<u>04/24/2024</u>
REPEAT VIOLATION: 1. Ensure employees obtain food handler cards, store copies on site for inspector review.			

Inspection Date: 07/13/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 83.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use	<u>5.0</u>	<u>07/13/2023</u>	<u>Corrected On Site</u>
Observed employee wash hands in three compartment sink. Discontinue this practice. Ensure hands are washed in designated hand wash sink only.			
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>07/13/2023</u>	<u>Corrected On Site</u>
Upon arrival, hand wash sink was filled with dish wear. Discontinue this practice. Ensure hand wash sink is accessible at all times.			
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>07/13/2023</u>	<u>Corrected On Site</u>
Discontinue storing potentially hazardous foods on counter. Ensure hot foods are held at 135F or higher, cold food at 41F and below, or use time as a public health control and maintain records for review.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>07/13/2023</u>	<u>Corrected On Site</u>
Upon arrival, facility did not have sanitizer to ware wash/wipe food contact surfaces. Owner bought chlorine sanitizer during inspection. Ensure 100 PPM chlorine is used to wipe food contact surfaces and in used in third basin of three compartment sink.			

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Facility Name: LA CHATA AUTHENTIC MEXICAN FOOD

Facility ID: FA0016191

Site Address: 628 S MAIN ST, TEMPLETON

Record ID: PR0021755

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 07/13/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 83.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure employees obtain food handler cards, store copies on site for inspector review.	<u>1.0</u>	<u>07/28/2023</u>	<u>01/22/2024</u>
K029: Toxic Substances Properly Identified, Stored, Used Label toxic spray bottles as the contents of the containers.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Ensure three compartment sink is large enough to accommodate biggest piece of equipment.	<u>0.5</u>	<u>09/08/2023</u>	<u>01/22/2024</u>
K036: Equipment, Utensils and Linens: Storage and Use 1. Repair or replace broken freezer. 2. Repair or replace broken light cover.	<u>0.5</u>	<u>07/28/2023</u>	<u>01/22/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LA COSTA GRILL

Facility ID: FA0016051

Site Address: 168 STATION WY, ARROYO GRANDE

Record ID: PR0021586

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/06/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	03/06/2025	Corrected On Site
- Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. - Observed grime in soda nozzle gaskets. Ensure all food contact surfaces are maintained clean and sanitized.			
K027: Food Separated and Protected	1.0	03/08/2025	Uncorrected as of 5/2/2025
- Observed eggs stored above tomatoes in refrigerator. Ensure all raw foods are stored below ready to eat foods. - Observed scoop without handle being used to scoop bulk food. Ensure scoops with handles are used to scoop bulk food and handles are maintained out of contact with food to prevent cross contamination.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5	03/07/2025	Uncorrected as of 5/2/2025
Observed unlabeled spray bottle. Ensure all toxic spray bottles are labeled as to the contents of the container.			
K030: Food Storage; Food Storage Containers Identified	0.5	03/07/2025	Uncorrected as of 5/2/2025
Observed unlabeled bulk food. Ensure all bulk food containers are labeled as to their contents.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	03/08/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed cardboard being used on shelving and below fryer. Discontinue this practice. Cardboard can harbor vermin. Ensure all equipment is commercial grade, smooth, nonabsorbent and easily cleanable.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	03/08/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed CO2 tanks standing freely in soda storage room. Ensure CO2 tanks are affixed to a rigid structure.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5		Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored	0.5	03/06/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed wiping cloths being kept out on counter during prep. Ensure wiping cloths are kept in sanitizer buckets when not in use.			
K047: Signs Posted; Last Inspection Report Available	0.5	03/07/2025	Uncorrected as of 5/2/2025
Ensure last health inspection report is stored on site and available upon request.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	03/06/2025	Uncorrected as of 5/2/2025
See comments in sections 35, 36 and 40.			

Inspection Date: 04/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	04/23/2024	Corrected On Site
Observed utensil in hand wash sink. Discontinue this practice. Ensure hand wash sink is only used for hand washing purposes. Corrected on site.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: LA COSTA GRILL

Facility ID: FA0016051

Site Address: 168 STATION WY, ARROYO GRANDE

Record ID: PR0021586

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected	<u>1.0</u>	<u>04/26/2024</u>	<u>03/06/2025</u>
REPEAT VIOLATION: Observed salsa bar without protection. Ensure salsa is protected with sneeze guards at customer self service.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>04/24/2024</u>	<u>03/06/2025</u>
Observed open bags of food being stored in unapproved dry storage shed. Ensure all open food items are stored inside the permanent food facility with correct flooring.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>04/24/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed cardboard being used on shelving and below fryer. Discontinue this practice. Cardboard can harbor vermin. Ensure all equipment is commercial grade, smooth, nonabsorbent and easily cleanable.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>04/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS:			
- Observed CO2 tanks standing freely in soda storage room. Ensure CO2 tanks are affixed to a rigid structure.			
- Observed build up of grime in soda nozzles. Ensure soda nozzles are cleaned and sanitized on a regular basis.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>04/23/2024</u>	<u>Corrected On Site</u>
REPEAT VIOLATION: Observed wiping cloths being stored on prep line. Ensure wiping cloths are maintained in sanitizer solution when not in use. Corrected on site.			
K043: Approved Toilets: Maintained, Accessible, Clean	<u>0.5</u>	<u>04/26/2024</u>	<u>03/06/2025</u>
Observed toilet room door propped open to kitchen. Ensure toilet room is separated by a well fitting self-closing door.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>04/25/2024</u>	<u>03/06/2025</u>
- Observed personal item (cell phone) being kept on prep line. Ensure all personal items are stored away from food preparation areas. Corrected on site.			
- Observed mops being stored along wall. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.			
REPEAT VIOLATION: Observed back door propped open to kitchen. Ensure all exterior doors are maintained closed when not in use. Facility can also install an air curtain.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>04/23/2024</u>	<u>03/06/2025</u>
See comments in sections 24, 27, 36, 40 and 44.			

Inspection Date: 09/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 88.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>		<u>09/18/2023</u>
Observed no pump soap or paper towels at hand wash sink in employee toilet room. Ensure all hand wash sinks are fully stocked with pump soap and paper towels. Corrected on site: Manager restocked hand wash sink during time of inspection.			
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>09/18/2023</u>	<u>Corrected On Site</u>
Observed hot holding unit at 130F. Ensure hot holding is maintained at 135F or higher. Corrected on site: Employee was able to increase temperature of hot holding unit.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LA COSTA GRILL

Facility ID: FA0016051

Site Address: 168 STATION WY, ARROYO GRANDE

Record ID: PR0021586

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 09/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 88.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>10/23/2023</u>	<u>03/06/2025</u>
REPEAT VIOLATION: "Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections."			
K027: Food Separated and Protected	<u>1.0</u>	<u>09/25/2023</u>	<u>03/06/2025</u>
REPEAT VIOLATION: Observed salsa bar without protection. Ensure salsa is protected with sneeze guards at customer self service.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>09/20/2023</u>	<u>04/23/2024</u>
REPEAT VIOLATION: Observed no sanitizer test strips on site. Ensure facility obtains correct testing equipment to properly measure sanitizer concentration.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>09/18/2023</u>	<u>03/06/2025</u>
-Observed CO2 tanks standing freely in soda storage room. Ensure CO2 tanks are affixed to a rigid structure.			
-Observed build up of grime in soda nozzles. Ensure soda nozzles are cleaned and sanitized on a regular basis.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>09/18/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Observed wiping cloths being kept out on counter during prep. Ensure wiping cloths are kept in sanitizer buckets when not in use.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>09/18/2023</u>	<u>Corrected On Site</u>
REPEAT VIOLATION: Observed back door propped open to kitchen. Ensure all exterior doors are maintained closed except when in use.			
Corrected on site: employee closed door to kitchen.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
See comments in section 24, 27, 34, and 44.			



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FA0017770

PR0022938

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LA CUESTA INN

Facility ID: FA0017770

Site Address: 2074 MONTEREY ST, SAN LUIS OBISPO

Record ID: PR0022938

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 03/31/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K049: Permits Available

0.5

Uncorrected as of 5/2/2025

Observed the permit posted in the back room.

Maintain the Public Health Permit in a conspicuous place.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LA ESQUINA TAQUERIA

Facility ID: FA0000327

Site Address: 1051 NIPOMO ST, SAN LUIS OBISPO

Record ID: PR0000327

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/01/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	04/01/2025	Uncorrected as of 5/2/2025
Observed grime accumulation in the ice machine. Ensure it is clean and sanitized regularly.			

Inspection Date: 10/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	10/09/2024	04/01/2025
Ensure all food employees have a valid/current food handler card/certificate. No food manager card was available on site. Please email the current food manager card.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	10/09/2024	04/01/2025
-Observed grime accumulation under shelving in the bar area. Ensure floors are thoroughly clean in all hard to reach areas. -Observed bubbling and peeling of epoxy floor around the bar area and the dish washing area. Repair or replace peeling flooring.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 04/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NOT APPLICABLE

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	04/17/2024	04/01/2025
Ensure all food employees have a valid/current food handler card/certificate. No food manager card was available on site. Please email the current food manager card.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: LA KATRINA

Facility ID: FA0015898

Site Address: 500 EMBARCADERO, MORRO BAY

Record ID: PR0021427

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.	0.5	11/20/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified 1) Observed food items on floor of walk in cooler and freezer. Properly elevate food items/packages/container at least 6 inches above the floor. 2) Observed unlabeled containers with food in walk in cooler. Provide labels to all working containers to indicate contents.	0.5	11/20/2024	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure all required hand washing signs are posted.	0.5	11/20/2024	Uncorrected as of 5/2/2025

Inspection Date: 06/29/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: Prevent unrecognized occurrences of inadequate or absent sanitizing by maintaining a supply of test strips and using them regularly. Train staff to monitor the machine's sanitizer supply level continually, and to use the sanitizer test strips at least daily to verify 50 - 100 ppm chlorine in the final rinse cycle. Manually prepared sanitizer solutions are to be verified at 100 ppm.

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized The automatic dish washing machine was dispensing no sanitizer at the time of inspection. Staff were unable to determine the cause or the duration of the malfunction, and were directed to schedule their servicer for repairs. Direction was given to use manual wash/rinse/sanitize procedures in the 3-comp. sink until the machine is functioning properly. Until test strips are obtained, use 2 teaspoons of bleach per gallon of water to make a 100 ppm chlorine sanitizer solution. Direction was given to ensure adequate sanitizing of any items which may not have been sanitized by the machine due to the malfunction.	3.0	06/29/2023	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Food Safety Manager certification has expired. Obtain current certification for at least one owner or employee, and keep the original certificate on site.	1.0	07/29/2023	Uncorrected as of 5/2/2025
K027: Food Separated and Protected In the ice machine, a canned beverage was observed chilling on the ice intended for consumption. Discontinue this practice, and train staff to recognize and prevent potential cross-contamination of food.	1.0	06/29/2023	Corrected On Site
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottles. Maintain accurate labels on all chemical and food containers.	0.5	06/29/2023	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain a supply of sanitizer test strips, and store in a convenient location for staff to use regularly.	0.5	06/30/2023	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LA LOCANDA

Facility ID: FA0015113

Site Address: 1137 GARDEN ST, SAN LUIS OBISPO

Record ID: PR0020516

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 08/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 [Award of Excellence Issued](#)

Overall Inspection Comments: Overall, facility is well-maintained and is attentive to cleanliness.

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K039: Thermometers Provided and Accurate

0.5

09/11/2024

02/26/2025

Provide a secondary thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).



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FA0013883

PR0019372

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LA LOMITA RANCH

Facility ID: FA0013883

Site Address: 1995 LA LOMITA WY, SAN LUIS OBISPO

Record ID: PR0019372

Program Description: MR81 - BED & BREAKFAST

Inspection Date: 10/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Overall, facility is well-maintained and kept in good condition. No violations were observed.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: LA LUZ DEL MUNDO

Facility ID: FA0016908

Site Address: 2055 RIVERSIDE AVE, PASO ROBLES

Record ID: PR0022537

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 02/05/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.	1.0	02/21/2025	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Unable to verify test strips at the time of the inspection. Ensure test strips are obtained and used to measure 200ppm quaternary ammonium in solution at the 3-compartment sink and in the wiping cloth buckets.	0.5	02/07/2025	Uncorrected as of 5/2/2025

Inspection Date: 10/18/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is approved to operate. Ensure violations on this report are addressed prior to opening.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LA MEXICANA

Facility ID: FA0001249

Site Address: 631 13TH ST, PASO ROBLES

Record ID: PR0007176

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K009: Proper Cooling Methods	<u>2.0</u>	<u>11/18/2024</u>	<u>Corrected On Site</u>
Observed 3- 5 gallon buckets of rice measuring 45F and 3- 5 gallon buckets of beans measuring 57F. Both were made yesterday afternoon. Discontinue cooling PHF using unapproved methods. All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours. All food was voluntarily discarded.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>11/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed unsecured CO2 tanks outside the kitchen. Ensure CO2 tanks are secured to a fixed location.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>11/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>
See comments in section 36.			

Inspection Date: 01/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected	<u>1.0</u>	<u>01/29/2024</u>	<u>Corrected On Site</u>
Discontinue storing raw food of animal origin above ready to eat foods. Observed raw hamburger meat above salad. Salad was moved to walk in refrigeration unit. Correct on site.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>02/02/2024</u>	<u>11/18/2024</u>
Repeat violation: Properly elevate food items/packages/container at least 6 inches above the floor. Observed bags of onions and rice on the floor in the storage area and boxes of lemons on the floor in the walk in refrigeration unit.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>02/02/2024</u>	<u>11/18/2024</u>
Repeat violations: 1. Observed bowl used for dispensing flour. Use only handled spoons or scoops and keep the handles out of the items to prevent cross contamination. 2. Ensure CO2 tanks are secured to a fixed location. 3. Ensure bulk food containers are labeled as to the contents of the container.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>02/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Thoroughly clean and maintain all floors, walls, and ceilings. Observed a build up of food debris on the floors and around equipment. Be sure to clean under and around all the equipment and in storage areas.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>02/02/2024</u>	<u>11/18/2024</u>
Maintain a copy of the most recent routine inspection report at the facility.			
K049: Permits Available	<u>0.5</u>	<u>02/02/2024</u>	<u>11/18/2024</u>
Maintain the 2024 Public Health Permit in a conspicuous place.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** LA MEXICANA**Facility ID:** FA0001249**Site Address:** 631 13TH ST, PASO ROBLES**Record ID:** PR0007176**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 08/02/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 95.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use Observed an employee's plate of food on prep line. Discontinue allowing employees to eat products in any area of the food facility which may contaminate foods or food-contact surfaces. Corrected on site.	<u>2.0</u>	<u>08/02/2023</u>	<u>Corrected On Site</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Renew Food Manager Certificate, store on site for inspector review upon request.	<u>1.0</u>	<u>09/08/2023</u>	<u>11/18/2024</u>
K029: Toxic Substances Properly Identified, Stored, Used 1. Ensure toxic substances are labeled as to the contents of the containers. Corrected on site. 2. Ensure all cleaning agents and chemicals are stored in a manner so as to prevent contamination of food, food preparation surfaces, or utensils. Observed chemicals stored on the same shelf as food products. Corrected on site.	<u>0.5</u>	<u>08/02/2023</u>	<u>Corrected On Site</u>
K030: Food Storage; Food Storage Containers Identified Properly elevate food items/packages/container at least 6 inches above the floor. Observed boxes of food on the floor in walk-in refrigeration unit. Corrected on site.	<u>0.5</u>	<u>08/02/2023</u>	<u>Corrected On Site</u>
K036: Equipment, Utensils and Linens: Storage and Use 1. Observed bowl used for dispensing flour. Use only handled spoons or scoops and keep the handles out of food items to prevent cross-contamination. 2. Ensure CO2 tanks are secured to a fixed location. 3. Ensure bulk food containers are labeled as to the contents of the containers.	<u>0.5</u>	<u>08/04/2023</u>	<u>Uncorrected as of 5/2/2025</u>



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Facility Name: LA MEXICANA MARKET

Facility ID: FA0001175

Site Address: 1920 CRESTON RD #D, PASO ROBLES

Record ID: PR0001175

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 11/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	11/13/2024	Corrected On Site
1 Measured less than 100 ppm chlorine in the sanitizer bucket at left most three compartment sink.			
2 Measure greater than 100 ppm chlorine in the sanitizer bucket at right most three compartment sink.			
Ensure chlorine sanitizer is maintained at 100 ppm.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5	11/15/2024	Uncorrected as of 5/2/2025
Ensure toxic substances are labeled as to the content of the container.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	11/13/2024	Uncorrected as of 5/2/2025
Ensure bulk scoop handle remains out of contact with food.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	11/22/2024	Uncorrected as of 5/2/2025
1 Observed a hole in the wall under the three compartment sink. Repair to prevent vermin harborage.			
2 Observed rodent droppings under refrigeration units. No infestation observed. Operator was directed to clean and sanitize all affected areas.			
3 Observed open coffee creamer for employee use stored inside the display refrigerator. Discontinue this practice. Ensure personal items are stored separate from food or food prep areas.			

Inspection Date: 02/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used	0.5	02/27/2024	Uncorrected as of 5/2/2025
Ensure toxic substances are labeled as to the contents of the containers.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	03/01/2024	11/13/2024
Ensure scoops with handles are used to obtain bulk food items.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	02/26/2024	Corrected On Site
1. Discontinue use of household pest control. Ensure licensed pest control is used in food facility.			
2. Ensure employee personal items are stored out of food storage locations.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	03/01/2024	Uncorrected as of 5/2/2025
Repair degrading ceiling. Ensure smooth, nonabsorbent and easily cleanable surfaces.			

Inspection Date: 08/24/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

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as of 5/2/2025

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Facility Name: LA MEXICANA MARKET

Facility ID: FA0001175

Site Address: 1920 CRESTON RD #D, PASO ROBLES

Record ID: PR0001175

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 08/24/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals Observed flies in food prep area. Ensure doors/screen remain closed to prevent entrance of flies. Clean and sanitize food surfaces prior to use.	<u>2.0</u>	<u>08/24/2023</u>	<u>Corrected On Site</u>
K029: Toxic Substances Properly Identified, Stored, Used Discontinue use of household insecticides. Ensure licensed pest management is used in permitted food facilities.	<u>0.5</u>	<u>08/24/2023</u>	<u>Corrected On Site</u>
K030: Food Storage; Food Storage Containers Identified Ensure bulk bins are labeled as to the contents of the container.	<u>0.5</u>	<u>08/25/2023</u>	<u>11/13/2024</u>
K043: Approved Toilets: Maintained, Accessible, Clean Ensure pump soap and paper towels are stocked and available for use at all times.	<u>0.5</u>	<u>08/24/2023</u>	<u>Corrected On Site</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure personal items are stored out of food prep/food storage locations.	<u>0.5</u>	<u>08/24/2023</u>	<u>Corrected On Site</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Repair degrading ceiling. Ensure smooth, nonabsorbent and easily cleanable surfaces.	<u>0.5</u>	<u>09/21/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>08/24/2023</u>	<u>11/13/2024</u>



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Facility Name: LA MEXICANA RESTAURANT

Facility ID: FA0001182

Site Address: 7495 EL CAMINO REAL, ATASCADERO

Record ID: PR0001182

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 88.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Discontinue blocking access to the handwashing sink at all times. Corrected on site.	3.0	11/25/2024	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized Observed grime accumulation on the nozzle where the Horchata beverage is dispensed. Discontinue allowing food to contact unclean/unsanitized surfaces and equipment. Ensure that the nozzles from the beverage machines are implemented into a routine cleaning schedule.	3.0	12/02/2024	Uncorrected as of 5/2/2025
K024: Person In Charge Present and Performs Duties; Valid Certification - Ensure the food facility owner or an employee has a valid/current food manager certificate AND ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. NOTE: The individual designated as the food manager can only use their certification at one food facility. Inspector granted 60 days for the course to be completed. Evidence of completion will be shown to inspector the next inspection.	1.0	02/01/2025	Uncorrected as of 5/2/2025
K026: Approved Thawing Methods Used, Frozen Food Observed chicken in a container thawing at room temperature. Thaw potentially hazardous food by one of the approved methods; completely submerged under running water inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave. Corrected on site.	0.5	11/25/2024	
K030: Food Storage; Food Storage Containers Identified Observed a container with chopped vegetables and seasoning on the floor. Properly elevate food items/packages/container at least 6 inches above the floor. Corrected on site.	0.5	11/25/2024	Corrected On Site
K032: Food Properly Labeled & Honestly Presented Provide labeling information for bulk food containers for easier identification of ingredients.	0.5	12/02/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Grime/grease accumulation was apparent on the handles of refrigeration units. Ensure equipment is maintained clean, functional, and in good repair.	0.5	12/02/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Properly secure the pressurized CO2 tank.	0.5	12/02/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Ensure all floors, walls and ceilings are smooth, durable, of approved materials, in good repair, and are free of any peeling paint. -Observed exposed raw wood on the wall near hood system. Ensure that FRP or another approved material is installed to prevent fires. -Food debris observed on walls throughout preparation kitchen. Regularly clean food debris from walls.	0.5	12/02/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat violations: K026, K032, K035, K045	2.0		Uncorrected as of 5/2/2025

Inspection Date: 04/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

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Facility Name: LA MEXICANA RESTAURANT

Facility ID: FA0001182

Site Address: 7495 EL CAMINO REAL, ATASCADERO

Record ID: PR0001182

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K026: Approved Thawing Methods Used, Frozen Food	<u>0.5</u>	<u>04/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Thaw potentially hazardous food by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.			
Observed frozen beef thawing on a counter near the dish washing machine. Discontinue thawing potentially hazardous foods at room temperature immediately.			
K032: Food Properly Labeled & Honestly Presented	<u>0.5</u>	<u>05/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Provide labeling information for bulk food containers for easier identification of ingredients. Including the containers that are full of fresh chips.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Ensure equipment is maintained clean, functional, and in good repair.			
Observed an accumulation of sugars and cinnamon in the Horchata dispenser. Employee stated that they have contacted the manufacturing company (from out of town) and are waiting for an their representative to come repair/replace the dispenser.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>05/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>
An air gap between the water supply inlet and the rim of the plumbing fixture shall be at least twice the diameter of the water supply inlet and may not be less than one inch.			
Observed PVC pipes within the floor sink in the dish washing room. There should be an air gap to prevent any contamination from possible back flow.			
K043: Approved Toilets: Maintained, Accessible, Clean	<u>0.5</u>	<u>04/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure all toilet facilities are clean, and in good repair. The walls in the bathrooms need to be thoroughly cleaned to remove any debris accumulation.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>04/01/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure all floors, walls and ceilings are smooth, durable, of approved materials, in good repair, and are free of any peeling paint.			
1. Replace broken or missing ceiling tiles throughout kitchen and ware wash areas.			
2. Remove peeling paint for ceiling tiles to prevent potential contamination of food.			
3. Food debris observed on walls throughout preparation kitchen. Regular clean food debris from walls.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



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Facility Name: LA MICHOACANA AZTECA - FIVE CITIES

Facility ID: FA0015138

Site Address: 1800 E GRAND AVE # A, GROVER BEACH

Record ID: PR0020540

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 03/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	03/11/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Unable to verify food safety certifications. Ensure at least one employee/manager has a food manager safety certification and all other employees have a food handler safety certification. Ensure copies are stored on site and available during time of inspection.			
K030: Food Storage; Food Storage Containers Identified	0.5	03/06/2025	Uncorrected as of 5/2/2025
Observed open containers of ice cream in walk-in freezer unit. Ensure all food is stored in a container with a lid to prevent any cross contamination.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	03/06/2025	Uncorrected as of 5/2/2025
Observed cardboard being used to line shelving. Discontinue this practice. Cardboard can harbor vermin. Ensure all equipment is smooth, nonabsorbent, easily cleanable and commercial grade.			

Inspection Date: 02/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	02/07/2024	03/04/2025
Observed no paper towels at kitchen hand wash sink. Ensure hand wash sink is fully stocked with pump soap and paper towels.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	02/14/2024	03/04/2025
REPEAT VIOLATION: Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections.			
K030: Food Storage; Food Storage Containers Identified	0.5	02/09/2024	03/04/2025
Observed unlabeled bulk food containers. Ensure all bulk food is labeled as to its contents.			
K034: Warewashing Facility/Test Strips; Adequate, Used	0.5		Uncorrected as of 5/2/2025
Observed no sanitizer test strips. Ensure facility obtains correct testing equipment to properly measure sanitizer concentration.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	02/09/2024	03/04/2025
Observed build up on walk-in refrigeration unit fans. Ensure all equipment is maintained clean.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	02/09/2024	03/04/2025
- Observed mops being stored in mop sink. Ensure mops are hung up to air dry without soiling walls or other equipment. Facility can install a mop rack. - Observed front door propped open to facility. Ensure all exterior doors are maintained closed when not in use. Facility can install a screen door or air curtain.			
K047: Signs Posted; Last Inspection Report Available	0.5	02/07/2024	03/04/2025
Observed no sign at hand wash sink. Ensure all hand wash sinks have a hand wash sign posted. Hand wash sign given to facility.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
See comments in section 24.			



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Facility Name: LA MIRAMAR

Facility ID: FA0004901

Site Address: 500 SPRING ST, PASO ROBLES

Record ID: PR0007165

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 03/31/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

03/31/2025

Inspection Date: 03/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

03/04/2024

03/31/2025



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Facility Name: LA PALAPA BAYWOOD

Facility ID: FA0000296

Site Address: 1346 2ND ST, LOS OSOS

Record ID: PR0016117

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/29/2025

Type of Service Description: REINSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: The purpose of this visit was to perform a reinspection after the complaint investigation performed on 1/23/25. Refer to that report for further details.

On this date, all violations checked were observed corrected.

Violation Item	Points Lost	Comply By Date	Complied On Date
K049: Permits Available Obtain an valid/current Public Health Permit.	<u>0.5</u>		Uncorrected as of 5/2/2025

Inspection Date: 12/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed the following: 1) In the walk in cooler: Chile Verde 43F, Small container of beans 43F, large cambro of beans 43F, Flat plastic container of beans 43F, flat plastic container of rice 43F. 2) In the cold drawers at the hot line: Chili Relleno 43, Shredded Cheese 46F Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F.	<u>3.0</u>	<u>12/10/2024</u>	<u>Corrected On Site</u>
K023: No Rodents, Insects, Birds, or Animals 1) Observed evidence of a rodent infestation throughout the facility. Eliminate rodents and evidence of rodents (e.g. droppings, dead rodents, nesting material, rub marks) from the facility by safe, legal, and effective means at once. 2) Observed evidence of a past cockroach infestation including cockroach carcasses at the ice machine near the hot line and at the cooler in the server's station area. A reinspection is scheduled for 3 days after this inspection. The operator is directed to complete the following prior to reinspection: 1) Have a professional pest control service treat the facility. 2) Remove the accumulation of unnecessary, unused, or inoperable items from the facility. Eliminate all areas that may provide harborage. Seal all cracks and crevices. 3) Thoroughly clean and sanitize all affected areas. Any evidence of rodent activity observed at the time of the reinspection will be presumed to be new and therefore evidence of an ongoing infestation. 4) Remove all sources of food including the egg shell stored for personal use outside the facility. 5) Remove all sources of water that may sustain a vermin infestation. 6) Remove the unapproved rodenticide from the facility. 114254. Poisonous or injurious materials; use and storage Only those insecticides, rodenticides, and other pesticides that are necessary and specifically APPROVED for use in a FOOD FACILITY may be used. The use shall be in accordance with the manufacturer's instructions.	<u>2.0</u>	<u>12/13/2024</u>	Uncorrected as of 5/2/2025

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Facility Name: LA PALAPA BAYWOOD

Facility ID: FA0000296

Site Address: 1346 2ND ST, LOS OSOS

Record ID: PR0016117

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed raw shell eggs stored over ready to eat tomatoes in the walk in cooler. To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken.	1.0	12/13/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed a door gasket on the 2 door stand up cooler in disrepair. Repair the door gasket.	0.5	12/13/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured CO2 cylinders. Properly secure the pressurized CO2 tank.	0.5	12/13/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed the back door propped open. Maintain all exterior doors closed except when in use.	0.5		Uncorrected as of 5/2/2025
K049: Permits Available Maintain the Public Health Permit in a conspicuous place.	0.5	12/10/2024	Uncorrected as of 5/2/2025

Inspection Date: 02/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: Overall improvement was noted during the inspection. Thank you for your attention and corrections. The staff's hard work is evident. Continue to make corrections where repeat violations are noted.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	02/14/2024	12/10/2024
K035: Adequate/Approved Equipment/Utensils, Maintained Replace or remove any food equipment which is deteriorating and/or in a state of disrepair. Remove any unused equipment from the facility. Make necessary repairs in a timely manner. Replace equipment as needed.	0.5	02/21/2024	12/10/2024
K054: Repeat Violations - Good Retail Practices (24 -51) #24, #35	2.0	02/14/2024	12/10/2024



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Facility Name: LA PARISIENNE FRENCH BAKERY

Facility ID: FA0006610

Site Address: 1140 FRONT ST, MORRO BAY

Record ID: PR0010317

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/16/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed uncovered containers with food in reach in cooler. Ensure all food products are stored so as to be protected from contamination at all times.	1.0	04/18/2025	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed bag with food on floor. Properly elevate all food items/packages/container at least 6 inches above the floor.	0.5	04/18/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed grease accumulation on hood filters. Clean and maintain the hood grease filters and hood surfaces.	0.5	06/16/2025	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels sitting on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	04/18/2025	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean Observed toilet paper sitting on dispenser. Provide toilet paper in permanently installed dispensers.	0.5	04/18/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	0.5	04/23/2025	Uncorrected as of 5/2/2025

Inspection Date: 10/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals Observed multiple flies in kitchen area at time of inspection. Eliminate flies from the facility by safe, legal, and effective means at once.	2.0	10/18/2024	Uncorrected as of 5/2/2025
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate to your inspector as per discussion.	1.0	12/11/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed boxes with food on floor. Properly elevate all food items/packages/container at least 6 inches above the floor.	0.5	10/18/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gaskets on reach in cooler. Repair or replace.	0.5	12/11/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Ensure to provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	10/18/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels sitting on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	10/18/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LA PARISIENNE FRENCH BAKERY

Facility ID: FA0006610

Site Address: 1140 FRONT ST, MORRO BAY

Record ID: PR0010317

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate to your inspector.	<u>1.0</u>	<u>05/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified Observed box with food and bag of flour on floor. Properly elevate food items/packages/container at least 6 inches above the floor.	<u>0.5</u>	<u>04/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K033: Nonfood-Contact Surfaces Clean Observed debris accumulation on reach in cooler door handles. Clean and sanitize on routine schedule.	<u>0.5</u>	<u>04/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed ice scooper sitting in ice bin. Properly store utensil in an approved and clean area.	<u>0.5</u>	<u>04/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed front door propped open at time of inspection. Maintain exterior door closed except when in use.	<u>0.5</u>	<u>04/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure required hand washing signs are posted.	<u>0.5</u>	<u>04/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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as of 5/2/2025

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Facility Name: LA PARRILLA

Facility ID: FA0015526

Site Address: 1421 E GRAND AVE, ARROYO GRANDE

Record ID: PR0020996

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/17/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed refrigeration unit in back kitchen at 48F. All potentially hazardous food items that were just placed into unit were moved into another unit; all other items were whole, uncut produce. Ensure all refrigeration units are maintained at 41F or below.	3.0	03/17/2025	Corrected On Site
K027: Food Separated and Protected Observed bowl being used to scoop bulk food. Ensure scoops with handles are used to scoop bulk food and handles are maintained out of contact with food to prevent cross contamination.	1.0	03/19/2025	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Observed dust in vents in back kitchen. Ensure all non food contact surfaces are maintained clean.	0.5	03/20/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed cardboard being used to line shelving. Discontinue this practice. Cardboard can harbor vermin. Ensure all equipment is smooth, nonabsorbent, easily cleanable and commercial grade.	0.5	03/19/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed food debris in gaskets and some broken gaskets. Ensure all equipment is maintained clean and in good repair.	0.5	03/21/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed light out in hood system. Repair/replace.	0.5	03/19/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean REPEAT VIOLATION: Observed food debris underneath equipment. Ensure all floors are maintained clean.	0.5	03/19/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 45.	2.0	03/17/2025	Uncorrected as of 5/2/2025

Inspection Date: 04/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Ensure the food facility owner or an employee has a valid/current food safety protection certificate. Manager will be updating current food manager safety certification, all other employees present had food handler cards.	1.0	04/24/2024	03/17/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed raw wood shelf near prep line. Ensure all equipment is commercial grade, smooth, nonabsorbent and easily cleanable.	0.5	04/05/2024	03/17/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed free standing CO2 tanks near soda boxes. Ensure all CO2 tanks are affixed to a rigid structure.	0.5	04/03/2024	03/17/2025
K040: Wiping Cloths: Properly Used and Stored Observed wiping cloths being stored on prep line. Ensure wiping cloths, when not in use, are stored in sanitizer solution. Corrected on site.	0.5	04/03/2024	Corrected On Site

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** LA PARRILLA**Facility ID:** FA0015526**Site Address:** 1421 E GRAND AVE, ARROYO GRANDE**Record ID:** PR0020996**Program Description:** MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP**Inspection Date:** 04/03/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 94.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>04/04/2024</u>	<u>03/17/2025</u>
Observed mops being propped up against wall near mop sink. Ensure all mops are hung up to air dry without soiling walls or equipment.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>04/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed food debris underneath equipment. Ensure all floors are maintained clean.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>04/03/2024</u>	<u>03/17/2025</u>
See comments in section 24.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: LA PARRILLA
Facility ID: FA0016514

Site Address: 709 6TH ST, PASO ROBLES

Record ID: PR0022091

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/02/2025
Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 77.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge Ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.	5.0	01/02/2025	Corrected On Site
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure pump soap dispenser is installed at hand wash sink. Employee placed bottle of soap at hand sink during inspection for temporary fix.	3.0	01/02/2025	Corrected On Site
K009: Proper Cooling Methods Discontinue cooling PHF using unapproved methods. All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours.	2.0	01/02/2025	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized Facility observed preparing foods without sanitizer created. Ensure 100 PPM chlorine sanitizer is created to wipe food contact surfaces. Use sanitizer test strips to monitor adequate PPM.	3.0	01/02/2025	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure a Food Managers Certificate is obtained and stored on site. Ensure all other employees obtain Food Handler cards and store copies on site.	1.0	01/10/2025	Uncorrected as of 5/2/2025
K026: Approved Thawing Methods Used, Frozen Food Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.	0.5	01/02/2025	Corrected On Site
K034: Warewashing Facility/Test Strips: Adequate, Used Facility uses chlorine for sanitizer. Ensure chlorine sanitizer test strips are obtained and used to monitor 100 PPM sanitizer in solution.	0.5	01/10/2025	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Ensure wiping cloths remain in sanitizer solution when not in active use.	0.5	01/03/2025	Uncorrected as of 5/2/2025
K049: Permits Available Post Health Permit in a conspicuous location.	0.5		Uncorrected as of 5/2/2025
K053: Repeat Violations - Critical (1 - 23) REPEAT VIOLATION: 1. Ensure pump soap dispenser is installed at hand wash sink. Employee placed bottle of soap at hand sink during inspection for temporary fix.	5.0	01/02/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: 1. Ensure a Food Managers Certificate is obtained and stored on site. 2. Ensure all other employees obtain Food Handler cards and store copies on site. 3. Post Health Permit in a conspicuous location.	2.0	01/02/2025	Uncorrected as of 5/2/2025

Inspection Date: 04/22/2024
Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Kitchen hand wash sink observed to have no pump soap dispenser available for hand washing. Employee went to the store during inspection to replace pump soap dispenser. Ensure hand wash supplies are stocked, available for use at all times.	3.0	04/22/2024	Corrected On Site

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: LA PARRILLA

Facility ID: FA0016514

Site Address: 709 6TH ST, PASO ROBLES

Record ID: PR0022091

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure a Food Managers Certificate is obtained and stored on site. Ensure all other employees obtain Food Handler cards and store copies on site.	<u>1.0</u>	<u>05/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K026: Approved Thawing Methods Used, Frozen Food Observed raw fish being thawed on counter, in standing water. Discontinue this practice. Ensure foods at thawed by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.	<u>0.5</u>	<u>04/22/2024</u>	<u>Corrected On Site</u>
K030: Food Storage; Food Storage Containers Identified Ensure foods are stored 6" up off floor to prevent cross contamination.	<u>0.5</u>	<u>04/22/2024</u>	<u>Corrected On Site</u>
K036: Equipment, Utensils and Linens: Storage and Use Ensure scoops with handles are used to obtain bulk foods.	<u>0.5</u>	<u>04/26/2024</u>	<u>01/02/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed heavy smoke/grease laden vapors at/near hood system. Ensure hood system is serviced to ensure facility is being well ventilated.	<u>0.5</u>	<u>05/03/2024</u>	<u>01/02/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure employee personal items are stored separate from food storage locations.	<u>0.5</u>	<u>04/23/2024</u>	<u>01/02/2025</u>
K049: Permits Available Post Health Permit in a conspicuous location.	<u>0.5</u>	<u>04/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 03/01/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Paso Robles Parrilla, LLC is approved to open.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LA PARRILLA TAQUERIA

Facility ID: FA0013390

Site Address: 7109 EL CAMINO REAL, ATASCADERO

Record ID: PR0018909

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Keep copies of the Food Manager Certificate and food Handler Cards at the facility for review upon inspection.	1.0	12/31/2024	Uncorrected as of 5/2/2025
K027: Food Separated and Protected Observed raw fish thawing over ready to eat foods. To protect food from cross-contamination during storage, always store food in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. Corrected on site.	1.0	10/29/2024	Corrected On Site
K030: Food Storage; Food Storage Containers Identified Ensure all bulk food items are labeled as to the contents of the container (ex., flour, sugar, etc.).	0.5	10/31/2024	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration and/or hot water temperature. Obtain either quat or chlorine test strips, or both if necessary	0.5	11/12/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured CO2 tanks in multiple locations in facility. Properly secure the pressurized CO2 tanks.	0.5	11/01/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Provide secondary thermometers in ALL refrigeration units. Monitor thermometers frequently to ensure all units are maintaining temperature.	0.5	11/12/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Corrected on site.	0.5	10/29/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Flooring in walk in refrigerator is heavily deteriorated and no longer easily cleanable. Replace flooring to render smooth, nonabsorbent and easily cleanable. Ensure all floors and walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint.	0.5	05/01/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 02/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 82.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use Observed food being prepared and employees unable to wash hands properly due to water at hand wash sink being shut off. Ensure hand wash sink is available at all times. Water was turned on during the inspection.	5.0	02/27/2024	Corrected On Site
K006: Adequate/Accessible Handwash Sinks, Supplies Observed no hand soap at the hand wash sink. Ensure hand wash stations are stocked at all times for thorough and frequent hand washing. Corrected on site.	3.0	02/27/2024	Corrected On Site

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LA PARRILLA TAQUERIA

Facility ID: FA0013390

Site Address: 7109 EL CAMINO REAL, ATASCADERO

Record ID: PR0018909

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 82.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed a prep top refrigeration unit on cook line not maintaining 41F or below. Refrigeration unit measured 57F at the time of the inspection. All food was moved to separate unit. Staff contacted a repairman for the unit.	3.0	02/27/2024	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized At the time of the inspection sanitizer buckets contained less than 100 ppm chlorine. Maintain a concentration of at least 100 ppm chlorine. Ensure chlorine sanitizer test strips are obtained and used to monitor sanitizer in solution.	3.0	02/27/2024	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.	1.0		Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Ensure bulk food items are labeled as to the contents of the container (ex., flour, sugar, etc.).	0.5	03/01/2024	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Unable to locate sanitizer test strips at the time of the inspection. Ensure chlorine sanitizer test strips are obtained and used to monitor 100 ppm chlorine sanitizer in solution.	0.5		Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed mildew accumulation on ice chute. Clean and sanitize.	0.5	03/01/2024	10/29/2024
K036: Equipment, Utensils and Linens: Storage and Use 1. Observed unsecured CO2 tanks in two locations in the facility (back by lockers and by soda dispenser). Ensure CO2 tanks are secured to a fixed location. 2. Discontinue storing plastic containers in bulk food containers. If scoops are to be stored in food containers they need a handle that is stored upright out of contact with the food.	0.5	03/08/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Provide secondary thermometers in all refrigeration units. Monitor thermometers frequently to ensure all refrigerations units are maintaining temperature.	0.5	03/08/2024	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LA PLACITA PLAZA MARKET

Facility ID: FA0012349

Site Address: 515 ORCHARD RD, NIPOMO

Record ID: PR0017788

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 01/22/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed black grime on ice chute. Ensure all food contact surfaces are maintained clean and sanitized.	<u>3.0</u>	<u>01/23/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Observed no food manager safety certification. Ensure at least one employee/owner obtains a valid food manager safety certification.	<u>1.0</u>	<u>02/05/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K027: Food Separated and Protected Observed scoops with handles submerged in bulk food dispensers. Ensure all handles are maintained out of contact with food to prevent cross contamination.	<u>1.0</u>	<u>01/23/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified Observed milk being stored on floor of walk in refrigeration unit. Ensure all food items are elevated 6 inches above the ground.	<u>0.5</u>	<u>01/23/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Observed no sanitizer test strips. Ensure proper testing equipment is obtained to properly measure sanitizer (bleach) concentration.	<u>0.5</u>	<u>01/25/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed build up of food debris and grime inside walk in refrigeration unit (on fan blades, flooring and display case). Ensure all equipment is maintained clean and in good repair.	<u>0.5</u>	<u>01/25/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed free standing CO2 tanks next to soda boxes. Ensure CO2 tanks are affixed to a rigid structure.	<u>0.5</u>	<u>01/23/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing REPEAT VIOLATION: Observed mops being stored in mop sink. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.	<u>0.5</u>	<u>01/25/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed grime underneath equipment. Ensure all floors are maintained clean. Facility needs to deep clean in back storage area. - Observed broken FRP panel on the ceiling of walk in refrigeration unit. Repair/replace. Ensure ceiling is maintained in good repair.	<u>0.5</u>	<u>01/25/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/09/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LA PLACITA PLAZA MARKET

Facility ID: FA0012349

Site Address: 515 ORCHARD RD, NIPOMO

Record ID: PR0017788

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 08/09/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	08/09/2023	Corrected On Site
Observed multiple refrigeration units out of temperature compliance. Ensure temperature is 41F or below for potentially hazardous food items.			
- Refrigeration unit with sandwiches and cheese packets was measured at 50/53F. Food items have been in the unit overnight. Manager agreed to voluntarily discard all items in the fridge. - Refrigeration unit with juices that require refrigeration measured at 50F. Manager agreed to voluntarily discard all juices. - Walk-in refrigeration unit was measured at 48F. Walk-in had been left open for a delivery. Closely monitor temperature to ensure it comes back down to 41F or below. Walk-in had mostly beer and some shell eggs. If temperature does not return to 41F or below, move shell eggs to another unit.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	08/10/2023	01/22/2025
- Observed multiple refrigeration units out of temperature. Ensure all refrigeration units are maintained in good repair. - Observed gaskets on some refrigeration units broken/missing. Repair/replace. - Observed debris build up in refrigeration units. Ensure all units are cleaned and sanitized on a regular basis. - Observed grime build up on ice chute. Clean and sanitize on a regular basis.			
K040: Wiping Cloths: Properly Used and Stored	0.5	08/09/2023	01/22/2025
Discontinue using sponges on food contact surfaces.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	08/11/2023	Uncorrected as of 5/2/2025
Observed mops being stored in mop sink. Ensure mops are hung up to air dry without soiling walls or equipment.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	08/09/2023	01/22/2025
Thoroughly clean and maintain all floors, walls, and ceilings in facility.			
K047: Signs Posted; Last Inspection Report Available	0.5	08/09/2023	01/22/2025
Observed no hand wash sign at the hand washing sink in the bathroom. Ensure every hand wash sink has a hand wash sign posted. Hand wash sign provided to manager.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LA PLEBE MAZATLAN SEAFOOD BAR AND GRILL

Facility ID: FA0017686

Site Address: 7425 EL CAMINO REAL STE A, ATASCADERO

Record ID: PR0022842

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K018: HACCP/Variance Required: Approved/Records Kept	2.0	10/11/2025	Uncorrected as of 5/2/2025
When pH (vinegar) is used to control bacteria, instead of keep food below 41°F or hot above 135°F, then a Hazard Analysis Critical Control Plan (HACCP) must be on site, the employees involved shall be trained AND make sure each batch of sushi rice is tested.			
- Provide documentation of sushi rice recipe AND obtain pH Test Strips and use to check that each batch of sushi rice is below 4.6 pH. Record measurement on a log sheet.			
K027: Food Separated and Protected	1.0	10/11/2025	Uncorrected as of 5/2/2025
Observed baskets of chips exposed on a counter with no contamination protection. Ensure all food products are stored so as to be protected at all times.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	04/14/2025	Uncorrected as of 5/2/2025
Properly secure the pressurized CO2 tank (near the soda machine).			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	04/11/2025	Uncorrected as of 5/2/2025
Observed household coffee mug (with no lid) of prep table AND coats hanging on the canned food rack. Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms. Mug was removed and set at a table near dry storage area. Corrected on site.			

Inspection Date: 02/05/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility has been approved by this division, to begin operating.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LA QUINTA INN & SUITES

Facility ID: FA0007363

Site Address: 2615 BUENA VISTA DR, PASO ROBLES

Record ID: PR0011328

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 12/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K034: Warewashing Facility/Test Strips: Adequate, Used Observed water damaged test strips above 3 compartment sink. Ensure new test strips are obtained and used to measure 200ppm quaternary ammonium in solution at the 3-compartment sink and in the wiping cloth buckets.	0.5	12/20/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured CO2 tank in bar area. Ensure CO2 tanks are secured to a fixed location.	0.5	12/20/2024	Uncorrected as of 5/2/2025

Inspection Date: 04/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed a refrigeration unit at 56F. Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F. Repair or replace unit. All food was moved to walk in refrigeration unit.	3.0	04/10/2024	Corrected On Site

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LA QUINTA INN & SUITES

Facility ID: FA0013851

Site Address: 1845 MONTEREY ST, SAN LUIS OBISPO

Record ID: PR0019348

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 03/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 07/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: Overall, the kitchen is well maintained and kept up in an orderly fashion.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>07/16/2024</u>	<u>Corrected On Site</u>
A hose was emerged fully within their janitorial sink. An air gap must be kept to prevent any potential sewage backflow. Corrected on site.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>07/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Signage directing employees to wash their hands must be posted.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LA REYNA MARKET

Facility ID: FA0007884

Site Address: 532 24TH ST, PASO ROBLES

Record ID: PR0011973

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 03/03/2025

Type of Service Description: REINSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility was re-inspected and corrected all previous violations from the initial routine inspection on 2/4/25.

Inspection Date: 02/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 91.0

Overall Inspection Comments: Facility has violations that will require re-inspection. Facility will be inspected on or after February 18th, 2025. All violations must be corrected by this date. If subsequent re-inspections are required to determine correction or compliance, the facility will be billed at an hourly rate.

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed front walk in refrigeration unit measuring 55F. All PHF products were probed with thermometer and measured around 60F. All items out of temperature were voluntarily discarded. See VCD form. Maintain all potentially hazardous foods (PHF) at 41°F or below. Items received with today's delivery were moved to other refrigeration units on site to maintain proper temperatures. Staff already contacted someone to repair refrigeration unit.	3.0	02/04/2025	Corrected On Site
K009: Proper Cooling Methods Observed a large container of rice that was made on 2/2 that measured 46F and 3 containers of beans made on 2/3 that measured 57F. All potentially hazardous food shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours. Reviewed proper cooling techniques with cooking staff and manager. All food was voluntarily discarded. See VCD form.	2.0	02/04/2025	
K030: Food Storage; Food Storage Containers Identified Observed boxes of food on the floor in the walk in freezer. Ensure food items are at least 6 inches above the floor.	0.5	02/07/2025	Uncorrected as of 5/2/2025
K032: Food Properly Labeled & Honestly Presented Observed unlabeled bags of food that were prepackaged by the facility (beans, flour, etc). Ensure all label information shall include the following: 1. Common name of the food or descriptive identity statement 2. If made with two or more ingredients, a list of ingredients in descending order of predominance by weight 3. An accurate declaration of quantity of contents 4. The name and place of business 5. Nutritional labeling unless exempt in the Federal Food Drug and Cosmetic Act	0.5	02/07/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used REPEAT VIOLATION: Replace light out under hood.	0.5	02/21/2025	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Ensure facility has an approved, accurate, and easily readable metal probe thermometer for measuring food temperatures. Use probe thermometer to ensure proper cooling temperatures are being met.	0.5	02/07/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comment in section 38.	2.0	02/28/2025	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LA REYNA MARKET

Facility ID: FA0007884

Site Address: 532 24TH ST, PASO ROBLES

Record ID: PR0011973

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 07/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Discontinue storing toxic substances with food products.	<u>0.5</u>	<u>07/30/2024</u>	<u>Corrected On Site</u>
K030: Food Storage; Food Storage Containers Identified Ensure foods are stored with lids/covers in the walk-in freezer to prevent cross contamination.	<u>0.5</u>	<u>08/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K033: Nonfood-Contact Surfaces Clean Clean dust accumulation from the fan blade covers in the walk-in refrigeration unit.	<u>0.5</u>	<u>08/02/2024</u>	<u>02/04/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Clean and sanitize ice chute of mold accumulation.	<u>0.5</u>	<u>08/02/2024</u>	<u>02/04/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Ensure light out under hood system is replaced.	<u>0.5</u>	<u>08/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices Repair or replace leaking hand wash sink.	<u>0.5</u>	<u>08/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Discontinue storing employee personal items in food storage locations.	<u>0.5</u>	<u>08/02/2024</u>	<u>02/04/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Repair or replace missing floor tile at the entry of the walk-in freezer as it is unable to be cleaned and sanitized.	<u>0.5</u>	<u>08/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: 1. Ensure light out under hood system is replaced.	<u>2.0</u>	<u>07/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 12/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Discontinue blocking access to the handwashing sink at all times. Observed items in the sink and on the ground in front of the sink at the time of the inspection. Corrected on site.	<u>3.0</u>	<u>12/18/2023</u>	<u>Corrected On Site</u>
K009: Proper Cooling Methods Discontinue cooling PHF using unapproved methods. All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours. Instructed manager on proper cooling methods. Corrected on site.	<u>2.0</u>	<u>12/18/2023</u>	<u>Corrected On Site</u>
K027: Food Separated and Protected Discontinue preparing food in an area not approved for food preparation. Observed a box of sliced meats in a box placed on trash can. Corrected on site.	<u>1.0</u>	<u>12/18/2023</u>	<u>Corrected On Site</u>
K038: Approved Lighting/Ventilation: Adequate, Used Replace light out under hood.	<u>0.5</u>	<u>12/29/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Ensure floors are cleaned and maintained as needed to prevent accumulation of food debris on floors and under equipment. Includes walk in refrigeration unit and freezer.	<u>0.5</u>	<u>12/29/2023</u>	<u>07/30/2024</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LA REYNA MARKET

Facility ID: FA0007884

Site Address: 532 24TH ST, PASO ROBLES

Record ID: PR0011973

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LA SALSA

Facility ID: FA0017656

Site Address: 120 N 3RD ST, SHANDON

Record ID: PR0022801

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 04/16/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K006: Adequate/Accessible Handwash Sinks, Supplies

3.0

04/16/2025

Corrected On Site

At the start of the inspection, the handwashing sink was not supplied with hand washing soap. Staff refilled the soap. Corrected on site.

**Provide approved handwashing cleanser and towels or drying device in dispensers at or adjacent to each hand washing facility, at all times.

K030: Food Storage; Food Storage Containers Identified

0.5

04/17/2025

Uncorrected as of 5/2/2025

Observed the newest supply of meat on the floor of the walk-in refrigeration unit. Properly elevate food items/packages/container at least 6 inches above the floor.

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

04/23/2025

Uncorrected as of 5/2/2025

Observed grease accumulation and grime build up behind the cooking line and beneath shelving. Ensure that hard to reach areas are thoroughly cleaned and incorporated into a routine cleaning schedule.

Inspection Date: 01/27/2025

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: La Salsa (restaurant) is approved to operate.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LA SALSA MARKET LLC

Facility ID: FA0007122

Site Address: 120 N 3RD ST, SHANDON

Record ID: PR0011049

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 01/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

01/27/2025

Inspection Date: 05/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LA SERENA INN

Facility ID: FA0015515

Site Address: 990 MORRO AVE, MORRO BAY

Record ID: PR0020981

Program Description: LR24 - RESTAURANT (SEATING 11 - 50) - MINIMAL PREP

Inspection Date: 09/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K047: Signs Posted; Last Inspection Report Available Ensure required hand washing signs are posted at all hand washing sinks.	<u>0.5</u>	<u>09/19/2024</u>	<u>Corrected On Site</u>

Inspection Date: 09/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K047: Signs Posted; Last Inspection Report Available Ensure required hand washing signs are posted at all hand washing sinks.	<u>0.5</u>	<u>09/19/2023</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LA TAPATIA MARKET

Facility ID: FA0000153

Site Address: 1909 FRONT ST, OCEANO

Record ID: PR0000153

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 06/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Facility is not using an approved sanitizer. Vinegar is not approved for use in a food facility as a sanitizer. Ensure a sanitizer solution of 100ppm chlorine, 200ppm quaternary ammonium, OR 800ppm lactic acid is used to sanitize dishes and food contact surfaces.	3.0	06/27/2024	Uncorrected as of 5/2/2025
K027: Food Separated and Protected The walk-in refrigerator is severely deteriorated. The walls and ceiling are no longer easily cleanable and have severe water damage. This unit is no longer approved to store food in. Remove all food to another unit until the walls and ceiling can be replaced and are smooth, non-absorbent, and easily cleanable.	1.0	06/27/2024	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Thoroughly clean all equipment, cabinets, and shelving.	0.5	06/27/2024	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain sanitizer test strips to ensure one of the following: - 100 ppm chlorine - 200ppm quaternary ammonium - 800ppm lactic acid	0.5	06/27/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Vinyl flooring throughout kitchen is extremely deteriorated and needs to be replaced. Make plans to replace the floors throughout the kitchen and prep area. Ensure flooring has a 4" base coving with 3/8 inch radius coving. See "Approved Flooring Materials" attachment. ONGOING REPEAT VIOLATION.	0.5	06/27/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: - Flooring severely deteriorated	2.0	06/27/2024	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LA TAPATIA MARKET & DELI

Facility ID: FA0000429

Site Address: 646 S 13TH ST, GROVER BEACH

Record ID: PR0000429

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 12/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	12/17/2024	Corrected On Site
Observed salsa, chopped onion, lemon slices, and cucumber at the pastor station at 57F stored on ice. Ensure food is maintained at or below 41F. If storing on ice, ensure the ice is at least half way up the side of the containers. A refrigeration unit for this area is highly recommended. Corrective action: employee stated food was less than one hour since being prepared and added more ice to containers. Corrected on site.			
K009: Proper Cooling Methods	2.0	12/17/2024	Corrected On Site
Food is not properly being cooled. Observed very large pots of beans and other foods inside the walk-in. Discontinue cooling using unapproved methods. All foods shall be rapidly cooled from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours. This can be done using an ice wand or by transferring food to shallow pans so that they cool faster. Discontinue cooling in large and deep pots because food will not be able to get to 41F within 4 hours.			
K027: Food Separated and Protected	1.0	12/17/2024	Uncorrected as of 5/2/2025
- Observed several containers inside the walk-in without lids. Ensure all food is covered to protect from cross contamination. - Observed containers of food outside by the pastor machine without lids. Keep food covered at all times. Corrected on site. - Relocate the insect trap that is above the food preparation table. These should not be stored above food, food surfaces, or food equipment.			
K033: Nonfood-Contact Surfaces Clean	0.5	12/17/2024	Uncorrected as of 5/2/2025
The refrigerator at the cook line needs to be cleaned inside. Observed a build up of food debris and mildew.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	06/17/2025	Uncorrected as of 5/2/2025
The deli case is out of service and no longer in use. Ensure the unit is either repaired or removed. All equipment must be in working order. Discontinue storing supplies inside the unit.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	12/17/2024	Uncorrected as of 5/2/2025
Discontinue lining the shelves in the walk-in with cardboard. All shelving shall be smooth, non absorbent, and easily cleanable.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	12/17/2024	Uncorrected as of 5/2/2025
Observed employee belongings (phone, bag) on the food preparation table. Discontinue allowing employees to store personal belongings on food preparation surfaces or equipment. Store belongings in a separate area outside of the kitchen.			

Inspection Date: 12/14/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	12/14/2023	Uncorrected as of 5/2/2025
Unable to locate or verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	12/14/2023	Uncorrected as of 5/2/2025
The food preparation sink does not have a drainboard. Install a table that is at least 18x18 inches next to the sink.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LADH, LLC

Facility ID: FA0012872

Site Address: 600 DOLLIVER ST, PISMO BEACH

Record ID: PR0018394

Program Description: 1609 - BARS (NO FOOD PREPARATION)

Inspection Date: 11/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain quat sanitizer test strips to ensure 200ppm sanitizer in solution. Repeat violation.	<u>0.5</u>	<u>11/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat violations: - Need sanitizer test strips	<u>2.0</u>	<u>11/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 06/30/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain test strips to measure the sanitizer in the 3-compartment sink.	<u>0.5</u>	<u>06/30/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Floor sink behind the bar is in need of cleaning.	<u>0.5</u>	<u>06/30/2023</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LAETITIA VINEYARD & WINERY INC

Facility ID: FA0000626

Site Address: 453 LAETITIA VINEYARD DR, ARROYO GRANDE

Record ID: PR0000626

Program Description: LR23 - RESTAURANT (SEATING UNDER 10) - MINIMAL PREP

Inspection Date: 02/05/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: Facility does not have any food preparation. Facility has prepackaged cheese boards made by SLO's finest.

Violation Item	Points Lost	Comply By Date	Complied On Date
K021: Hot and Cold Water Available Observed no warm (100-104F) water at hand wash sinks upon initial inspection. Ensure every hand wash sink has an adequate, pressurized, potable supply of warm (100-104F) water at every hand wash sink. Facility was able to correct water heater issue and restore warm water to hand wash sinks.	<u>2.0</u>	<u>02/05/2025</u>	<u>Corrected On Site</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Observed no sanitizer test strips at facility. Ensure correct testing equipment is obtained to properly measure sanitizer (quaternary ammonia) concentration.	<u>0.5</u>	<u>02/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices Observed slow draining hand wash sink in front station area. Ensure plumbing is maintained in good repair.	<u>0.5</u>	<u>02/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Observed no hand wash signs at hand wash sinks. Ensure every hand wash sink has a hand washing sign posted. Sign provided for reference.	<u>0.5</u>	<u>02/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Ensure 2025 Health Permit is posted in a conspicuous place.	<u>0.5</u>	<u>02/06/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/08/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LAGUNA BBQ & BREW

Facility ID: FA0005137

Site Address: 11560 LOS OSOS VALLEY RD, SAN LUIS OBISPO

Record ID: PR0007563

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/10/2025

Type of Service Description: REINSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: The purpose of this visit was to perform a reinspection after the inspection on 2/7/25. On this date, all violations checked were observed corrected.

Inspection Date: 02/06/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 84.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	02/06/2025	
No hand soap was available at the hot line hand sink at the time of the inspection. This violation was corrected by replacing the batteries in the touchless dispenser. Provide approved handwashing cleanser and towels or drying device in dispensers at or adjacent to each hand washing facility.			
K007: Proper Hot and Cold Holding Temperatures	5.0	02/06/2025	
Measured the entire contents of the walk in cooler at 50F. This violation was corrected by the operator voluntarily discarding the food. Refer to the Measured Observations section for a list of discarded food.			
Maintain all potentially hazardous foods (PHF) at 41°F or below or at or above 135°F.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	02/06/2025	
No sanitizer buckets were observed at the hot line during active food preparation.			
K023: No Rodents, Insects, Birds, or Animals	2.0	Uncorrected as of 5/2/2025	
Observed evidence of rodent activity in the dry storage/ prep area and at the bar. No current pest control invoice was available for review at the time of the inspection.			
The operator is directed to do all the following prior to the scheduled reinspection: 1) Have a professional pest control operator treat the facility. The invoice shall be presented for review at the reinspection. 2) Seal all cracks and crevices that may provide harborage for vermin. 3) Remove all sources of food that may support vermin populations. Examples of food sources include greasy buildup on floors and equipment and food debris that has accumulated in stagnate areas such as behind equipment. 4) Remove sources of water that may support vermin populations. Examples of water sources include leaking plumbing and plumbing that is not properly discharging into floor sink. 5) Clean and sanitize all affected areas.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	Uncorrected as of 5/2/2025	
No valid Food Safety Manager's Certificate was available for review at the time of the inspection. Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	Uncorrected as of 5/2/2025	
Observed several reach in cooler door gaskets in disrepair. Repair the gaskets.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LAGUNA BBQ & BREW

Facility ID: FA0005137

Site Address: 11560 LOS OSOS VALLEY RD, SAN LUIS OBISPO

Record ID: PR0007563

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/06/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 84.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Did not observe the men's toilet to be in proper working order. Please repair the toilet.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed numerous fruit flies near the liquor bottles at the bar. No food contamination was observed at the time of the inspection.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
1) Observed an accumulation of turbid water with an odor of rancid grease in the corner of the dry storage area. The wall adjacent to the water was damaged and the plumbing exposed. The operator stated that there had previously been a plumbing problem, but it had been repaired. No new plumbing was observed. No liquid waste discharging was observed.			
Thoroughly clean and maintain all floors, walls, and ceilings.			
2) Observed a piece of raw wood under the leg of a stand up cooler in the kitchen. Unsealed wood is not an approved finish. Replace floor sink grate with one that will support the cooler or replace the support with a material that is smooth, durable, non porous and easily cleanable.			
K050: Impoundment/Voluntary Condemnation and Destruction	<u>0.0</u>		<u>Uncorrected as of 5/2/2025</u>
The walk in cooler was measured at 50F. Refer to the Measured Observations for items that were voluntarily discarded.			

Inspection Date: 07/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected	<u>1.0</u>	<u>07/12/2024</u>	<u>02/10/2025</u>
Observed uncovered food on tray in walk in cooler. Ensure all food products are stored so as to be protected from contamination at all times.			
K029: Toxic Substances Properly Identified, Stored, Used	<u>0.5</u>	<u>07/12/2024</u>	<u>02/10/2025</u>
Observed unlabeled bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>07/23/2024</u>	<u>02/10/2025</u>
1) Observed boxes with food on floor of walk in cooler. Properly elevate food items/packages/container at least 6 inches above the floor.			
2) Observed multiple unlabeled bulk containers. Provide labels to all working containers to indicate contents.			
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>07/23/2024</u>	<u>02/10/2025</u>
Observed debris accumulation under bottom shelves of reach in freezer. Clean, sanitize and maintain to prevent build up from occurring.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>09/09/2024</u>	<u>02/10/2025</u>
Observed broken rubber door gaskets on cook line prep coolers and walk in cooler door. Repair or replace.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>07/12/2024</u>	<u>02/10/2025</u>
Observed multiple unsecured pressurized tanks. Properly secure all pressurized CO2 tanks.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>07/23/2024</u>	<u>02/10/2025</u>
Observed light bulbs out under hood system. Replace.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>07/12/2024</u>	<u>02/10/2025</u>
Observed back door propped open. Maintain exterior doors closed except when in use.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LAGUNA BBQ & BREW

Facility ID: FA0005137

Site Address: 11560 LOS OSOS VALLEY RD, SAN LUIS OBISPO

Record ID: PR0007563

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 07/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

01/09/2025

02/10/2025

1) Observed areas in facility where cove base is broken or missing, emphasis around walk in cooler. Repair or replace areas of damage to floor and coving.

2) Observed debris/residue accumulation in floor sinks. Clean, sanitize and maintain on routine schedule.

K049: Permits Available

0.5

07/23/2024

02/10/2025

Observed expired permit posted. Ensure valid/current Public Health Permit is posted in a conspicuous place.



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
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FA0005471

PR0000876

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LAGUNA LAKE SHELL

Facility ID: FA0005471

Site Address: 11590 LOS OSOS VALLEY RD, SAN LUIS OBISPO

Record ID: PR0000876

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 03/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LAGUNA MIDDLE SCHOOL

Facility ID: FA0000369

Site Address: 11050 LOS OSOS VALLEY RD, SAN LUIS OBISPO

Record ID: PR0000369

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/31/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified	0.5	09/12/2024	03/31/2025
Observed cup submerged in bulk food (sugar bin). Ensure scoops with handles are used for bulk food and the handles are stored out of the food to prevent any cross contamination.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	09/14/2024	03/31/2025
Observed light out in hood system. Repair/replace.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	09/19/2024	03/31/2025
- Observed a few particle board ceiling tiles installed by hood system. Ensure all ceiling tiles are smooth, nonabsorbent and easily cleanable. Facility can replace the particle board tiles with ceiling tiles that match the rest of the kitchen. - Note (not a violation): Observed rubber top with tile in dry storage room. If facility plans to remodel in the future, ensure flooring is updated to an approved flooring material.			

Inspection Date: 05/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No food temperature violations observed today. Surface and dish sanitizing method discussed. Staff follows sanitation practices conscientiously. Thank you

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 12/08/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violation noted during this inspection

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LAKE LIFE CAFE

Facility ID: FA0016923

Site Address: 2190 HERITAGE LOOP, PASO ROBLES

Record ID: PR0022550

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 09/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.	3.0	09/19/2024	Corrected On Site
K035: Adequate/Approved Equipment/Utensils, Maintained Observed a build up of food debris on equipment, gaskets and shelves in refrigeration units. Ensure equipment is maintained clean, functional, and in good repair.	0.5	09/27/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Mechanical exhaust ventilation is required over all cooking equipment to remove cooking odors, smoke, steam, grease, heat, and vapors. Ventilation must be installed and maintained in accordance with the uniform mechanical code. Menu items may need to change due to lack of mechanical exhaust ventilation.	0.5	10/04/2024	Uncorrected as of 5/2/2025
K041: Plumbing; Proper Backflow Devices Observed leaking faucets throughout the facility. Maintain all plumbing fixtures fully operative, clean and in good repair.	0.5	09/27/2024	Uncorrected as of 5/2/2025

Inspection Date: 07/22/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 100.0

Overall Inspection Comments: Opening inspection for food facility. Facility is conditionally approved to open if the comments above are addressed/corrected.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LARSEN ELEMENTARY SCHOOL

Facility ID: FA0000363

Site Address: 1601 L ST, SAN MIGUEL

Record ID: PR0000363

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 06/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Kitchen remodel has been completed.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/27/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LAS BRISAS

Facility ID: FA0014861

Site Address: 1299 BRIARWOOD DR, SAN LUIS OBISPO

Record ID: PR0020298

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/31/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

01/31/2025

Uncorrected as of 5/2/2025

Observed old and possibly water damaged test strips. Ensure new test strips are acquired and used regularly to verify proper sanitation levels.

Inspection Date: 08/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations were observed, at the time of inspection. Overall, facility is well-maintained.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LAS CAMBRITAS

Facility ID: FA0012923

Site Address: 2336 MAIN ST STE B, CAMBRIA

Record ID: PR0018449

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottle with chemical liquid in warewashing area. Properly label all chemicals and store in an area separate from food and utensils.	0.5	11/28/2024	Uncorrected as of 5/2/2025
K030: Food Storage: Food Storage Containers Identified Observed unlabeled containers with food in walk in cooler. Provide labels to all working containers to indicate contents.	0.5	11/28/2024	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration.	0.5	12/10/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinder. Properly secure all pressurized CO2 tanks.	0.5	11/26/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed missing light cover under hood system. Ensure all light bulbs are either shatter proof/coated/or shielded to prevent contamination of food/equipment/utensils.	0.5	12/10/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Ensure to provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	12/10/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels sitting on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	11/26/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed broken cove tile next to hand wash sink. Repair or replace.	0.5	05/26/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure all required hand washing signs re posted.	0.5	11/26/2024	Uncorrected as of 5/2/2025

Inspection Date: 03/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed uncovered containers with food. Ensure all food products are stored so as to be protected from contamination at all times.	1.0	03/28/2024	Uncorrected as of 5/2/2025
K030: Food Storage: Food Storage Containers Identified Observed containers with food and boxes of eggs on floor in walk in cooler. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	03/28/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: LAS CAMBRITAS

Facility ID: FA0012923

Site Address: 2336 MAIN ST STE B, CAMBRIA

Record ID: PR0018449

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>03/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
1) Observed dust accumulation on fan covers in walk in cooler. Clean, sanitize, and maintain. 2) Observed cardboard lining shelf in walk in cooler. Discontinue this unapproved practice. Use only approved liners that are nonabsorbent and easily cleanable. 3) Observed broken rubber door gaskets on prep cooler in bar area. Repair or replace.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>03/28/2024</u>	<u>Uncorrected as of 5/2/2025</u>
1) Properly secure all pressurized CO2 tanks. 2) Observed ice scooper sitting in ice bin. Properly store utensil in an approved and clean area.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>03/28/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed cloth towel on prep table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>03/28/2024</u>	<u>Uncorrected as of 5/2/2025</u>
1) Observed front and back door propped open at time of inspection. Maintain all exterior doors closed except when in use. 2) Observed mop sitting in bucket. Ensure mops are placed in a position that allows it to air dry without soiling walls, equipment, or supplies.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LAS CAZUELAS RESTAURANT

Facility ID: FA0001094

Site Address: 131 W DANA ST A, NIPOMO

Record ID: PR0001094

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: PERMIT VIOLATION

Department Action Description: TO BE RE-INSPECTED

Score: 96.5

Overall Inspection Comments: Ensure health permit fees are paid or facility risks closure in five business days.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Observed expired food handler cards (12/2024). Ensure all employees obtain a valid/current food handler card.	1.0	02/04/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained - Observed walk-in refrigeration unit not holding temperature properly. Unit was 45/46F during initial inspection, then dropped down to 41/42F by the end of inspection. Ensure refrigeration unit is maintained at 41F or below. Manager contacted repair company to come out that afternoon. - Observed degrading gasket on walk in refrigeration door. Repair/replace. Ensure all equipment is maintained in good repair.	0.5	01/21/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed free standing CO2 tanks. Ensure all CO2 tanks are affixed to a rigid structure.	0.5	01/22/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops being stored in mop sink. Ensure all mops are hung up to air dry without soiling walls or equipment. Facility has a mop rack.	0.5	01/23/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed build up of food debris/grime underneath equipment. Ensure floors are deep cleaned throughout kitchen.	0.5	01/28/2025	Uncorrected as of 5/2/2025
K049: Permits Available Ensure health permit fees are paid or facility risks closure in five business days.	0.5	01/28/2025	Uncorrected as of 5/2/2025

Inspection Date: 11/29/2023

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: Facility has fixed walk-in refrigeration unit and all temperatures were observed in compliance.

Violation Item	Points Lost	Comply By Date	Complied On Date
K040: Wiping Cloths: Properly Used and Stored Observed wiping cloths being stored on prep line. Ensure wiping cloths are stored in sanitizer solution when not in use. Corrected on site.	0.5	11/29/2023	Corrected On Site
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed evidence of eating by food employee on the prep line. Ensure employees eat away from food preparation areas or food/utensil/equipment storage rooms to prevent any cross contamination. Corrected on site.	0.5	11/29/2023	Corrected On Site

Inspection Date: 08/25/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LAS CAZUELAS RESTAURANT

Facility ID: FA0001094

Site Address: 131 W DANA ST A, NIPOMO

Record ID: PR0001094

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 08/25/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	08/25/2023	
Observed walk in refrigeration unit at 50F. Food was probed and also measured 50F. All potentially hazardous food were voluntarily discarded by the manager. Discontinue use of unit until repaired/replaced. Ensure all food and refrigeration units are maintained at 41F or below.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5		Uncorrected as of 5/2/2025
Ensure all equipment is maintained in good repair.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	08/25/2023	Corrected On Site
1. Observed mops drying in mop sink. Ensure mops are hung up to air dry without soiling walls or equipment. Manager can install a mop rack. 2. Observed CO2 tanks standing freely next to soda machine boxes. Ensure CO2 tanks are chained to a rigid structure. Corrected on site by manager.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	08/28/2023	11/29/2023
Repeat Violation: Observed grime/build up throughout food facility. Ensure facility is cleaned and sanitized on a regular basis.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	08/25/2023	11/29/2023
See section 45.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: LASSEN'S NATURAL FOODS & VITAMINS

Facility ID: FA0012282

Site Address: 896 FOOTHILL BLVD, SAN LUIS OBISPO

Record ID: PR0017708

Program Description: HR14 - RETAIL MKT (ABOVE 10,000 SF) - FULL PREP

Inspection Date: 11/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: The purpose of this visit was to perform a routine inspection.

At the time of the visit, education and direction regarding the following topics were given:

1) Proper glove use.

Hands must be washed immediately prior to donning gloves. Glove use is required when bare hand contact with food is unavoidable, but not required when utensils will be used for food contact.

2) Vermin exclusion

Vermin exclusion includes the following requirements; Eliminate entry points & harborage, eliminate sources of food, eliminate sources of water, and employ active pest control.

3) Hand washing practices.

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	11/22/2024	Corrected On Site
Measured a rotisserie chicken in the customer self service hot holding unit at 126F. The operator stated the chicken had been held in the unit for 1.5 hours. The operator was directed to correct the violation. All chickens were moved to the walk in cooler to be rapidly cooled. Adjust or repair the holding unit as need to maintain food temperatures at 135F or higher. Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	11/22/2024	Uncorrected as of 5/2/2025
Observed an accumulation of frozen condensation under the doors of both the deli freezer and the meat department freezer. Repair the doors as soon as possible to avoid further damage to the units.			
K040: Wiping Cloths: Properly Used and Stored	0.5	11/22/2024	Uncorrected as of 5/2/2025
Observed an employee wipe his hands on a soiled cloth during active prep then set the cloth on the prep table next to him. All wet wiping cloths must be stored in a sanitizer bucket when not being used. Dry cloths may be used until soiled then must be placed in the sanitizer bucket or the storage area for soiled wiping cloths.			
K041: Plumbing; Proper Backflow Devices	0.5		Uncorrected as of 5/2/2025
No hot water was available at the men's restroom hand sink at the time of the inspection. The operator stated that the issue had been called in to a plumber prior to the inspection. Ensure all employees properly wash their hands with soap and warm water prior to engaging in food preparation or handling food contact surfaces, equipment, utensils, or linen. Provide and maintain an adequate supply of hot potable water (minimum 100°F) and cold potable water to all hand wash sinks.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	11/22/2024	Uncorrected as of 5/2/2025
1) Observed unapproved employee drinks on the concrete curb behind the deli display case. Employees may eat and drink in employee break areas away from food preparation. 2) Observed an accumulation of kitchen equipment and packaging throughout the facility. Remove any items that may provide harborage for vermin. 3) The dumpster lids were observed open at the time of the inspection. Close the dumpster lids to prevent vermin infestations.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	11/22/2024	Uncorrected as of 5/2/2025
Evidence of deferred cleaning was observed throughout the facility, Thoroughly clean and maintain all floors, walls, and ceilings. Thoroughly clean all equipment, cabinets, and shelving.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** LASSEN'S NATURAL FOODS & VITAMINS**Facility ID:** FA0012282**Site Address:** 896 FOOTHILL BLVD, SAN LUIS OBISPO**Record ID:** PR0017708**Program Description:** HR14 - RETAIL MKT (ABOVE 10,000 SF) - FULL PREP**Inspection Date:** 11/22/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 94.0**Overall Inspection Comments:** The purpose of this visit was to perform a routine inspection.

At the time of the visit, education and direction regarding the following topics were given:

1) Proper glove use.

Hands must be washed immediately prior to donning gloves. Glove use is required when bare hand contact with food is unavoidable, but not required when utensils will be used for food contact.

2) Vermin exclusion

Vermin exclusion includes the following requirements; Eliminate entry points & harborage, eliminate sources of food, eliminate sources of water, and employ active pest control.

3) Hand washing practices.

Violation Item	Points Lost	Comply By Date	Complied On Date
K047: Signs Posted; Last Inspection Report Available	0.5	11/22/2024	Uncorrected as of 5/2/2025
Maintain the Public Health Permit in a conspicuous place.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LAST CHANCE LIQUORS

Facility ID: FA0000739

Site Address: 320 E BRANCH ST, ARROYO GRANDE

Record ID: PR0000739

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 06/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 85.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use Observed latex gloves being used in food facility. Per CA Retail Food Code (section 113973): The use of latex gloves is prohibited in FOOD FACILITIES and RETAIL FOOD establishments. Types of nonlatex gloves that may be used in a FOOD FACILITY or RETAIL FOOD establishment include, but are not limited to, nitrile, polyethylene, and vinyl. Manager discarded latex gloves.	5.0	06/04/2024	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized Observed no sanitizer solution set up during active food preparation. Facility was using three compartment sink basin; discontinue this practice. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium.	3.0	06/04/2024	Uncorrected as of 5/2/2025
K021: Hot and Cold Water Available Observed hot water turned off at facility upon initial inspection. Ensure warm/hot water is AVAILABLE AT ALL TIMES or facility risks closure. Manager had turned the hot water off for repairs, he said that he will continue repairs after the facility closes for the day. Warm/hot water was turned on and working during the rest of the inspection. Employees were instructed to rewash hands at sandwich station.	2.0	06/04/2024	Corrected On Site
K027: Food Separated and Protected Observed romaine in a bowl in walk-in refrigeration unit. Ensure all food is covered to be protected from any cross contamination.	1.0	06/05/2024	Uncorrected as of 5/2/2025
K041: Plumbing: Proper Backflow Devices Observed build up of grime in floor sink underneath mop sink. Ensure all floor sinks are maintained clean.	0.5	06/06/2024	Uncorrected as of 5/2/2025
K044: Premises: Personal/Cleaning Items; Vermin-Proofing REPEAT VIOLATION: Observed front doors propped open to facility. Ensure all exterior doors are maintained closed when not in use. Facility can install a permanent screen door or install an air curtain if they want to keep the doors open.	0.5	06/05/2024	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure a copy of the most recent routine inspection report is maintained at the facility.	0.5	06/05/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 44.	2.0	06/04/2024	Uncorrected as of 5/2/2025

Inspection Date: 07/20/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed hand wash sink with no pump soap. Ensure every hand wash sink is fully stocked (pump soap, paper towels) and easily accessible.	3.0	07/20/2023	06/04/2024
K034: Warewashing Facility/Test Strips: Adequate, Used Discontinue use of sponges on food contact surfaces.	0.5	07/20/2023	06/04/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LAST CHANCE LIQUORS

Facility ID: FA0000739

Site Address: 320 E BRANCH ST, ARROYO GRANDE

Record ID: PR0000739

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 07/20/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K044: Premises; Personal/Cleaning Items; Vermin-Proofing

0.5

07/20/2023

06/04/2024

Observed door open to outside and screen pulled to the side. Ensure screen is in place, if doors are open, to prevent insects and other vermin from coming into the building.



County of San Luis Obispo
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FA0016250

PR0021817

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LAUNCH AND LADDER. LLC

Facility ID: FA0016250

Site Address: 11 SANTA ROSA ST, SAN LUIS OBISPO

Record ID: PR0021817

Program Description: 1609 - BARS (NO FOOD PREPARATION)

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: LAUNCH AND LADDER. LLC

Facility ID: FA0016250

Site Address: 11 SANTA ROSA ST, SAN LUIS OBISPO

Record ID: PR0021817

Program Description: 1609 - BARS (NO FOOD PREPARATION)

Inspection Date: 02/20/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: The following code section describes exemptions from Food Safety Manager's Certification. This facility does meet the standard described in (b) but did not meet criteria (1) or (2).

113947.1. Food safety certification exam

(b) FOOD FACILITIES that are not subject to the requirements of subdivision

(a) that prepare, handle, or serve nonprepackaged, nonPOTENTIALLY HAZARDOUS FOODs, except TEMPORARY FOOD FACILITIES, shall do one of the following:

(1) Have an owner or EMPLOYEE who has successfully passed an APPROVED and accredited FOOD safety certification examination as specified in Sections 113947.2 and 113947.3.

(2) Demonstrate to the ENFORCEMENT OFFICER that the EMPLOYEEs have an adequate knowledge of FOOD safety principles as they relate to the specific operation involved in their assigned duties.

The following code section describes exemptions from Food Handler Cards. This facility does not meet the exemption criteria:

(e) This section shall not apply to a FOOD HANDLER who is employed by any of the following:

(1) CERTIFIED FARMERS' MARKETS.

(2) COMMISSARIES.

(3) Grocery stores, except for separately owned FOOD FACILITIES to which this section otherwise applies that are located in the grocery store. For purposes of this paragraph, "grocery store" means a store primarily engaged in the retail sale of canned FOOD, dry goods, fresh fruits and vegetables, and fresh MEATs, FISH, and POULTRY and any area that is not separately owned within the store where FOOD is prepared and served, including a bakery, deli, and MEAT and seafood counter. "Grocery store" includes convenience stores.

(4) Licensed health care facilities.

(5) MOBILE SUPPORT UNITS.

(6) Public and private school cafeterias.

(7) RESTRICTED FOOD SERVICE FACILITIES.

(8) RETAIL stores in which a majority of sales are from a pharmacy, as defined in Section 4037 of the Business and Professions Code, and venues with snack bar service in which the majority of sales are from admission tickets, but excluding any area in which restaurant-style sit-down service is provided.

(9) A FOOD FACILITY that provides in-house FOOD safety training to all EMPLOYEEs involved in the preparation, storage, or service of FOOD if all of the following conditions are met:

(A) The FOOD FACILITY uses a training course that has been APPROVED for use by the FOOD FACILITY in another state that has adopted the requirements described in Subpart 2-103.11 of the 2001 edition of the model Food Code, not including the April 2004 update, published by the

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: LAUNCH AND LADDER. LLC

Facility ID: FA0016250

Site Address: 11 SANTA ROSA ST, SAN LUIS OBISPO

Record ID: PR0021817

Program Description: 1609 - BARS (NO FOOD PREPARATION)

federal Food and Drug Administration.

(B) Upon request, the FOOD FACILITY provides evidence satisfactory to the local ENFORCEMENT OFFICER demonstrating that the FOOD FACILITY training program has been APPROVED for use in another state pursuant to subparagraph (A).

(C) The training is provided during normal work hours, and at no cost to the EMPLOYEE.

(10) A FOOD FACILITY that is subject to a collective bargaining agreement with its FOOD HANDLERS.

(11) Any city, county, city and county, state, or regional facility used for the confinement of adults or minors, including, but not limited to, a county jail, juvenile hall, camp, ranch, or residential facility.

(12) An elderly nutrition program, administered by the California Department of Aging, pursuant to the Older Americans Act of 1965 (42 U.S.C. Sec. 3001 et seq.), as amended.

Violation Item	Points Lost	Comply By Date	Complied On Date
<u>K014: Food Contact Surfaces: Clean and Sanitized</u>	<u>5.0</u>		<u>02/20/2025</u>
No sanitizer bucket was set up during active portioning of beer. Ensure that food preparation surfaces are sanitized as needed. Wiping cloths used for wiping food spills must be held in a sanitizing solution when not in use. This violation was corrected by an employee setting up a sanitizer bucket.			
<u>K021: Hot and Cold Water Available</u>	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
Hot water was measured at a maximum of 116F. Maintain an adequate supply of hot potable water (minimum of 120°F) and cold potable water under pressure to all sinks (except hand washing sinks).			
<u>K024: Person In Charge Present and Performs Duties; Valid Certification</u>	<u>1.0</u>		<u>Uncorrected as of 5/2/2025</u>
No employee had a food safety manager's certificate for review at the time of the inspection. Not every employee could demonstrate knowledge of food safety requirements directly related to their positions including warewashing, sanitizer concentrations, sanitizer bucket set up practices and wiping cloth practices. Refer to the code section quoted in the comments of this report for more details. Not every employee had food handler cards available for review at the time of the inspection. This facility does not meet the exemption for food handler cards. Refer to the code section quoted in this comments of this report for more details.			
<u>K034: Warewashing Facility/Test Strips: Adequate, Used</u>	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
No test strips for quaternary ammonium were available onsite at the time of the inspection. The facility uses quaternary ammonium as a sanitizer. Provide approved and correct testing equipment to test for sanitizer concentration and/or hot water temperature.			
<u>K043: Approved Toilets: Maintained, Accessible, Clean</u>	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
No self closer was installed on the restroom door at the time of the inspection. Ensure the toilet room has a self-closing door mechanism in working order.			

Inspection Date: 06/27/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: The facility was observed to be clean and well constructed. The owner has approval to share use of the adjacent unit's janitorial sink. Owner indicated an intention to install a janitorial sink in the future.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LAUREL LANE MARKET AND LIQUOR

Facility ID: FA0015054

Site Address: 1291 LAUREL LN, SAN LUIS OBISPO

Record ID: PR0020458

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 07/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LE CIEL CREPE CAFE

Facility ID: FA0011434

Site Address: 3211 BROAD ST STE 121, SAN LUIS OBISPO

Record ID: PR0016688

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/31/2025

Type of Service Description: REINSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered

Inspection Date: 01/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>01/03/2025</u>	<u>01/30/2025</u>
-Observed paper cups being used as scoops in bulk food containers. Ensure all scoops have handles and are commercial grade.			
-Observed three refrigeration units out of service and not in use. Repair equipment or properly dispose of them.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>01/03/2025</u>	<u>01/30/2025</u>
-Observed misc items cluttered up through out kitchen. Ensure the premises is kept free of litter and items that are unnecessary to the operation and/or maintenance of the facility.			
- Observed personal items in and around the kitchen. Ensure personal items have designated place outside of food preparation areas to reduce the risk of cross-contamination.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>01/03/2025</u>	<u>01/30/2025</u>
REPEAT VIOLATION:			
-Observed misc items cluttered up through out kitchen. Ensure the premises is kept free of litter and items that are unnecessary to the operation and/or maintenance of the facility.			

Inspection Date: 07/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected	<u>1.0</u>	<u>07/20/2024</u>	<u>01/03/2025</u>
Observed uncovered containers with food in reach in cooler. Ensure all food products are stored so as to be protected from contamination at all times.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>08/01/2024</u>	<u>01/30/2025</u>
Observed misc items cluttered up through out kitchen. Ensure the premises is kept free of litter and items that are unnecessary to the operation and/or maintenance of the facility.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LE CUVIER WINERY

Facility ID: FA0015585

Site Address: 3333 VINE HILL LN, PASO ROBLES

Record ID: PR0021058

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 11/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 07/28/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K034: Warewashing Facility/Test Strips: Adequate, Used Discontinue using sponges in food contact surfaces.	<u>0.5</u>	<u>07/28/2023</u>	<u>Corrected On Site</u>



County of San Luis Obispo
Environmental Health Services Division
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Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0000766

PR0015912

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LE DOLCE VITA

Facility ID: FA0000766

Site Address: 98 S MAIN ST STE #A, TEMPLETON

Record ID: PR0015912

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 07/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

07/18/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LE VIGNE WINERY

Facility ID: FA0001013

Site Address: 5115 BUENA VISTA DR, PASO ROBLES

Record ID: PR0001013

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 12/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Renew Food Manager Certificate and store copies on site for inspector review.	1.0	04/12/2024	12/30/2024
K038: Approved Lighting/Ventilation: Adequate, Used Replace light out under hood.	0.5		Uncorrected as of 5/2/2025

Inspection Date: 10/03/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K034: Warewashing Facility/Test Strips: Adequate, Used Ensure quat sanitizer test strips are obtained and used to monitor 200 PPM quat at the 3 compartment sink.	0.5	10/13/2023	12/30/2024
K040: Wiping Cloths: Properly Used and Stored Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.	0.5		Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LEGENDS AT THE CIRCLE INN

Facility ID: FA0000011

Site Address: 899 MAIN ST, MORRO BAY

Record ID: PR0000011

Program Description: LR24 - RESTAURANT (SEATING 11 - 50) - MINIMAL PREP

Inspection Date: 03/31/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K036: Equipment, Utensils and Linens: Storage and Use

0.5

04/02/2025

Uncorrected as of 5/2/2025

Observed unsecured pressurized cylinders in bar area. Properly secure all pressurized CO2 tanks.

Inspection Date: 02/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: LEO LEO GELATO

Facility ID: FA0014543

Site Address: 1803 SPRING ST POD 14, PASO ROBLES

Record ID: PR0020010

Program Description: MR15 - RETAIL MKT (UNDER 150 SF) - MODERATE PREP

Inspection Date: 11/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	11/22/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	11/22/2024	Uncorrected as of 5/2/2025
See comments in section 24.			

Inspection Date: 11/29/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	12/08/2023	Uncorrected as of 5/2/2025
Ensure Food Handler Cards are stored on site. Unable to verify at the time of the inspection.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	12/01/2023	11/20/2024
Ensure chlorine sanitizer test strips are obtained and used to monitor 100 PPM chlorine sanitizer in solution.			
K047: Signs Posted; Last Inspection Report Available	0.5	12/01/2023	11/20/2024
Maintain a copy of the most recent routine inspection report at the facility.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: LEO'S CAFE

Facility ID: FA0012585

Site Address: 249 10TH ST, SAN MIGUEL

Record ID: PR0018049

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	03/28/2025	Uncorrected as of 5/2/2025
Observed build up of food debris on refrigeration handles and gaskets. Ensure equipment is maintained clean, functional, and in good repair.			

Inspection Date: 09/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0

Inspection Date: 01/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K049: Permits Available	0.5	01/19/2024	09/04/2024
Maintain the 2024 Public Health Permit in a conspicuous place.			

Inspection Date: 07/05/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	07/05/2023	Corrected On Site
Observed 0 PPM chlorine in sanitizer buckets throughout. Ensure chlorine sanitizer test strips are used to monitor 100 PPM chlorine in sanitizer buckets. Corrected on site.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	07/07/2023	01/04/2024
Discontinue use of sponges on food contact surfaces.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: LES PETITES CANAILLES

Facility ID: FA0014114

Site Address: 1215 SPRING ST, PASO ROBLES

Record ID: PR0019588

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/20/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K018: HACCP/Variance Required: Approved/Records Kept	2.0	02/28/2025	Uncorrected as of 5/2/2025
Facility is packaging foods using reduced-oxygen packaging but does not have a State approved HACCP plan. Immediately cease operations relying on HACCP plan. Contact the State to obtain an approved plan. OR to continue utilizing ROP and ensure the following is methods are conducted: 114057.1.d. 1. label with date/time 2. store at 41F or below 3. use within 48 hours When ROP fish, ensure State approved HACCP is obtained OR follow: 114057.1.c (c) Except for fish that is frozen before, during, and after packaging, a food facility shall not package fish using a reduced-oxygen packaging method.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	03/07/2025	Uncorrected as of 5/2/2025
Observed broken gaskets on refrigeration unit (GM fridge). Repair or replace.			

Inspection Date: 05/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K036: Equipment, Utensils and Linens: Storage and Use	0.5	05/31/2024	02/20/2025
1. Observed unsecured CO2 tanks in the dry storage area. Ensure CO2 tanks are secured to a fixed location. 2. Observed scoops with handles in contact with food in bulk containers. If scoops are to be stored in food containers they need a handle that is stored upright out of contact with the food.			

Inspection Date: 11/30/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K030: Food Storage: Food Storage Containers Identified	0.5	12/01/2023	05/30/2024
Properly elevate food items/packages/container at least 6 inches above the floor. Observed boxes of food on floor in walk in freezer.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LET'S CRAVE IT CREPES

Facility ID: FA0016795

Site Address: 1474 E GRAND AVE, ARROYO GRANDE

Record ID: PR0022420

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 01/23/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed raw shell eggs stored above ready to eat (RTE) foods. Ensure RTE foods are stored above raw foods.	1.0	01/23/2025	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Observed incorrect testing strips at facility. Ensure correct testing strips (bleach/chlorine) are obtained to properly measure sanitizer concentration.	0.5	01/25/2025	Uncorrected as of 5/2/2025

Inspection Date: 05/09/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 100.0

Overall Inspection Comments: Opening inspection for food facility. Facility is CONDITIONALLY approved to open:

- Flooring needs to be corrected within the agreed time frame or facility risks closure by the health department. See comments below for details
- Name of food facility needs to be installed/posted.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LEWIS - FLAMSON JR. HIGH

Facility ID: FA0000362

Site Address: 24TH & SPRING, PASO ROBLES

Record ID: PR0000362

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/26/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LIBERTINE BREWING COMPANY

Facility ID: FA0012613

Site Address: 1234 BROAD ST, SAN LUIS OBISPO

Record ID: PR0018079

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Unable to verify valid manager food safety certificate for facility.	1.0	04/21/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean -Observed floor seal wearing out in the kitchen and bar area. Begin planning to re-seal floor to ensure that is smooth and easily cleanable. -Observed grease and dust accumulation on vents in the ceiling of the kitchen. Ensure these are cleaned and maintained.	0.5	04/21/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS; -Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Unable to verify valid manager food safety certificate for facility. -Observed floor seal wearing out in the kitchen and bar area. Begin planning to re-seal floor to ensure that is smooth and easily cleanable.	2.0	04/21/2025	Uncorrected as of 5/2/2025

Inspection Date: 11/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure one staff member obtains a food manager certificate.	1.0	11/01/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed floor seal wearing out in the bar area. Begin planning to re-seal floor to ensure that is smooth and easily cleanable.	0.5	11/01/2024	Uncorrected as of 5/2/2025

Inspection Date: 05/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure one staff member obtains a food manager certificate.	1.0	06/15/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.	0.5	05/20/2024	Corrected On Site

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LIBERTINE BREWING COMPANY

Facility ID: FA0012613

Site Address: 1234 BROAD ST, SAN LUIS OBISPO

Record ID: PR0018079

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/11/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: Repeat violations observed in Good Retail Practices. Promptly and permanently correct noted violations.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>11/11/2023</u>	<u>10/11/2023</u>
Staff food training could not be verified. We currently do not have a Food Safety Manager on file. Obtain current certification for at least one owner or employee, and retain the original certificate on site. Maintain copies of current Food Handler Cards for remaining staff.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>10/11/2023</u>	<u>11/01/2024</u>
Light mold growth observed on interior surfaces of ice machine. Thoroughly clean and maintain.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>10/11/2023</u>	<u>Corrected On Site</u>
Wiping cloths were observed stored on work surfaces. Train staff to store wiping cloths in sanitizer solution between uses.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>10/11/2023</u>	<u>11/01/2024</u>
Floor perimeters were observed soiled with food debris and residue. Train staff to focus on maintaining floor perimeters clean and free of food debris. Monitoring floor perimeters is an important component of identifying potential rodent activity.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>10/11/2023</u>	<u>11/01/2024</u>
#29, #35			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: LIBERTY HIGH SCHOOL

Facility ID: FA0014142

Site Address: 810 NIBLICK RD, PASO ROBLES

Record ID: PR0019619

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: Liberty High School kitchen is equipped to hot and cold hold foods made at the Culinary Academy only. Food preparation such as cutting fruit/vegetables is not approved as there is no food preparation sink to wash produce and there is no three compartment sink to adequately ware wash equipment.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	03/11/2025	
K024: Person In Charge Present and Performs Duties: Valid Certification	1.0	04/01/2025	Uncorrected as of 5/2/2025

Ensure a Food Managers certificate is obtained and copy of certificate stored on site, available for review.

Inspection Date: 09/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K008: Procedures/Records for Time as PH Control Method	2.0	09/05/2024	Corrected On Site

Ensure written procedures are maintained and available for food that has been time-marked and is within the allowable time control period when using time as a public health control.

Inspection Date: 02/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	02/29/2024	09/05/2024
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	03/08/2024	09/05/2024

Clean and sanitize grime and food debris accumulation from floor sink under the two compartment sink.

Inspection Date: 08/25/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: LIBRETTO, AMSTRDM LLC

Facility ID: FA0015261

Site Address: 1242 PARK ST, PASO ROBLES

Record ID: PR0020669

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 02/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K035: Adequate/Approved Equipment/Utensils, Maintained

0.5

03/08/2024

12/13/2024

Ensure CO2 tanks are secured to a fixed location.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LIDO RESTAURANT

Facility ID: FA0007220

Site Address: 2731 SHELL BEACH RD, PISMO BEACH

Record ID: PR0011179

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/23/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K016: Shell Stock: Quality, Storage, Tags	2.0	04/23/2025	Corrected On Site
Observed two large trays of raw oysters without tags. Maintain shellfish certification tags with the original container until empty, and then maintain tags in chronological order on the premises for a period of not less than 90 days from the date of harvest. Corrected on site.			
K018: HACCP/Variance Required: Approved/Records Kept	2.0	04/23/2025	Corrected On Site
Observed approximately 50 pounds of short ribs in vacuum sealed bags without proper labeling. Facility is packaging food using reduced-oxygen packaging (ROP) but does not have a state approved HACCP plan. Any retail food facility processing potentially hazardous foods using ROP is required to have a Hazardous Analysis Critical Control Point (HACCP) plan approved by California Department of Public Health (CDPH) (Cal Code 114057.1) OR follow the exemption rules.			
IMMEDIATELY DISCONTINUE USING ROP AND DISPOSE OF ALL ROP PRODUCTS UNTIL YOU HAVE SUBMITTED A HACCP PLAN AND BEEN APPROVED BY THE CDPH OR FOLLOW THE BELOW EXEMPTION RULES.			
Exemption: Your retail food facility is not required to have an approved HACCP plan for ROP of potentially hazardous food if all the following standards are always met:			
1. The food is labeled with the production time and date.			
2. The food is held at 41° F or lower during refrigerated storage.			
3. The food is removed from its package in the food facility within 48 hours after packaging.			
The lack of oxygen creates an anaerobic environment, which favors the growth of two very dangerous pathogens: Clostridium botulinum and Listeria monocytogenes. Continued operation of a ROP procedure without an approved HACCP plan can result in condemnation of all ROP products, impoundment of any equipment used for ROP, or suspension of your permit to operate.			
To request a CDPH-FDB ROP HACCP plan review, submit a hard copy of the ROP HACCP plan along with a completed Retail Food Program Service Request Application and fee to the address on the application.			
For information on submitting a HACCP plan for approval, please contact CDPH at (916) 650-6500 or by e-mail, fdinfo@cdph.ca.gov			
Once you have received a letter of approval, please contact your inspector to review your HACCP plan.			
Corrective action: Approx 50lbs of shortribs were packaged less than 48 hours before time of inspection. Food products were removed from packaging to meet exemption rules.			
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	05/01/2025	Uncorrected as of 5/2/2025
Install a self-closing mechanism on the employee restroom door.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	06/01/2025	Uncorrected as of 5/2/2025
Several areas of the tile floor throughout kitchen have deteriorated grout and can no longer be properly cleaned. Re-grout as needed.			

Inspection Date: 07/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: Overall, the facility is well organized and stores everything in an orderly manner.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LIDO RESTAURANT

Facility ID: FA0007220

Site Address: 2731 SHELL BEACH RD, PISMO BEACH

Record ID: PR0011179

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 07/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 *Award of Excellence Issued*

Overall Inspection Comments: Overall, the facility is well organized and stores everything in an orderly manner.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>07/30/2024</u>	<u>04/24/2025</u>
Accumulation of food debris was observed at the bottom of the baking refrigerator. Ensure that it is maintained clean at all times.			
K041: Plumbing: Proper Backflow Devices	<u>0.5</u>	<u>07/29/2024</u>	<u>Corrected On Site</u>
Observed an apron and box in the mop sink. Ensure that the mop sink is cleared of items and easily accessible at all times. Corrected on site.			

Inspection Date: 08/08/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 *Award of Excellence Issued*

Overall Inspection Comments: No violations noted during the time of inspection

AWRD: EXCELLENCE AWARD 0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LIL BITS CAFE

Facility ID: FA0000102

Site Address: 151 N 7TH ST #1, GROVER BEACH

Record ID: PR0000102

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/22/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed food debris/grime in refrigeration units. Ensure all equipment is maintained clean and in good repair.	0.5	07/22/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed free standing CO2 tanks next to soda machine. Ensure all CO2 tanks are secured properly. Corrected on site.	0.5	01/22/2025	Corrected On Site
K038: Approved Lighting/Ventilation: Adequate, Used Grease accumulation was apparent throughout hood system. Clean and maintain the hood grease filters and hood surfaces. Ensure that the routine cleaning service is indeed deep cleaning at the time of their visit.	0.5	02/21/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grime/debris on the walls throughout the kitchen especially near hood are routinely cleaned. All floors/walls/ceilings shall be maintained clean.	0.5		Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: K035, K036, K045	2.0		Uncorrected as of 5/2/2025

Inspection Date: 02/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed food debris/grime in gaskets of freezer (in the front). Ensure all equipment is maintained clean and in good repair.	0.5	03/01/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed free standing CO2 tanks next to soda machine. Ensure all CO2 tanks are affixed to a rigid structure.	0.5	02/29/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Discontinue use of sponges on food contact surfaces.	0.5	02/29/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grime/debris on flooring near mop sink and three compartment sink. Ensure all floors/walls/ceilings are maintained clean.	0.5	03/01/2024	Uncorrected as of 5/2/2025



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0015555

PR0021029

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LIL'S MEALS

Facility ID: FA0015555

Site Address: 4750 ALLENE WY, SAN LUIS OBISPO

Record ID: PR0021029

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 01/08/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Set up verified during inspection of the commissary. No food prep during the inspection.

Inspection Date: 02/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: No violations to set up



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LILY'S COFFEE HOUSE

Facility ID: FA0011693

Site Address: 2028 E MAIN ST, CAMBRIA

Record ID: PR0017041

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 10/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed unlabeled bulk containers with food. Provide labels to all working containers to indicate contents.	<u>0.5</u>	<u>11/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gaskets on reach in and prep coolers. Repair or replace.	<u>0.5</u>	<u>12/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>11/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure all required hand washing signs are posted.	<u>0.5</u>	<u>11/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 01/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K039: Thermometers Provided and Accurate Provide an accurate thermometers to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>01/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Maintain all exterior doors closed except when in use.	<u>0.5</u>	<u>01/10/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LINCOLN CORNER MARKET & DELI

Facility ID: FA0000214

Site Address: 496 BROAD ST, SAN LUIS OBISPO

Record ID: PR0000214

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 01/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

- 1) Warewashing
- 2) Sanitizer bucket set up
- 3) Sanitizer concentrations
- 4) Service Animals
- 5) Cooling
- 6) Vermin Exclusion

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0		Uncorrected as of 5/2/2025
Measured the following in the walk in cooler: Tri-Tip 45 F, Cheese 47F, Portioned Deli Meat 47F. Maintain all potentially hazardous foods (PHF) at 41°F or below or at or above 135°F.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0		Uncorrected as of 5/2/2025
Not all food handling employees have food handler cards. Ensure all food employees have a valid/current food handler card/certificate.			



Two Years of Retail Food Facility Inspection Results

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Facility Name: LINN'S EASY AS PIE CAFE & GOURMET GOODS

Facility ID: FA0007359

Site Address: 4251 BRIDGE ST, CAMBRIA

Record ID: PR0011320

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	12/29/2024	Uncorrected as of 5/2/2025
Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate within 60 days.			
K030: Food Storage; Food Storage Containers Identified	0.5	10/31/2024	Uncorrected as of 5/2/2025
Observed containers with food on floor of walk in freezer. Properly elevate food items/packages/container at least 6 inches above the floor.			
K040: Wiping Cloths: Properly Used and Stored	0.5	10/31/2024	Uncorrected as of 5/2/2025
Observed cloth towels on prep unit table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	10/31/2024	Uncorrected as of 5/2/2025
Observed doors propped open at time of inspection. Maintain all exterior doors closed except when in use as to prevent .			
K047: Signs Posted; Last Inspection Report Available	0.5	10/31/2024	Uncorrected as of 5/2/2025
Ensure all required hand washing signs are posted.			

Inspection Date: 02/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	04/15/2024	Uncorrected as of 5/2/2025
Ensure the food facility owner or an employee has a valid/current food manager certificate. Email copy of certificate within 60 days.			
K039: Thermometers Provided and Accurate	0.5	02/17/2024	Uncorrected as of 5/2/2025
Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).			
K040: Wiping Cloths: Properly Used and Stored	0.5	02/17/2024	Uncorrected as of 5/2/2025
Observed cloth towels sitting on prep unit. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution as to prevent cross contamination.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	02/17/2024	Uncorrected as of 5/2/2025
Observed mop propped against wall. Ensure mops are placed in a position that allows it to air dry without soiling walls, equipment, or supplies.			



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Facility Name: LINN'S RESTAURANT

Facility ID: FA0000714

Site Address: 2277 MAIN ST, CAMBRIA

Record ID: PR0000714

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed boxes of food on floor of walk in cooler and freezer. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	10/31/2024	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Observed food debris/splatter accumulation on prep coolers doors on cook line. Thoroughly clean and sanitize equipment and ensure all nonfood-contact surfaces are maintained.	0.5	11/05/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Observed missing thermometers in a couple prep coolers on cook line. Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	10/31/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels sitting on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	10/31/2024	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean Ensure the toilet room has a self-closing door mechanism in working order.	0.5	11/30/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed back door propped open at time of inspection. Maintain all exterior doors closed except when in use.	0.5	10/31/2024	Uncorrected as of 5/2/2025

Inspection Date: 03/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed boxes of food on floor in walk in freezer. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	03/28/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed light bulb out under hood system. Repair or replace.	0.5	04/04/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops propped up against wall in janitorial closet. Ensure mops are placed in a position that allows them to air dry without soiling walls, equipment, or supplies.	0.5	04/04/2024	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure required hand washing signs are posted.	0.5		03/21/2024



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Facility Name: LITTLE CAESARS PIZZA

Facility ID: FA0007244

Site Address: 1530 E GRAND AVE #A, ARROYO GRANDE

Record ID: PR0011208

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 04/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>04/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed individual cups of marinara being kept at room temperature. After opening/preparation, marinara is required to be refrigerated. Ensure marinara is stored at 41F or below. Facility had just prepped the individual marinara cups. Manager instructed to place cups back into refrigeration.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>04/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Manager instructed to set up sanitizer solution immediately.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>04/05/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed open bag of bulk food. Ensure all bulk food is stored in a labeled container with a lid.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>04/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed mops being stored in mop bucket. Ensure all mops are hung up to air dry without soiling walls or equipment.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>04/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>
See comment in section 44.			

Inspection Date: 05/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>05/24/2024</u>	<u>04/04/2025</u>
Observed light out in hood system. Repair/replace.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>05/21/2024</u>	<u>04/04/2025</u>
Observed wiping cloths being stored on prep line. Ensure all wiping cloths are maintained in sanitizer solution when not in use.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>05/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed mops being stored in mop bucket. Ensure all mops are hung up to air dry without soiling walls or equipment.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>06/24/2024</u>	<u>04/04/2025</u>
Observed grime build up on ceiling tiles. Ensure all ceiling tiles are maintained clean and in good repair. Facility has already started to replace ceiling tiles. Ensure all new ceiling tiles are smooth, nonabsorbent and easily cleanable.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>05/22/2024</u>	<u>04/04/2025</u>
Ensure last inspection report is available during time of inspection.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LITTLE CAESARS PIZZA

Facility ID: FA0007244

Site Address: 1530 E GRAND AVE #A, ARROYO GRANDE

Record ID: PR0011208

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 08/02/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0		Uncorrected as of 5/2/2025
Ensure at least one person has completed food manager safety certification. Manager is signed up for the test next week.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	08/03/2023	05/21/2024
Observed no sanitizer test strips at food facility. Ensure food facility has correct testing equipment to test for sanitizer concentration. Manager has ordered them but the shipment has not arrived yet.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	08/02/2023	05/21/2024
Observed dirty utensils mixed with clean/sanitized equipment. Ensure utensils/equipment are stored in manner that prevents cross contamination.			
K040: Wiping Cloths: Properly Used and Stored	0.5	08/02/2023	05/21/2024
Observed no sanitizer buckets being utilized during active food preparation. Ensure food facility is using sanitizer buckets/wiping cloths during food preparation.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5		Uncorrected as of 5/2/2025
Observed mops drying on top of mop bucket. Ensure mops are placed in a position that allows them to air dry without soiling walls, equipment or supplies.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	08/05/2023	05/21/2024
1. Observed grime/debris build up on flooring throughout food facility. Ensure all floors/walls/ceilings are cleaned and sanitized on a regular basis.			
2. Observed cardboard being used underneath equipment to catch oil that drops off counter. Ensure all surfaces are smooth, non absorbent and easily cleanable.			
3. Observed grime build up on ceiling tiles . Food facility may want to consider replacing tiles in the future (when feasible) to an approved material.			
K047: Signs Posted; Last Inspection Report Available	0.5	08/02/2023	05/21/2024
Observed no hand wash sign at front hand washing sink. Ensure every hand wash sink has a hand wash sign posted.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LITTLE CAESARS PIZZA

Facility ID: FA0012110

Site Address: 2244 SPRING ST, PASO ROBLES

Record ID: PR0017527

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 02/19/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>03/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Renew expired food manager certificate. Ensure all other employees have food handler cards, store copies on site for inspector review.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>02/21/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Maintain a copy of the most recent routine inspection report at the facility.			

Inspection Date: 08/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>08/22/2024</u>	<u>Corrected On Site</u>
Observed a box laying in back hand wash sink. Discontinue blocking access to the hand wash sink. Ensure hand wash sink is clear of debris, available for use at all times. Corrected on site.			

Inspection Date: 12/15/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>12/15/2023</u>	<u>Corrected On Site</u>
Ensure paper towel dispensers are stocked and available for use at all times. Observed no paper towels at the back hand wash sink. Corrected on site.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LITTLE CAESARS PIZZA

Facility ID: FA0013186

Site Address: 532 W TEFFT ST, NIPOMO

Record ID: PR0018737

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 12/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>12/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed brushes being stored in hand wash sink near warewash station. Discontinue this practice. Ensure hand wash sink is easily accessible at all times and ONLY used for hand washing purposes.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>12/11/2024</u>	<u>Corrected On Site</u>
Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>12/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Unable to verify food safety certifications. Ensure there is at least one person that has a food manager safety certification and all other employees have a food handler card. Ensure copies are stored on site and able to be presented during an inspection.			
K027: Food Separated and Protected	<u>1.0</u>	<u>12/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed bags of flour stored next to hand wash sink. Ensure flour is moved to a different location or a splashguard is installed at the hand wash sink to prevent any water from saturating the flour bags.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>12/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed mops being stored around mop sink. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>12/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure a copy of last health inspection report is maintained on site and able to be presented during time of inspection.			

Inspection Date: 11/13/2023

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: Food facility was able to fix the water heater and restore warm/hot water to all sinks (three-compartment, handwashing, food preparation, mop sink). Food contact equipment was re-sanitized using hot water. Food facility has been reopened by the Environmental Health Services Department.

Violation Item	Points Lost	Comply By Date	Complied On Date
K021: Hot and Cold Water Available	<u>2.0</u>	<u>11/13/2023</u>	<u>11/14/2023</u>
Pursuant to California Health and Safety Code Section 114409, your permit is hereby suspended due to an immediate danger to the public's health and safety. The violation(s) you are charged with include:			
Section 113953 (c): Handwashing facilities shall be equipped to provide warm water (100-104F).			
Section 114192: K021- no hot water, no water, or unsafe water supply			
You must close and remain closed until given written approval by the County of San Luis Obispo Environmental Health Services Division to reopen. Please call Lauren Boone, EHS at 805-781-5552 when you are ready to schedule a reinspection.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>11/13/2023</u>	<u>Corrected On Site</u>
Observed boxes of dough on the floor of walk-in refrigeration unit. Ensure all food is elevated 6 inches off the floor. Corrected on site.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LITTLE CAESARS PIZZA

Facility ID: FA0013186

Site Address: 532 W TEFFT ST, NIPOMO

Record ID: PR0018737

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 06/29/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge	5.0	06/30/2023	11/14/2023
Ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. During time of inspection, manager did not have adequate knowledge of sanitizer used in facility and how to test concentration levels properly.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	06/30/2023	11/14/2023
Ensure that there is a food safety certified person present during operation of food facility.			
K040: Wiping Cloths: Properly Used and Stored	0.5	06/29/2023	11/14/2023
Observed no sanitizer buckets being used during time of inspection. Ensure that sanitizer buckets are readily available when food preparation is taking place.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	06/29/2023	11/14/2023
Observed mops being stored on floor around mop sink. Ensure mops are hung up to dry in mop rack.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	06/30/2023	11/14/2023
Observed build of food debris/grime on cove base of flooring throughout facility. Ensure floors are cleaned and sanitized on a regular basis.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LITTLE SUR INN

Facility ID: FA0008955

Site Address: 6190 MOONSTONE BEACH DR, CAMBRIA

Record ID: PR0015054

Program Description: MR81 - BED & BREAKFAST

Inspection Date: 12/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 03/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

AWRD: EXCELLENCE AWARD

0.0

K041: Plumbing: Proper Backflow Devices

0.5

09/13/2024

[Uncorrected as of 5/2/2025](#)

Observed dishwasher drain line extending into floor sink. Ensure equipment with drain lines drain via indirect connection to an approved receptacle with an air gap between the water supply inlet and the flood level rim of plumbing fixture to at least twice the diameter of the water supply inlet and may not be less than one inch.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: **LOADING CHUTE**

Facility ID: FA0004568

Site Address: 6350 WEBSTER RD, CRESTON

Record ID: PR0000312

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: **08/28/2024**

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: **99.0** Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	08/28/2024	
K036: Equipment, Utensils and Linens: Storage and Use Replace soiled towels regularly, located in the bread warmers.	0.5	08/30/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Ensure light cover is replaced over lighting in food prep area.	0.5	08/30/2024	Uncorrected as of 5/2/2025

Inspection Date: **01/24/2024**

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: **92.0**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Salad refrigeration unit measured 48F. Unit temperature was adjusted by manager. Corrected on site.	3.0	01/24/2024	Corrected On Site
K023: No Rodents, Insects, Birds, or Animals Observed flies throughout the facility. Eliminate flies from the facility by safe, legal, and effective means. Per manager, pest management comes out once a month.	2.0	02/02/2024	08/28/2024
K024: Person In Charge Present and Performs Duties; Valid Certification Renew Food Handler Cards and store on site for inspector review.	1.0	02/02/2024	08/28/2024
K027: Food Separated and Protected Discontinue storing raw food of animal origin above ready to eat foods. Corrected on site.	1.0	01/24/2024	Corrected On Site
K035: Adequate/Approved Equipment/Utensils, Maintained Ensure CO2 tanks are secured to a fixed location.	0.5	01/26/2024	08/28/2024
K040: Wiping Cloths: Properly Used and Stored Ensure sanitizer wiping cloths are stored in sanitizer solution when not in active use.	0.5	01/26/2024	08/28/2024

Inspection Date: **08/28/2023**

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: **98.5**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K000: STORMWATER POLLUTION	0.0		Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: LOADING CHUTE****Facility ID:** FA0004568**Site Address:** 6350 WEBSTER RD, CRESTON**Record ID:** PR0000312**Program Description:** HR25 - RESTAURANT (SEATING 51 +) - FULL PREP**Inspection Date:** 08/28/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 98.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Discontinue storing boxes of food on floor of walk-in freezer. Ensure food is stored 6" up off floor.	<u>0.5</u>	<u>09/01/2023</u>	<u>08/28/2024</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Clean dust accumulation from fan blade covers in walk-in refrigeration unit.	<u>0.5</u>	<u>09/01/2023</u>	<u>08/28/2024</u>
K042: Proper Waste Disposal; Facilities Maintained Ensure dumpster lids remain closed when not in active use.	<u>0.5</u>	<u>09/01/2023</u>	<u>08/28/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LOAVES & FISHES

Facility ID: FA0000830

Site Address: 2650 SPRING ST, PASO ROBLES

Record ID: PR0000830

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 03/03/2025

Type of Service Description: REINSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is now in compliance and able to obtain hot water. Water heater was replaced.

Inspection Date: 02/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 98.0

Overall Inspection Comments: Facility will be inspected after March 3, 2025. All violations must be corrected by this date. If subsequent re-inspections are required to determine correction or compliance, the facility will be billed at an hourly rate.

Violation Item	Points Lost	Comply By Date	Complied On Date

K021: Hot and Cold Water Available	2.0	02/28/2025	03/03/2025

Facility was unable to obtain hot water at the time of the inspection. Ensure an adequate supply of hot potable water (minimum of 120°F or 100°F at hand wash sinks). Facility has very limited hours and only serves prepackaged items.

Inspection Date: 01/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K041: Plumbing: Proper Backflow Devices	0.5	02/09/2024	03/03/2025

Repair or replace water heater. Ensure warm water is available for hand washing. The temperature of the water should be at least 100°F.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: LOCALS TAPROOM

Facility ID: FA0016570

Site Address: 90 SAN MIGUEL ST, AVILA BEACH

Record ID: PR0022162

Program Description: 1609 - BARS (NO FOOD PREPARATION)

Inspection Date: 12/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	12/20/2024	Uncorrected as of 5/2/2025
No test strips available on-site. Ensure test strips are regularly used to check proper sanitation levels.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	12/20/2024	Uncorrected as of 5/2/2025
Observed mop being stored in mop sink basin without a place to hang dry. Ensure mop has a place to hang dry.			

Inspection Date: 01/04/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LOG CABIN MARKET

Facility ID: FA0011550

Site Address: 400 TRAFFIC WAY, ARROYO GRANDE

Record ID: PR0016885

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 06/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	06/06/2024	Uncorrected as of 5/2/2025
- Observed no paper towels at hand wash sink. Ensure hand wash sinks are fully stocked with pump soap and paper towels at all times. - Observed soda can in hand wash sink. Ensure hand wash sink is easily accessible at all times.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	06/06/2024	Uncorrected as of 5/2/2025
- Observed three compartment sink removed from back area. A facility that serves/prepares open food (coffee station) IS REQUIRED TO HAVE A 3 COMPARTMENT SINK to properly wash/rinse/sanitize utensils. Manager plans to get rid of coffee station entirely so that facility only serves prepackaged items. - Observed no sanitizer test strips. Ensure test strips are obtained to properly measure sanitizer concentration.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	06/10/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed debris and grime build up in back storage room. Thoroughly clean and maintain all floors, walls, and ceilings. Move shelving to clean underneath on a regular basis.			
K047: Signs Posted; Last Inspection Report Available	0.5	06/06/2024	Uncorrected as of 5/2/2025
Ensure a copy of the last health inspection report is stored on site and available upon request.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	06/06/2024	Uncorrected as of 5/2/2025
See comments in section 45.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: LOKUM TURKISH DELIGHTS & BAKLAVA

Facility ID: FA0014820

Site Address: 715 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0020260

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 12/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K024: Person In Charge Present and Performs Duties; Valid Certification Please obtain a food managers certification. Contact your inspector once completed.	1.0	12/16/2024	Uncorrected as of 5/2/2025

Inspection Date: 04/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD **0.0**



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: LOL YOGURT

Facility ID: FA0012474

Site Address: 721 12TH ST, PASO ROBLES

Record ID: PR0017910

Program Description: LR24 - RESTAURANT (SEATING 11 - 50) - MINIMAL PREP

Inspection Date: 01/09/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0		Uncorrected as of 5/2/2025
Unable to verify food manager certificate at the time of the inspection. Ensure at least one employee obtains a valid food manager certificate and all others have valid food handler cards. Store copies on site for inspector review.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	01/31/2025	Uncorrected as of 5/2/2025
Observed several refrigeration units or freezers in the back of the facility. Ensure equipment is maintained clean, functional, and in good repair. If equipment is no longer in working order, repair or remove from the facility.			
K040: Wiping Cloths: Properly Used and Stored	0.5	01/17/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed sponges being used in 3 compartment sink. Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
See comments in section 40.			

Inspection Date: 11/28/2023

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	11/28/2023	Corrected On Site
Discontinue blocking access to the handwashing sink. Sink was blocked by tables and trash can. Corrected on site.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	11/28/2023	01/09/2025
Ensure sanitizer solution is created to wipe food contact surfaces. Ensure test strips are used to monitor proper PPM.			
K030: Food Storage; Food Storage Containers Identified	0.5	12/01/2023	01/09/2025
Properly elevate food items/packages/containers at least inches above the floor. Observed a box of powdered soft serve on the ground.			
K040: Wiping Cloths: Properly Used and Stored	0.5	12/01/2023	01/09/2025
Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.			
K047: Signs Posted; Last Inspection Report Available	0.5	12/01/2023	01/09/2025
Maintain the 2023 Public Health Permit in a conspicuous place.			

Inspection Date: 10/04/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 85.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LOL YOGURT

Facility ID: FA0012474

Site Address: 721 12TH ST, PASO ROBLES

Record ID: PR0017910

Program Description: LR24 - RESTAURANT (SEATING 11 - 50) - MINIMAL PREP

Inspection Date: 10/04/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 85.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use Ensure all employees properly wash their hands with soap and warm water prior to engaging in food preparation or handling food contact surfaces, equipment, utensils, or linen.	5.0	10/04/2023	Corrected On Site
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure pump soap and paper towels are available at hand washing station at all times. Observed no soap or paper towels at the time if inspection. Discontinue blocking access to the handwashing sink. Sink was partially block by prep table. Corrected on site.	3.0	10/04/2023	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized Ensure sanitizer solution is created to wipe food contact surfaces. Ensure test strips are used to monitor proper PPM. Corrected on site.	3.0	10/04/2023	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure staff have up to date Food Handler Cards.	1.0	10/20/2023	01/09/2025
K026: Approved Thawing Methods Used, Frozen Food Discontinue thawing soft serve containers on sheet pans on the floor. Refer to California Retail Food Code section 114020 regarding properly thawing food. Also refer to requirements from the Department of Food and Agriculture. Example frozen potentially hazardous food shall only be thawed under refrigeration that maintains the food temperature at 41F or below.	0.5	10/05/2023	01/09/2025
K029: Toxic Substances Properly Identified, Stored, Used Properly label all chemicals and store in an area separate from food and utensils. Observed plastic spray bottles not labeled and sanitizer stored on shelf with food. Corrected on site.	0.5	10/04/2023	Corrected On Site
K030: Food Storage; Food Storage Containers Identified Properly elevate food items/packages/container at least 6 inches above the floor. Observed a box of almond milk and powdered soft serve on the ground.	0.5	10/06/2023	01/09/2025
K033: Nonfood-Contact Surfaces Clean Clean and sanitize floor sinks.	0.5		Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.	0.5	10/06/2023	01/09/2025
K047: Signs Posted; Last Inspection Report Available Maintain the Public Health Permit in a conspicuous place.	0.5	10/20/2023	01/09/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LOL YOGURT

Facility ID: FA0015504

Site Address: 6520 EL CAMINO REAL, ATASCADERO

Record ID: PR0020965

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 12/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure all food employees have a valid/current food handler card/certificate AND copies are kept on site.	<u>1.0</u>	<u>01/06/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Make sure to provide secondary thermometers in refrigeration units, as the integral ones are not reliable. Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>01/06/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Maintain the Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>12/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violation: K049	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 03/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.5

Overall Inspection Comments: Overall facility looks clean however there are several repeat violations that need to corrected.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Unable to get paper towel dispenser at hand wash station in prep. area to dispense towels. (Possibly caused by dead batteries). when using a battery powered dispenser provide back up batteries so that staff have access to paper towels for thorough and frequent hand washing.	<u>3.0</u>	<u>03/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified Observed crates and boxes full of syrups and ingredients. Store food 6 inches off the ground on approved shelving.	<u>0.5</u>	<u>03/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed unapproved cooking equipment that requires hood system. Remove the unapproved equipment. Installation of exhaust ventilation system requires plan submittal to building and health departments.	<u>0.5</u>	<u>04/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed ice scoop in the ice chest. Ensure that it is removed to prevent cross contamination.	<u>0.5</u>	<u>03/01/2024</u>	<u>Corrected On Site</u>
K041: Plumbing; Proper Backflow Devices Observed hose attached to faucet and nose nozzle in janitorial sink with proper back flow prevention. Please provide or disconnect hose when not in use.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Post current health permit. It was unable to be located. Also unable to locate registration of the CA Department of Agriculture, Dairy Branch, for soft serve. Email to health inspector. Ensure it is available for future inspections.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>	<u>03/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>03/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LOMA VISTA COMMUNITY SCHOOL

Facility ID: FA0008539

Site Address: 2494 PENNINGTON CREEK RD, SAN LUIS OBISPO

Record ID: PR0014366

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 04/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: At the time of the inspection, the following pre-existing non-conforming equipment was observed. At the time of a remodel or change of ownership, the existing conditions must be brought into compliance:

- 1) The residential exhaust hood is not permitted.
- 2) The three compartment sink must have dual integral drainboards.
- 3) The preparation sink must have an integral drain board or an adjacent prep table.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

09/12/2024

Inspection Date: 03/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 12/04/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

12/04/2023

09/12/2024

Inspection Date: 06/29/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: The facility is clean and appears to be well managed.

AWRD: EXCELLENCE AWARD

0.0

06/29/2023

09/12/2024

Award of Excellence was issued.



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as of 5/2/2025

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Facility Name: LOMBARDI'S

Facility ID: FA0000081

Site Address: 4158 BRIDGE ST, CAMBRIA

Record ID: PR0000081

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottles with chemicals next to dishwasher. Properly label all chemicals and store in an area separate from food and utensils.	0.5	11/08/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observe debris accumulation on fixed table can opener. Clean, sanitize and maintain on routine schedule.	0.5	11/08/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed fan cover with heavy dust like accumulation. Clean, sanitize and maintain.	0.5	11/20/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	11/08/2024	Uncorrected as of 5/2/2025
K044: Premises: Personal/Cleaning Items; Vermin-Proofing Observed back door/screen open. Maintain all exterior doors closed except when in use. COS	0.5	11/06/2024	
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed hole in wall of walk in cooler. Repair or replace.	0.5	05/06/2025	Uncorrected as of 5/2/2025

Inspection Date: 04/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed uncovered containers with food in prep unit cooler and chest freezer. Ensure all food products are stored so as to be protected from contamination at all times.	1.0	04/04/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed container with food on floor of walk in cooler. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	04/04/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed dust and debris accumulation on vent covers in walk in cooler. Clean and sanitize on routine schedule.	0.5	04/16/2024	Uncorrected as of 5/2/2025
K044: Premises: Personal/Cleaning Items; Vermin-Proofing Observed front door propped open at time of inspection. Maintain exterior doors closed except when in use.	0.5	04/04/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed hole in wall of walk in cooler. Repair or replace.	0.5	06/04/2024	Uncorrected as of 5/2/2025



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Facility Name: LOPEZ CONTINUATION HIGH SCHOOL

Facility ID: FA0001306

Site Address: 1055 HWY 1, ARROYO GRANDE

Record ID: PR0001306

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/20/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: Food facility has a food handler from Mesa Middle School deliver and distribute food, then take any remaining food items back to Mesa MS. Time/temperature logs are maintained with Mesa Middle School staff. Only milk and occasionally oranges (whole, uncut) are stored at Lopez Continuation. All other food items are stored at Mesa MS.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	03/20/2025	
K039: Thermometers Provided and Accurate Ensure milk refrigeration unit has a secondary thermometer.	0.5	03/26/2025	Uncorrected as of 5/2/2025

Inspection Date: 09/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K008: Procedures/Records for Time as PH Control Method REPEAT VIOLATION: Observed no records for food delivery from Mesa Middle School. Ensure records and documentation are maintained when time only, rather than time and temperature, is used as a public health control method.	2.0	09/13/2024	03/20/2025
K053: Repeat Violations - Critical (1 - 23) See comments in section 8.	5.0	09/13/2024	03/20/2025

Inspection Date: 04/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K008: Procedures/Records for Time as PH Control Method Ensure records and documentation are maintained when time only, rather than time and temperature, is used as a public health control method.	2.0	04/29/2024	09/13/2024

Inspection Date: 10/10/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0004088

PR0014222

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Facility Name: LOPEZ CYN CONFERENCE GROUNDS

Facility ID: FA0004088

Site Address: 3067 UPPER LOPEZ CANYON, ARROYO GRANDE

Record ID: PR0014222

Program Description: LR25 - RESTAURANT (SEATING 51 +) - MINIMAL PREP

Inspection Date: 07/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: Facility is very clean and well maintained.

Violation Item

Points Lost**Comply By Date****Complied On Date**

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

07/10/2024

Uncorrected as of 5/2/2025

Observed no sanitizer test strips at facility. Ensure sanitizer test strips are obtained in order to properly measure sanitizer concentration. Facility uses bleach: mechanical warewasher should have at least 50 ppm of bleach solution dispensing for each cycle and food contact surfaces should be sanitized with 100ppm bleach solution.



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Facility Name: LOPEZ LAKE MARINA & STORE

Facility ID: FA0000150

Site Address: 6820 LOPEZ LAKE DR, ARROYO GRANDE

Record ID: PR0008677

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed grime on soda nozzles. Ensure all food contact surfaces are maintained clean and sanitized.	<u>3.0</u>	<u>03/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Ensure the food facility owner or an employee has a valid/current food manager safety certification that can be presented during time of inspection.	<u>1.0</u>	<u>04/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottles. Ensure all toxic substances are identified and labeled properly.	<u>0.5</u>	<u>03/28/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed raw wood near ceiling on prep line. Ensure all surfaces are smooth, nonabsorbent and easily cleanable. Note(not a violation): Facility does not have a designated food preparation sink due to age of facility. If facility remodels or changes ownership, it will need to add a food preparation sink.	<u>0.5</u>	<u>04/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use REPEAT VIOLATION: Observed CO2 tanks standing freely next to soda in dry storage. Ensure CO2 tanks are affixed to a rigid structure. Corrected on site.	<u>0.5</u>	<u>03/28/2024</u>	<u>Corrected On Site</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing REPEAT VIOLATION: Observed mops being stored around mop sink. Ensure mops are hung up to air dry to prevent soiling walls or equipment. Food facility can install a mop rack near sink.	<u>0.5</u>	<u>04/04/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grime/food debris underneath equipment. Ensure all floors/walls/ceilings are maintained clean.	<u>0.5</u>	<u>04/04/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available REPEAT VIOLATION: Observed no hand washing sign at hand wash sink by three compartment sink. Ensure every hand wash sink has a sign posted. Hand wash sign provided to manager.	<u>0.5</u>	<u>03/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 24, 36, 44 and 47.	<u>2.0</u>	<u>03/28/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 07/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed rag in hand wash sink. Ensure hand wash sink is clear of any supplies and only used for hand washing.	<u>3.0</u>	<u>07/12/2023</u>	<u>03/28/2024</u>

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as of 5/2/2025

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Facility Name: LOPEZ LAKE MARINA & STORE

Facility ID: FA0000150

Site Address: 6820 LOPEZ LAKE DR, ARROYO GRANDE

Record ID: PR0008677

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 07/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed prep line refrigeration unit by grill out of temperature (50/55F). Manager voluntarily discarded any potentially hazardous food (PHF) and moved all other items to another unit. Discontinue use of prep line refrigeration unit until repaired/replaced and unit can maintain 41F or below. Ensure equipment is maintained in good repair and secondary thermometers are monitored for temperature compliance (41F or below).	<u>3.0</u>	<u>07/12/2023</u>	<u>Corrected On Site</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety (manager) protection certificate that can be presented during time of inspection.	<u>1.0</u>	<u>08/17/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K027: Food Separated and Protected Observed jello cups in walk-in refrigeration unit without lids. Ensure all food is covered to prevent cross contamination.	<u>1.0</u>	<u>07/13/2023</u>	<u>03/28/2024</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed CO2 tanks standing freely next to soda in dry storage. Properly secure the pressurized CO2 tank to a rigid structure	<u>0.5</u>	<u>07/17/2023</u>	<u>03/28/2024</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops being stored around mop sink. Ensure mops are hung up to air dry to prevent soiling walls or equipment. Food facility can install a mop rack near sink.	<u>0.5</u>	<u>07/17/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed debris (cardboard boxes/miscellaneous items) throughout food facility. Thoroughly clean and maintain all floors, walls, and ceilings.	<u>0.5</u>	<u>07/14/2023</u>	<u>03/28/2024</u>
K047: Signs Posted; Last Inspection Report Available Observed no hand washing signs at hand wash sinks. Ensure every hand wash sink has a sign posted.	<u>0.5</u>	<u>07/14/2023</u>	<u>Uncorrected as of 5/2/2025</u>



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Facility Name: LOS BERROS MARKET DELI

Facility ID: FA0000542

Site Address: 2021 LOS BERROS RD, ARROYO GRANDE

Record ID: PR0016246

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 02/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed no soap at hand wash sink in kitchen. Ensure all hand wash sinks are fully stocked with pump soap and paper towels at all times. Corrected on site.	<u>3.0</u>	<u>02/04/2025</u>	<u>Corrected On Site</u>
K008: Procedures/Records for Time as PH Control Method REPEAT VIOLATION: Observed no records/time logs for burritos in warmer (90F). Ensure records are kept for all food items utilizing time as a public health control method. Discard all food items after four hours.	<u>2.0</u>	<u>02/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K027: Food Separated and Protected - Observed raw shells eggs being stored above ready to eat (RTE) foods. To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken. Corrected on site. - Observed small bowls being used to scoop bulk seasoning. Discontinue this practice. Ensure bulk food has scoops with handles and handles are maintained out of contact with food.	<u>1.0</u>	<u>02/04/2025</u>	<u>Corrected On Site</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed grime on fans of walk-in refrigeration unit. Ensure all equipment is maintained clean and in good repair.	<u>0.5</u>	<u>02/06/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed unchained CO2 tanks. Ensure all CO2 tanks are affixed to a rigid structure.	<u>0.5</u>	<u>02/05/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mop being stored in mop water. Ensure all mops are hung up to air dry without soiling walls or equipment.	<u>0.5</u>	<u>02/05/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed accumulation of food debris and grime underneath equipment. Ensure all floors/walls/ceilings are maintained clean. Facility can implement a deep cleaning schedule to ensure equipment is moved for cleaning. - Observed broken tile by entrance of walk-in refrigeration unit. Ensure all flooring is maintained in good repair.	<u>0.5</u>	<u>02/08/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K053: Repeat Violations - Critical (1 - 23) See comments in section 8.	<u>5.0</u>	<u>02/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 01/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: Facility has made significant improvements with cleaning.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed broken pipe below hand wash sink in kitchen area. Ensure all hand wash sinks are maintained in good repair.	<u>3.0</u>	<u>01/31/2024</u>	<u>02/04/2025</u>
K008: Procedures/Records for Time as PH Control Method Observed no time logs for burritos in warmer (100F). Ensure records are kept for all food items utilizing time as a public health control method. Discard all food items after four hours. Corrected on site.	<u>2.0</u>	<u>01/30/2024</u>	<u>Corrected On Site</u>

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Facility Name: LOS BERROS MARKET DELI

Facility ID: FA0000542

Site Address: 2021 LOS BERROS RD, ARROYO GRANDE

Record ID: PR0016246

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 01/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: Facility has made significant improvements with cleaning.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	03/11/2024	02/04/2025
Observed no current/valid food manager safety certification. Employee does have a current food handler certificate. Ensure there is at least one manager/owner/employee that has a valid food manager safety certification.			
K027: Food Separated and Protected	1.0	01/30/2024	02/04/2025
Observed raw meat being stored above ready to eat foods in walk-in refrigeration unit. Discontinue this practice. Ensure all food products are stored in a way that prevents from any cross contamination. To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken.			
K030: Food Storage; Food Storage Containers Identified	0.5	01/31/2024	02/04/2025
Repeat Violation: Observed unlabeled bulk food storage. Ensure all bulk food is properly labeled.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	02/06/2024	02/04/2025
Observed malfunctioning exhaust fan. Facility has already ordered for a repair. Ensure inspector is notified when part is delivered/installed.			
K039: Thermometers Provided and Accurate	0.5	02/02/2024	02/04/2025
Ensure all refrigeration units have secondary thermometers.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	01/30/2024	Corrected On Site
- Repeat violation: Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or other equipment. Manager plans to install a mop rack after painting inside the facility. - Observed front door propped open. Ensure all exterior doors are maintained closed when not in use. Corrected on site: Manager turned air curtain on over front door.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	02/20/2024	02/04/2025
- Repeat Violation: Observed hole in ceiling above food preparation area. Ensure hole is repaired to make the ceiling smooth, nonabsorbent and easily cleanable. Manager has a plan to repair the hole after roof is repaired by landlord. - Observed raw wood being used to seal up back window. Ensure all surfaces are smooth, non-absorbent and easily cleanable. Facility can seal the wood.			



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Facility Name: LOS CABOS MEXICAN RESTAURANT

Facility ID: FA0016844

Site Address: 905 LOS OSOS VALLEY RD, LOS OSOS

Record ID: PR0022467

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

- 1) Warewashing
- 2) Cooling
- 3) Reheating

Violation Item	Points Lost	Comply By Date	Complied On Date
K026: Approved Thawing Methods Used, Frozen Food	0.5		Uncorrected as of 5/2/2025
Observed shrimp thawing in still water in the prep sink. Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.			
K027: Food Separated and Protected	1.0		Uncorrected as of 5/2/2025
Observed raw shell eggs stored over ready to eat vegetables. To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken.			
K030: Food Storage; Food Storage Containers Identified	0.5		Uncorrected as of 5/2/2025
Observed a bag of onions stored on the floor. Properly elevate food items/packages/container at least 6 inches above the floor.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5		Uncorrected as of 5/2/2025
Observed an inoperable residential cooler in the facility. Ensure equipment is maintained clean, functional, and in good repair.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5		Uncorrected as of 5/2/2025
Observed an unsecured CO2 cylinder in the storage shed. Properly secure the pressurized CO2 tank.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5		Uncorrected as of 5/2/2025
Observed multiple doors propped open at the time of the inspection. Maintain all exterior doors closed except when in use.			

Inspection Date: 05/28/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: Change of ownership inspection for food facility.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	07/29/2024	12/05/2024
Observed no valid/current food safety certifications. Ensure at least one employee/owner obtains a food manager safety certification and all other employees obtain a food handler safety certification. Obtain food safety certifications within 60 days.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LOS CABOS MEXICAN RESTAURANT

Facility ID: FA0016844

Site Address: 905 LOS OSOS VALLEY RD, LOS OSOS

Record ID: PR0022467

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 05/28/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: Change of ownership inspection for food facility.

Violation Item	Points Lost	Comply By Date	Complied On Date
K026: Approved Thawing Methods Used, Frozen Food	<u>0.5</u>	<u>05/28/2024</u>	<u>Corrected On Site</u>
Observed frozen meat being thawed on counter. Discontinue this practice. Ensure potentially hazardous food items are thawed by an approved method: completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave. Corrected on site.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>06/01/2024</u>	<u>12/05/2024</u>
- Observed degrading prep top cutting board. Ensure all equipment is maintained in good repair. - Observed cardboard being used to catch grease by fryer. Discontinue the use of cardboard. Cardboard can harbor vermin. Ensure all equipment is commercial grade, smooth, nonabsorbent and easily cleanable.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>06/01/2024</u>	<u>12/05/2024</u>
Observed no cover on one of the lights in the hood system. Ensure all lights in hood system are covered and shatter proof.			
K041: Plumbing: Proper Backflow Devices	<u>0.5</u>	<u>06/01/2024</u>	<u>12/05/2024</u>
Observed pipes under three compartment sink going into floor sink. Ensure there is an air gap (at least one inch) between the rim of the floor sink and water inlet.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>06/01/2024</u>	<u>12/05/2024</u>
Observed back door propped open. Ensure all exterior doors are maintained closed when not in use. Facility can install permanent screen door or an air curtain.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LOS MISMOS TACOS DE ACAPULCO INC.

Facility ID: FA0000700

Site Address: 596 CALIFORNIA BLVD, SAN LUIS OBISPO

Record ID: PR0016498

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection.

1) Warewashing

2) Sanitizer types and concentration

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	12/23/2024	Uncorrected as of 5/2/2025
Measured the following temperatures in the walk in cooler Tamales 43F, Cooked Chicken 44F, Carne Asada 42F			
Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	12/23/2024	Uncorrected as of 5/2/2025
No Food Safety Manager's Certificate was available for review at the time of the inspection. Not all employees have food handler cards. Ensure all food employees have a valid/current food handler card/certificate. Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	12/23/2024	Uncorrected as of 5/2/2025
Observed the walk in cooler door gasket in disrepair. Repair or replace the gasket.			
Observed the walk in cooler holding temperatures slightly higher than required. Repair or replace the walk in cooler.			
Observed an inoperable chest freezer behind the POS. Repair, replace, or remove the chest freezer.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	12/23/2024	Uncorrected as of 5/2/2025
Observed an unsecured CO2 cylinder. Properly secure the pressurized CO2 tank.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	12/23/2024	Uncorrected as of 5/2/2025
Observed the front door propped open. Maintain all exterior doors closed except when in use.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LOS OSOS LIQUOR

Facility ID: FA0016764

Site Address: 2004 10TH ST, LOS OSOS

Record ID: PR0022385

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 12/20/2024

Type of Service Description: REINSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: The purpose of this visit was to perform a re-inspection after the inspection dated 12/11/24. On this date all violations checked were observed corrected.

Inspection Date: 12/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: TO BE RE-INSPECTED

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0		Uncorrected as of 5/2/2025
Observed the following: 1) No hand soap was available at the restroom hand sink. 2) No paper towels were available from a wall mounted dispenser at the restroom hand sink. 3) The restroom hand sink was partially blocked by unused equipment. Provide approved handwashing cleanser and towels or drying device in dispensers at or adjacent to each hand washing facility.			
Discontinue blocking access to the handwashing sink at all times.			
K023: No Rodents, Insects, Birds, or Animals	2.0		Uncorrected as of 5/2/2025
Observed evidence of rodent activity under the liquor shelves in the stock room. The operator is directed to clean and sanitize all affected areas. A reinspection will be conducted on 12/17/24.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5		Uncorrected as of 5/2/2025
Measured the glass front stand up cooler holding prepackaged potentially hazardous food to be holding at 44F. Repair the cooler.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5		Uncorrected as of 5/2/2025
Observed the front door propped open. Maintain all exterior doors closed except when in use.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5		Uncorrected as of 5/2/2025
Observed a missing ceiling tile. Replace the tile.			

Inspection Date: 04/26/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LOS OSOS MEXICAN MARKET

Facility ID: FA0000385

Site Address: 2169 10TH ST, LOS OSOS

Record ID: PR0015675

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 01/02/2025

Type of Service Description: REINSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: The purpose of this visit was to perform a reinspection. On this date all violations checked were observed corrected.

Violation Item	Points Lost	Comply By Date	Complied On Date
K049: Permits Available Obtain an valid/current Public Health Permit.	<u>0.5</u>	<u>02/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 12/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IMMINENT PUBLIC HEALTH HAZARD

Department Action Description: CLOSED UNTIL ABATED

Score: 90.0

Overall Inspection Comments: De conformidad con la Sección 114409 del Código de Salud y Seguridad de California, su permiso queda suspendido debido a un peligro inmediato para la salud y la seguridad del público. Las infracciones que se le imputan incluyen Sección 114259.1: K023- infestación de alimañas

Debe cerrar y permanecer cerrado hasta que la División de Servicios de Salud Ambiental del Condado de San Luis Obispo reciba la aprobación por escrito para reabrir. Llame a Joel Schwartz al (805) 781-5757 cuando esté listo para programar una reinspección.

Si así lo desea, puede presentar una solicitud por escrito para una audiencia dentro de los 15 días calendario a partir de la fecha de este aviso para demostrar la causa por la cual no se debe suspender su permiso.

Antes de la reinspección debe hacer lo siguiente:

- 1) Limpiar y desinfectar todas las áreas afectadas. Retire todos los cadáveres de cucarachas y las marcas de heces.
- 2) Retire todas las fuentes de agua.
- 3) Eliminar todas las fuentes de alimento.
- 4) Retirar de la instalación la acumulación de artículos no utilizados o no esenciales. Retire todos los artículos personales de las instalaciones. Retire todo el equipo inoperable de las instalaciones.

Pursuant to California Health and Safety Code Section 114409, your permit is hereby suspended due to an immediate danger to the public's health and safety. The violation(s) you are charged with include Section 114259.1: K023- vermin infestation.

You must close and remain closed until given written approval by the County of San Luis Obispo Environmental Health Services Division to reopen. Please call Joel Schwartz at (805) 781-5757 when you are ready to schedule a reinspection.

Prior to reinspection you must do the following:

- 1) Clean and sanitize all affected areas. Remove all cockroach carcasses and feces marks.
- 2) Remove all sources of water.
- 3) Remove all sources of food.
- 4) Remove the accumulation of unused or nonessential items from the facility. Remove all personal items from the facility. Remove all inoperable equipment from the facility.

If you so choose, you may submit a written request for a hearing within 15 calendar days of the date of this notice to show cause why your permit should not be suspended.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LOS OSOS MEXICAN MARKET

Facility ID: FA0000385

Site Address: 2169 10TH ST, LOS OSOS

Record ID: PR0015675

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 12/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IMMINENT PUBLIC HEALTH HAZARD

Department Action Description: CLOSED UNTIL ABATED

Score: 90.0

Overall Inspection Comments: De conformidad con la Sección 114409 del Código de Salud y Seguridad de California, su permiso queda suspendido debido a un peligro inmediato para la salud y la seguridad del público. Las infracciones que se le imputan incluyen Sección 114259.1: K023- infestación de alimañas

Debe cerrar y permanecer cerrado hasta que la División de Servicios de Salud Ambiental del Condado de San Luis Obispo reciba la aprobación por escrito para reabrir. Llame a Joel Schwartz al (805) 781-5757 cuando esté listo para programar una reinspección.

Si así lo desea, puede presentar una solicitud por escrito para una audiencia dentro de los 15 días calendario a partir de la fecha de este aviso para demostrar la causa por la cual no se debe suspender su permiso.

Antes de la reinspección debe hacer lo siguiente:

- 1) Limpiar y desinfectar todas las áreas afectadas. Retire todos los cadáveres de cucarachas y las marcas de heces.
- 2) Retire todas las fuentes de agua.
- 3) Eliminar todas las fuentes de alimento.
- 4) Retirar de la instalación la acumulación de artículos no utilizados o no esenciales. Retire todos los artículos personales de las instalaciones. Retire todo el equipo inoperable de las instalaciones.

Pursuant to California Health and Safety Code Section 114409, your permit is hereby suspended due to an immediate danger to the public's health and safety. The violation(s) you are charged with include Section 114259.1: K023- vermin infestation.

You must close and remain closed until given written approval by the County of San Luis Obispo Environmental Health Services Division to reopen. Please call Joel Schwartz at (805) 781-5757 when you are ready to schedule a reinspection.

Prior to reinspection you must do the following:

- 1) Clean and sanitize all affected areas. Remove all cockroach carcasses and feces marks.
- 2) Remove all sources of water.
- 3) Remove all sources of food.
- 4) Remove the accumulation of unused or nonessential items from the facility. Remove all personal items from the facility. Remove all inoperable equipment from the facility.

If you so choose, you may submit a written request for a hearing within 15 calendar days of the date of this notice to show cause why your permit should not be suspended.

Violation Item	Points Lost	Comply By Date	Complied On Date

K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	12/10/2024	01/07/2025

No había toallas de mano disponibles en el dispensador montado en la pared en el lavabo del baño.

Proporcione un limpiador para el lavado de manos y toallas o un dispositivo de secado aprobados en dispensadores en cada instalación de lavado de manos o junto a ella.

No hand towels were available from the wall mounted dispenser at the restroom hand sink.

Provide approved handwashing cleanser and towels or drying device in dispensers at or adjacent to each hand washing facility.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LOS OSOS MEXICAN MARKET

Facility ID: FA0000385

Site Address: 2169 10TH ST, LOS OSOS

Record ID: PR0015675

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 12/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IMMINENT PUBLIC HEALTH HAZARD

Department Action Description: CLOSED UNTIL ABATED

Score: 90.0

Overall Inspection Comments: De conformidad con la Sección 114409 del Código de Salud y Seguridad de California, su permiso queda suspendido debido a un peligro inmediato para la salud y la seguridad del público. Las infracciones que se le imputan incluyen Sección 114259.1: K023- infestación de alimañas

Debe cerrar y permanecer cerrado hasta que la División de Servicios de Salud Ambiental del Condado de San Luis Obispo reciba la aprobación por escrito para reabrir. Llame a Joel Schwartz al (805) 781-5757 cuando esté listo para programar una reinspección.

Si así lo desea, puede presentar una solicitud por escrito para una audiencia dentro de los 15 días calendario a partir de la fecha de este aviso para demostrar la causa por la cual no se debe suspender su permiso.

Antes de la reinspección debe hacer lo siguiente:

- 1) Limpiar y desinfectar todas las áreas afectadas. Retire todos los cadáveres de cucarachas y las marcas de heces.
- 2) Retire todas las fuentes de agua.
- 3) Eliminar todas las fuentes de alimento.
- 4) Retirar de la instalación la acumulación de artículos no utilizados o no esenciales. Retire todos los artículos personales de las instalaciones. Retire todo el equipo inoperable de las instalaciones.

Pursuant to California Health and Safety Code Section 114409, your permit is hereby suspended due to an immediate danger to the public's health and safety. The violation(s) you are charged with include Section 114259.1: K023- vermin infestation.

You must close and remain closed until given written approval by the County of San Luis Obispo Environmental Health Services Division to reopen. Please call Joel Schwartz at (805) 781-5757 when you are ready to schedule a reinspection.

Prior to reinspection you must do the following:

- 1) Clean and sanitize all affected areas. Remove all cockroach carcasses and feces marks.
- 2) Remove all sources of water.
- 3) Remove all sources of food.
- 4) Remove the accumulation of unused or nonessential items from the facility. Remove all personal items from the facility. Remove all inoperable equipment from the facility.

If you so choose, you may submit a written request for a hearing within 15 calendar days of the date of this notice to show cause why your permit should not be suspended.

Violation Item	Points Lost	Comply By Date	Complied On Date
K009: Proper Cooling Methods	2.0	12/10/2024	Corrected On Site

Midió una olla grande de tomatillos y chiles cocidos a 43F-45F. El operador afirmó que la comida había sido cocinada 16 horas antes de la inspección.

Todos los PHF se enfriarán rápidamente de acuerdo con los requisitos de temperatura y tiempo especificados, de 135 grados a 70 grados en 2 horas, y de 70 grados a 41 grados en cuatro horas.

La infracción fue corregida cuando el operador descartó voluntariamente los alimentos a la basura.

Measured a large pot of cooked tomatillos and chilis at 43F-45F. The operator stated that the food had been cooked 16 hours prior to the inspection.

All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours.

The violation was corrected by the operator voluntarily discarding the food in the trash.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LOS OSOS MEXICAN MARKET

Facility ID: FA0000385

Site Address: 2169 10TH ST, LOS OSOS

Record ID: PR0015675

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 12/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IMMINENT PUBLIC HEALTH HAZARD

Department Action Description: CLOSED UNTIL ABATED

Score: 90.0

Overall Inspection Comments: De conformidad con la Sección 114409 del Código de Salud y Seguridad de California, su permiso queda suspendido debido a un peligro inmediato para la salud y la seguridad del público. Las infracciones que se le imputan incluyen Sección 114259.1: K023- infestación de alimañas

Debe cerrar y permanecer cerrado hasta que la División de Servicios de Salud Ambiental del Condado de San Luis Obispo reciba la aprobación por escrito para reabrir. Llame a Joel Schwartz al (805) 781-5757 cuando esté listo para programar una reinspección.

Si así lo desea, puede presentar una solicitud por escrito para una audiencia dentro de los 15 días calendario a partir de la fecha de este aviso para demostrar la causa por la cual no se debe suspender su permiso.

Antes de la reinspección debe hacer lo siguiente:

- 1) Limpiar y desinfectar todas las áreas afectadas. Retire todos los cadáveres de cucarachas y las marcas de heces.
- 2) Retire todas las fuentes de agua.
- 3) Eliminar todas las fuentes de alimento.
- 4) Retirar de la instalación la acumulación de artículos no utilizados o no esenciales. Retire todos los artículos personales de las instalaciones. Retire todo el equipo inoperable de las instalaciones.

Pursuant to California Health and Safety Code Section 114409, your permit is hereby suspended due to an immediate danger to the public's health and safety. The violation(s) you are charged with include Section 114259.1: K023- vermin infestation.

You must close and remain closed until given written approval by the County of San Luis Obispo Environmental Health Services Division to reopen. Please call Joel Schwartz at (805) 781-5757 when you are ready to schedule a reinspection.

Prior to reinspection you must do the following:

- 1) Clean and sanitize all affected areas. Remove all cockroach carcasses and feces marks.
- 2) Remove all sources of water.
- 3) Remove all sources of food.
- 4) Remove the accumulation of unused or nonessential items from the facility. Remove all personal items from the facility. Remove all inoperable equipment from the facility.

If you so choose, you may submit a written request for a hearing within 15 calendar days of the date of this notice to show cause why your permit should not be suspended.

Violation Item	Points Lost	Comply By Date	Complied On Date

K013: Food in Good Condition, Safe and Unadulterated	2.0	12/10/2024	12/13/2024

Se observaron alimentos en mal estado en la hielera, incluido un recipiente con alimentos no identificados cubiertos de moho oscuro y hojas de plátano cubiertas de moho claro.

Deje de ofrecer a la venta o utilizar alimentos que hayan sido adulterados.

Observed spoiled food in the walk in cooler including a container of unidentified food covered in dark mold and plantain leaves covered in light mold.

Discontinue offering for sale or using foods that have been adulterated.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LOS OSOS MEXICAN MARKET

Facility ID: FA0000385

Site Address: 2169 10TH ST, LOS OSOS

Record ID: PR0015675

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 12/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IMMINENT PUBLIC HEALTH HAZARD

Department Action Description: CLOSED UNTIL ABATED

Score: 90.0

Overall Inspection Comments: De conformidad con la Sección 114409 del Código de Salud y Seguridad de California, su permiso queda suspendido debido a un peligro inmediato para la salud y la seguridad del público. Las infracciones que se le imputan incluyen Sección 114259.1: K023- infestación de alimañas

Debe cerrar y permanecer cerrado hasta que la División de Servicios de Salud Ambiental del Condado de San Luis Obispo reciba la aprobación por escrito para reabrir. Llame a Joel Schwartz al (805) 781-5757 cuando esté listo para programar una reinspección.

Si así lo desea, puede presentar una solicitud por escrito para una audiencia dentro de los 15 días calendario a partir de la fecha de este aviso para demostrar la causa por la cual no se debe suspender su permiso.

Antes de la reinspección debe hacer lo siguiente:

- 1) Limpiar y desinfectar todas las áreas afectadas. Retire todos los cadáveres de cucarachas y las marcas de heces.
- 2) Retire todas las fuentes de agua.
- 3) Eliminar todas las fuentes de alimento.
- 4) Retirar de la instalación la acumulación de artículos no utilizados o no esenciales. Retire todos los artículos personales de las instalaciones. Retire todo el equipo inoperable de las instalaciones.

Pursuant to California Health and Safety Code Section 114409, your permit is hereby suspended due to an immediate danger to the public's health and safety. The violation(s) you are charged with include Section 114259.1: K023- vermin infestation.

You must close and remain closed until given written approval by the County of San Luis Obispo Environmental Health Services Division to reopen. Please call Joel Schwartz at (805) 781-5757 when you are ready to schedule a reinspection.

Prior to reinspection you must do the following:

- 1) Clean and sanitize all affected areas. Remove all cockroach carcasses and feces marks.
- 2) Remove all sources of water.
- 3) Remove all sources of food.
- 4) Remove the accumulation of unused or nonessential items from the facility. Remove all personal items from the facility. Remove all inoperable equipment from the facility.

If you so choose, you may submit a written request for a hearing within 15 calendar days of the date of this notice to show cause why your permit should not be suspended.

Violation Item	Points Lost	Comply By Date	Complied On Date

K023: No Rodents, Insects, Birds, or Animals	2.0	12/10/2024	12/13/2024

Se observó evidencia de una plaga de cucarachas en toda la instalación. Se observaron cucarachas vivas en la impresora de recibos encima del refrigerador de preparación superior frío en la línea caliente. Se observaron cajas de huevos de cucarachas en varios lugares de la instalación.

Elimine las cucarachas y toda evidencia de cucarachas de la instalación (por ejemplo, cápsulas de huevo, cucarachas muertas, marcas fecales) de la instalación por medios seguros, legales y efectivos de inmediato.

The property owner stated that pest control service was provided on 10/24/24.

Observed evidence of a cockroach infestation throughout the facility. Observed live cockroaches in the receipt printer on top of the cold top prep cooler at the hot line. Observed cockroach egg cases in various places throughout the facility.

Eliminate cockroaches and all evidence of cockroaches from the facility (e.g. egg capsules, dead cockroaches, fecal markings) from the facility by safe, legal and effective means at once.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>
Facility Name: LOS OSOS MEXICAN MARKET
Facility ID: FA0000385
Site Address: 2169 10TH ST, LOS OSOS
Record ID: PR0015675
Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP
Inspection Date: 12/13/2024
Type of Service Description: REINSPECTION
Inspection Result Description: MINOR VIOLATIONS
Department Action Description: TO BE RE-INSPECTED
Score: 96.5

Overall Inspection Comments: The purpose of this visit was to perform a reinspection after the facility's permit was suspended due to a rodent infestation and an accumulation of cockroach carcasses from a past cockroach infestation.

On this date, the violations checked were sufficiently abated. The facility's permit is reinstated.

A followup inspection has been scheduled for 12/27/24.

The operator is directed to continue to make progress toward facility compliance as noted on this report.

The operator is directed to remove all evidence of rodent activity by the reinspection on 12/27/24. Any evidence observed on that date will be assumed to be evidence of an ongoing infestation and the facility will be subject to a permit suspension until the infestation is abated.

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals	2.0	12/27/2024	01/07/2025
1) Evidence of rodent activity was observed in the hot line area and in the storage area near the ice cream. The operator is directed to continue to clean and sanitize all affected areas. The operator is directed to remove all evidence of rodent activity by the reinspection on 12/27/24. Any evidence observed on that date will be assumed to be evidence of an ongoing infestation and the facility will be subject to a permit suspension until the infestation is abated. 2) An accumulation of cockroach frass was observed throughout the hot line area. The operator is directed to continue to clean and sanitize all affected areas. The operator is directed to have a professional pest control company treat the facility for cockroaches on or about 12/27/24 or as needed to prevent reinfestation from hatching egg cases left from the previous infestation.			
K033: Nonfood-Contact Surfaces Clean	0.5	12/13/2024	01/07/2025
Though progress was noted, the facility continues to show evidence of deferred cleaning. Maintain the facility's floors, walls, and ceiling in a clean and sanitary condition.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	12/10/2024	01/07/2025
1) Se observaron múltiples equipos inoperables en las instalaciones. Asegúrese de que el equipo se mantenga limpio, funcional y en buen estado. Repare o retire todo el equipo inoperable. 2) Se observó una acumulación de suciedad en el ventilador de la cámara frigorífica. Limpiar el ventilador. 3) Se observó un cubo de condensación debajo de la línea de drenaje de condensación en el refrigerador. Repare la línea de drenaje de condensación para que descargue aguas residuales al alcantarillado según lo aprobado. 1) Observed multiple inoperable pieces of equipment in the facility. Ensure equipment is maintained clean, functional, and in good repair. Repair or remove all inoperable equipment. 2) Observed an accumulation of grime on the fan in the walk in cooler. Clean the fan. 3) Observed a bucket of condensation under the condensation drain line in the walk in cooler. Repair the condensation drain line so that it discharges wastewater to the sewer as approved.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	12/13/2024	01/07/2025
Observed equipment that was not in operation at the time of the inspection. The operator state that the additional refrigerators were needed as backup for when the main display cooler fails. The operator is directed to keep all equipment in the facility in good repair and operational. Repair or remove all inoperable equipment. Equipment that is not in operation must be removed from the facility.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	12/27/2024	01/07/2025
The operator is directed to continue progress toward removing all personal items and items that are not necessary for the daily operation of the facility.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LOS OSOS MEXICAN MARKET

Facility ID: FA0000385

Site Address: 2169 10TH ST, LOS OSOS

Record ID: PR0015675

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 12/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IMMINENT PUBLIC HEALTH HAZARD

Department Action Description: CLOSED UNTIL ABATED

Score: 90.0

Overall Inspection Comments: De conformidad con la Sección 114409 del Código de Salud y Seguridad de California, su permiso queda suspendido debido a un peligro inmediato para la salud y la seguridad del público. Las infracciones que se le imputan incluyen Sección 114259.1: K023- infestación de alimañas

Debe cerrar y permanecer cerrado hasta que la División de Servicios de Salud Ambiental del Condado de San Luis Obispo reciba la aprobación por escrito para reabrir. Llame a Joel Schwartz al (805) 781-5757 cuando esté listo para programar una reinspección.

Si así lo desea, puede presentar una solicitud por escrito para una audiencia dentro de los 15 días calendario a partir de la fecha de este aviso para demostrar la causa por la cual no se debe suspender su permiso.

Antes de la reinspección debe hacer lo siguiente:

- 1) Limpiar y desinfectar todas las áreas afectadas. Retire todos los cadáveres de cucarachas y las marcas de heces.
- 2) Retire todas las fuentes de agua.
- 3) Eliminar todas las fuentes de alimento.
- 4) Retirar de la instalación la acumulación de artículos no utilizados o no esenciales. Retire todos los artículos personales de las instalaciones. Retire todo el equipo inoperable de las instalaciones.

Pursuant to California Health and Safety Code Section 114409, your permit is hereby suspended due to an immediate danger to the public's health and safety. The violation(s) you are charged with include Section 114259.1: K023- vermin infestation.

You must close and remain closed until given written approval by the County of San Luis Obispo Environmental Health Services Division to reopen. Please call Joel Schwartz at (805) 781-5757 when you are ready to schedule a reinspection.

Prior to reinspection you must do the following:

- 1) Clean and sanitize all affected areas. Remove all cockroach carcasses and feces marks.
- 2) Remove all sources of water.
- 3) Remove all sources of food.
- 4) Remove the accumulation of unused or nonessential items from the facility. Remove all personal items from the facility. Remove all inoperable equipment from the facility.

If you so choose, you may submit a written request for a hearing within 15 calendar days of the date of this notice to show cause why your permit should not be suspended.

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5		Uncorrected as of 5/2/2025
Se observa cartón viejo recubriendo varias superficies. Todas las superficies deben ser lisas, duraderas y fáciles de limpiar. El cartón no es una superficie aprobada. Retire el cartón.			
Evidencia observada de limpieza diferida en toda la instalación. Limpie todos los pisos y paredes, incluso detrás del equipo y en áreas de difícil acceso.			
Observed old cardboard lining several surfaces. All surfaces must be smooth, durable, and easily cleanable. Cardboard is not an approved surface. Remove the cardboard.			
Observed evidence of deferred cleaning throughout the facility. Clean all floors and walls including behind equipment and in hard to reach areas.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: LOS OSOS MEXICAN MARKET****Facility ID:** FA0000385**Site Address:** 2169 10TH ST, LOS OSOS**Record ID:** PR0015675**Program Description:** HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP**Inspection Date:** 12/10/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** IMMINENT PUBLIC HEALTH HAZARD**Department Action Description:** CLOSED UNTIL ABATED**Score:** 90.0

Overall Inspection Comments: De conformidad con la Sección 114409 del Código de Salud y Seguridad de California, su permiso queda suspendido debido a un peligro inmediato para la salud y la seguridad del público. Las infracciones que se le imputan incluyen Sección 114259.1: K023- infestación de alimañas

Debe cerrar y permanecer cerrado hasta que la División de Servicios de Salud Ambiental del Condado de San Luis Obispo reciba la aprobación por escrito para reabrir. Llame a Joel Schwartz al (805) 781-5757 cuando esté listo para programar una reinspección.

Si así lo desea, puede presentar una solicitud por escrito para una audiencia dentro de los 15 días calendario a partir de la fecha de este aviso para demostrar la causa por la cual no se debe suspender su permiso.

Antes de la reinspección debe hacer lo siguiente:

- 1) Limpiar y desinfectar todas las áreas afectadas. Retire todos los cadáveres de cucarachas y las marcas de heces.
- 2) Retire todas las fuentes de agua.
- 3) Eliminar todas las fuentes de alimento.
- 4) Retirar de la instalación la acumulación de artículos no utilizados o no esenciales. Retire todos los artículos personales de las instalaciones. Retire todo el equipo inoperable de las instalaciones.

Pursuant to California Health and Safety Code Section 114409, your permit is hereby suspended due to an immediate danger to the public's health and safety. The violation(s) you are charged with include Section 114259.1: K023- vermin infestation.

You must close and remain closed until given written approval by the County of San Luis Obispo Environmental Health Services Division to reopen. Please call Joel Schwartz at (805) 781-5757 when you are ready to schedule a reinspection.

Prior to reinspection you must do the following:

- 1) Clean and sanitize all affected areas. Remove all cockroach carcasses and feces marks.
- 2) Remove all sources of water.
- 3) Remove all sources of food.
- 4) Remove the accumulation of unused or nonessential items from the facility. Remove all personal items from the facility. Remove all inoperable equipment from the facility.

If you so choose, you may submit a written request for a hearing within 15 calendar days of the date of this notice to show cause why your permit should not be suspended.

Violation Item**Points Lost****Comply By Date****Complied On Date****K051: Permit Suspension****0.0****Uncorrected as of 5/2/2025**

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LOS OSOS MEXICAN MARKET

Facility ID: FA0000385

Site Address: 2169 10TH ST, LOS OSOS

Record ID: PR0015675

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 12/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IMMINENT PUBLIC HEALTH HAZARD

Department Action Description: CLOSED UNTIL ABATED

Score: 90.0

Overall Inspection Comments: De conformidad con la Sección 114409 del Código de Salud y Seguridad de California, su permiso queda suspendido debido a un peligro inmediato para la salud y la seguridad del público. Las infracciones que se le imputan incluyen Sección 114259.1: K023- infestación de alimañas

Debe cerrar y permanecer cerrado hasta que la División de Servicios de Salud Ambiental del Condado de San Luis Obispo reciba la aprobación por escrito para reabrir. Llame a Joel Schwartz al (805) 781-5757 cuando esté listo para programar una reinspección.

Si así lo desea, puede presentar una solicitud por escrito para una audiencia dentro de los 15 días calendario a partir de la fecha de este aviso para demostrar la causa por la cual no se debe suspender su permiso.

Antes de la reinspección debe hacer lo siguiente:

- 1) Limpiar y desinfectar todas las áreas afectadas. Retire todos los cadáveres de cucarachas y las marcas de heces.
- 2) Retire todas las fuentes de agua.
- 3) Eliminar todas las fuentes de alimento.
- 4) Retirar de la instalación la acumulación de artículos no utilizados o no esenciales. Retire todos los artículos personales de las instalaciones. Retire todo el equipo inoperable de las instalaciones.

Pursuant to California Health and Safety Code Section 114409, your permit is hereby suspended due to an immediate danger to the public's health and safety. The violation(s) you are charged with include Section 114259.1: K023- vermin infestation.

You must close and remain closed until given written approval by the County of San Luis Obispo Environmental Health Services Division to reopen. Please call Joel Schwartz at (805) 781-5757 when you are ready to schedule a reinspection.

Prior to reinspection you must do the following:

- 1) Clean and sanitize all affected areas. Remove all cockroach carcasses and feces marks.
- 2) Remove all sources of water.
- 3) Remove all sources of food.
- 4) Remove the accumulation of unused or nonessential items from the facility. Remove all personal items from the facility. Remove all inoperable equipment from the facility.

If you so choose, you may submit a written request for a hearing within 15 calendar days of the date of this notice to show cause why your permit should not be suspended.

Violation Item	Points Lost	Comply By Date	Complied On Date

De conformidad con la Sección 114409 del Código de Salud y Seguridad de California, su permiso queda suspendido debido a un peligro inmediato para la salud y la seguridad del público. Las infracciones que se le imputan incluyen Sección 114259.1: K023- infestación de alimañas. Debe cerrar y permanecer cerrado hasta que la División de Servicios de Salud Ambiental del Condado de San Luis Obispo reciba la aprobación por escrito para reabrir. Llame a Joel Schwartz al (805) 781-5757 cuando esté listo para programar una reinspección.			

Si así lo desea, puede presentar una solicitud por escrito para una audiencia dentro de los 15 días calendario a partir de la fecha de este aviso para demostrar la causa por la cual no se debe suspender su permiso.			

Antes de la reinspección debe hacer lo siguiente:			

1) Limpiar y desinfectar todas las áreas afectadas. Retire todos los cadáveres de cucarachas y las marcas de heces. 2) Retire todas las fuentes de agua. 3) Eliminar todas las fuentes de alimento. 4) Retirar de la instalación la acumulación de artículos no utilizados o no esenciales. Retire todos los artículos personales de las instalaciones. Retire todo el equipo inoperable de las instalaciones.			

Pursuant to California Health and Safety Code Section 114409, your permit is hereby suspended due to an immediate danger to the public's health and safety. The violation(s) you are charged with include Section 114259.1: K023- vermin infestation.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LOS OSOS MEXICAN MARKET

Facility ID: FA0000385

Site Address: 2169 10TH ST, LOS OSOS

Record ID: PR0015675

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 12/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IMMINENT PUBLIC HEALTH HAZARD

Department Action Description: CLOSED UNTIL ABATED

Score: 90.0

Overall Inspection Comments: De conformidad con la Sección 114409 del Código de Salud y Seguridad de California, su permiso queda suspendido debido a un peligro inmediato para la salud y la seguridad del público. Las infracciones que se le imputan incluyen Sección 114259.1: K023- infestación de alimañas

Debe cerrar y permanecer cerrado hasta que la División de Servicios de Salud Ambiental del Condado de San Luis Obispo reciba la aprobación por escrito para reabrir. Llame a Joel Schwartz al (805) 781-5757 cuando esté listo para programar una reinspección.

Si así lo desea, puede presentar una solicitud por escrito para una audiencia dentro de los 15 días calendario a partir de la fecha de este aviso para demostrar la causa por la cual no se debe suspender su permiso.

Antes de la reinspección debe hacer lo siguiente:

- 1) Limpiar y desinfectar todas las áreas afectadas. Retire todos los cadáveres de cucarachas y las marcas de heces.
- 2) Retire todas las fuentes de agua.
- 3) Eliminar todas las fuentes de alimento.
- 4) Retirar de la instalación la acumulación de artículos no utilizados o no esenciales. Retire todos los artículos personales de las instalaciones. Retire todo el equipo inoperable de las instalaciones.

Pursuant to California Health and Safety Code Section 114409, your permit is hereby suspended due to an immediate danger to the public's health and safety. The violation(s) you are charged with include Section 114259.1: K023- vermin infestation.

You must close and remain closed until given written approval by the County of San Luis Obispo Environmental Health Services Division to reopen. Please call Joel Schwartz at (805) 781-5757 when you are ready to schedule a reinspection.

Prior to reinspection you must do the following:

- 1) Clean and sanitize all affected areas. Remove all cockroach carcasses and feces marks.
- 2) Remove all sources of water.
- 3) Remove all sources of food.
- 4) Remove the accumulation of unused or nonessential items from the facility. Remove all personal items from the facility. Remove all inoperable equipment from the facility.

If you so choose, you may submit a written request for a hearing within 15 calendar days of the date of this notice to show cause why your permit should not be suspended.

Violation Item	Points Lost	Comply By Date	Complied On Date

You must close and remain closed until given written approval by the County of San Luis Obispo Environmental Health Services Division to reopen. Please call Joel Schwartz at (805) 781-5757 when you are ready to schedule a reinspection.			

Prior to reinspection you must do the following:

- 1) Clean and sanitize all affected areas. Remove all cockroach carcasses and feces marks.
- 2) Remove all sources of water.
- 3) Remove all sources of food.
- 4) Remove the accumulation of unused or nonessential items from the facility. Remove all personal items from the facility. Remove all inoperable equipment from the facility.

If you so choose, you may submit a written request for a hearing within 15 calendar days of the date of this notice to show cause why your permit should not be suspended.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: LOS OSOS MEXICAN MARKET

Facility ID: FA0000385

Site Address: 2169 10TH ST, LOS OSOS

Record ID: PR0015675

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 07/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 84.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. If violations noted on this report are not corrected by the "Next Inspection Date" indicated above; a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By	Date Complied On	Date
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>07/30/2024</u>	<u>Corrected On Site</u>	
Observed prep top unit at 45F during initial inspection. Unit was able to be adjusted and refrigeration unit came back down to 41F. Ensure all refrigeration units are maintained at 41F or below.				
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>07/30/2024</u>	<u>Corrected On Site</u>	
Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.				
K018: HACCP/Variance Required: Approved/Records Kept	<u>2.0</u>	<u>07/30/2024</u>	<u>Corrected On Site</u>	
Observed meat drying on wooden mop handle. DISCONTINUE IMMEDIATELY. All food items were voluntarily discarded. Ensure a HACCP plan is submitted to the state and approved by the state PRIOR to curing/drying any meat products.				
K021: Hot and Cold Water Available	<u>2.0</u>	<u>07/30/2024</u>	<u>Corrected On Site</u>	
Observed hot water turned off at hand wash sink. ENSURE HOT WATER IS AVAILABLE AT ALL TIMES AT HAND WASH SINK. Corrected on site.				
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>08/20/2024</u>	<u>12/10/2024</u>	
Observed no food handler or food manager safety certification. Ensure at least one owner/employee obtains a food manager safety certification and ALL OTHER EMPLOYEES OBTAIN A FOOD HANDLER CARD.				
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>08/02/2024</u>	<u>12/10/2024</u>	
Observed facility using quaternary ammonia for sanitizer. Facility only has chlorine test strips. Ensure quaternary ammonia test strips are obtained to properly measure sanitizer concentration.				
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>08/06/2024</u>	<u>12/10/2024</u>	
- Observed many pieces of broken equipment. Ensure all equipment is maintained in good repair. Remove all equipment that is broken or unused. - Observed cardboard being used to line shelving. Discontinue this practice. Cardboard can harbor vermin. Ensure all equipment is smooth, nonabsorbent and commercial grade.				
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>07/30/2024</u>	<u>12/10/2024</u>	
Observed mop sink full of utensils/pots. Discontinue this practice. Ensure three compartment sink is used for warewashing and shelves are used for storage. Mop sink is intended for disposal of wastewater and to fill up mop bucket; do not place food contact surfaces inside of this sink.				
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>08/02/2024</u>	<u>12/10/2024</u>	
Observed light out in hood system. Repair/replace.				
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>08/26/2024</u>	<u>12/10/2024</u>	
Observed many personal items and miscellaneous equipment being stored at facility. Discontinue this practice. Ensure the premises is kept free of litter and items that are unnecessary to the operation and/or maintenance of the facility. Facility needs to clear out back kitchen area and storage room next to large walk-in refrigerator.				
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>08/02/2024</u>	<u>12/10/2024</u>	
Observed build up of grime/food debris throughout kitchen. Ensure all floors/walls/ceilings are maintained clean. Food facility needs to deep clean throughout entire kitchen.				
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>07/30/2024</u>	<u>12/10/2024</u>	
See comments in section 24.				



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LOS OSOS MIDDLE SCHOOL

Facility ID: FA0000379

Site Address: 1550 EL MORRO RD, LOS OSOS

Record ID: PR0000379

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals Observed evidence of rodent activity in a critical area. Clean and sanitize all affected areas. Have professional pest control company treat the facility for vermin.	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 09/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed open bags of bulk food. Ensure bulk food is stored in a container with a lid and labeled as to its contents.	<u>0.5</u>	<u>09/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed sponges being used at two compartment sink. Discontinue using sponges on food contact surfaces.	<u>0.5</u>	<u>09/10/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility has a mop rack.	<u>0.5</u>	<u>09/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed some food debris underneath equipment. Ensure all floors/walls/ceilings are maintained clean.	<u>0.5</u>	<u>09/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>04/23/2024</u>	<u>09/09/2024</u>
K047: Signs Posted; Last Inspection Report Available Observed no hand wash sign at hand wash sink. Ensure all hand wash sinks have a hand wash sign posted. Corrected on site.	<u>0.5</u>	<u>04/23/2024</u>	<u>Corrected On Site</u>
K049: Permits Available Ensure 2024 health permit is posted in a conspicuous place.	<u>0.5</u>	<u>04/25/2024</u>	<u>09/09/2024</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LOS OSOS MIDDLE SCHOOL

Facility ID: FA0000379

Site Address: 1550 EL MORRO RD, LOS OSOS

Record ID: PR0000379

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 12/08/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LOS RANCHOS ELEMENTARY

Facility ID: FA0007911

Site Address: 5785 LOS RANCHOS, SAN LUIS OBISPO

Record ID: PR0012009

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility was in the middle of a deep cleaning of the kitchen during inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 05/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No Violations observed today. Food temperatures observed within approved range. Thank you.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 11/02/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LOS ROBLES CAFE

Facility ID: FA0000472

Site Address: 1420 SPRING ST, PASO ROBLES

Record ID: PR0000472

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>04/30/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed broken gaskets on prep top refrigeration unit. Ensure equipment is maintained clean, functional, and in good repair. Repair or replace gaskets.			

Inspection Date: 09/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K029: Toxic Substances Properly Identified, Stored, Used	<u>0.5</u>	<u>09/30/2024</u>	<u>Corrected On Site</u>
Observed unlabeled spray bottle near automatic dish machine. Ensure toxic spray bottles are labeled as to the contents of the container. Corrected on site.			

Inspection Date: 01/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>01/29/2024</u>	<u>Corrected On Site</u>
Ensure paper towel dispensers are stocked and available for use at all times. Corrected on site.			
K030: Food Storage: Food Storage Containers Identified	<u>0.5</u>	<u>01/29/2024</u>	<u>Corrected On Site</u>
Repeat violation: Properly elevate food items/packages/container at least 6 inches above the floor. Observed a box of avocados on the floor in the walk in refrigeration unit. Corrected on site.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/01/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.0

Overall Inspection Comments: None entered

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Facility Name: LOS ROBLES CAFE

Facility ID: FA0000472

Site Address: 1420 SPRING ST, PASO ROBLES

Record ID: PR0000472

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 08/01/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure hand wash sink is clear of debris, available for use at all times. Employees moved bag of french fries from sink. Corrected on site.	<u>3.0</u>	<u>08/01/2023</u>	<u>Corrected On Site</u>
K009: Proper Cooling Methods Discontinue cooling PHF using unapproved methods. All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours. Cool food in shallow pans, no more than 2" or in ice bath, or using a cooling wand, stir frequently. Observed beans cooling in large container.	<u>2.0</u>	<u>08/01/2023</u>	<u>Corrected On Site</u>
K014: Food Contact Surfaces: Clean and Sanitized Observed two large containers cooling in the 3 compartment sink. Discontinue practice. Each sink is to be used exclusively for its intended purpose to reduce the risk of cross-contamination. Only use the food prep sink for food prep, such as thawing frozen food or rinsing produce.	<u>3.0</u>	<u>08/04/2023</u>	<u>01/29/2024</u>
K030: Food Storage; Food Storage Containers Identified Properly elevate food items/packages/container at least 6 inches above the floor. Observed bag of onions and box of potatoes on the floor.	<u>0.5</u>	<u>08/02/2023</u>	<u>09/30/2024</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Discontinue using sponges in food contact surfaces.	<u>0.5</u>	<u>08/04/2023</u>	<u>01/29/2024</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Clean and sanitize mold from ice chute.	<u>0.5</u>	<u>08/25/2023</u>	<u>01/29/2024</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed bowl used for dispensing rice. Use only handled spoons or scoops and keep the handles out of food items to prevent cross-contamination of food items.	<u>0.5</u>	<u>08/02/2023</u>	<u>01/29/2024</u>



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Facility Name: LOTUS THAI CUISINE

Facility ID: FA0013493

Site Address: 2060 9TH ST STE A, LOS OSOS

Record ID: PR0019006

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 04/09/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.0

Overall Inspection Comments: The exhaust hood did not appear to be in adequate working condition to remove grease laden vapors from the facility.

Repair the exhaust hood. If the hood or motor needs to be replaced, a plan check evaluation by this agency is required.

An air balance report may be required.

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use	5.0		04/09/2025
Observed a food employee touch their face then touch a container of food. An intervention was made prior to any food contamination. This violation was corrected by the employee washing their hands before returning to food preparation. Ensure all employees properly wash their hands with soap and warm water prior to engaging in food preparation or handling food contact surfaces, equipment, utensils, or linen.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	04/10/2025	Uncorrected as of 5/2/2025
Not every employee had a food handler card available for review at the time of the inspection..			
K026: Approved Thawing Methods Used, Frozen Food	0.5		Uncorrected as of 5/2/2025
Observed improper thawing of chicken satay and raw chicken thighs. Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.			
K027: Food Separated and Protected	1.0		Uncorrected as of 5/2/2025
Observed the following: 1) Raw beef and raw chicken stored in the cold top cooler next to ready to eat pineapple. 2) Raw shell eggs stored over ready to eat bean sprouts and ready to eat tea. Discontinue storing raw food of animal origin in the cold top next to Ready-to-eat (RTE) foods. To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	04/10/2025	Uncorrected as of 5/2/2025
Observed an accumulation of unused kitchen items. Remove all unused items.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	04/10/2025	Uncorrected as of 5/2/2025
Observed in use utensils stored in water at ambient temperature. In use utensils must be stored in water above 135F.			
K040: Wiping Cloths: Properly Used and Stored	0.5		Uncorrected as of 5/2/2025
Observed multiple wet wiping cloths stored outside of the sanitizer bucket. Wet cloths must be stored completely submerged in sanitizer except. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	04/10/2025	Uncorrected as of 5/2/2025
1) Observed the front door propped open at the time of the inspection. Maintain all exterior doors closed except when in use.			
2) Observed the dumpster lids open at the time of the inspection. Every facility that uses the dumpster is responsible for its maintenance. The dumpster lids must be maintained closed to prevent vermin.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LOTUS THAI CUISINE

Facility ID: FA0013493

Site Address: 2060 9TH ST STE A, LOS OSOS

Record ID: PR0019006

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 04/09/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.0

Overall Inspection Comments: The exhaust hood did not appear to be in adequate working condition to remove grease laden vapors from the facility.

Repair the exhaust hood. If the hood or motor needs to be replaced, a plan check evaluation by this agency is required.

An air balance report may be required.

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed an unsealed wooden support under the chest freezer in the front of the house. All surfaces must be smooth, durable, non-porous, and easily cleanable.			

Inspection Date: 09/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 83.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>09/30/2024</u>	<u>Corrected On Site</u>
- Observed raw, cut vegetables being stored on counter. - Observed rice being stored in to-go containers. Ensure all potentially hazardous food items are stored at 41F or below. All food items were placed into refrigeration. Corrected on site.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>09/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium.			
K026: Approved Thawing Methods Used, Frozen Food	<u>0.5</u>	<u>10/01/2024</u>	<u>09/30/2024</u>
REPEAT VIOLATION: Observed peanut sauce being thawed in food preparation sink. Discontinue this practice. Ensure approved thawing method is utilized. Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>10/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed foil being used to cover shelving and walls underneath hood system. Discontinue this practice. - Observed cardboard being used to line shelving. Discontinue this practice. Cardboard can harbor vermin. Ensure all equipment is smooth, nonabsorbent, easily cleanable and commercial grade.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>10/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed rice utensils being stored in stagnant water. Ensure utensils are maintained in running water of sufficient velocity OR in a container of water that is maintained at a temperature of 135F and the container is cleaned at least every 24 hours.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>09/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed wiping cloths being stored on prep line. Ensure all wiping cloths are stored in sanitizer solution when not in use.			
K043: Approved Toilets: Maintained, Accessible, Clean	<u>0.5</u>	<u>09/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed toilet room door propped open to kitchen. Ensure toilet room door is kept closed.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>10/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed multiple personal items throughout kitchen. Ensure all personal items have a designated space away from food preparation/storage. - Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. - Observed front door propped open. Ensure all exterior doors are maintained closed when not in use. Facility has a screen door they can use.			

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Facility Name: LOTUS THAI CUISINE

Facility ID: FA0013493

Site Address: 2060 9TH ST STE A, LOS OSOS

Record ID: PR0019006

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 09/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 83.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed build up of grease and debris throughout kitchen. Ensure all floors/walls/ceilings are maintained clean.	0.5	10/02/2024	Uncorrected as of 5/2/2025
K053: Repeat Violations - Critical (1 - 23) See comments in section 14.	5.0	09/30/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments section 26.	2.0	09/30/2024	Uncorrected as of 5/2/2025



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Facility Name: LOUIE THE LIP'S WEENIE WORLD

Facility ID: FA0016872

Site Address: 246 POMEROY AVE, PISMO BEACH

Record ID: PR0022488

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 07/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	07/15/2024	Uncorrected as of 5/2/2025
Ensure an approved sanitizer is used to sanitize food contact surfaces. A solution of either 100ppm chlorine sanitizer or 200ppm quaternary ammonium sanitizer shall be used. Test sanitizer using appropriate test strips.			
K021: Hot and Cold Water Available	2.0	07/15/2024	Uncorrected as of 5/2/2025
Ensure the food preparation sink has hot water of 120F.			
K049: Permits Available	0.5	07/15/2024	Uncorrected as of 5/2/2025
Obtain a CDFA license for the soft serve machine. Keep a copy of the license on site at all times.			

Inspection Date: 06/13/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is conditionally approved to operate. The following must be corrected by next inspection date listed on this report:

- Install a minimum 6 inch high metal splash guard between the 3-compartment sink and the mop sink
- Ensure the flooring in the restroom is smooth, non-absorbent, easily cleanable, and has approved sanitary cove base. See "Approved Flooring Materials" document for guidance.
- Ensure the ventilation, fire suppression system, and fire extinguishers have been approved and inspected by the local jurisdiction
- Within 60 days ensure at least one employee has a valid Food Manager Certificate
- Within 30 days ensure all other employees have a valid Food Handlers Card

*Based on the facilities proposed menu, a food preparation sink is not required. The facility does not have the required janitorial sink and has opted to use the current food preparation sink as a janitorial sink. Upon any changes to the menu that require a food preparation sink, an additional sink will be required to be installed.



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Facility Name: LOUISA'S PLACE

Facility ID: FA0014286

Site Address: 964 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0019758

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K033: Nonfood-Contact Surfaces Clean Observed minimal grease accumulation in hood but a fairly significant coating of grease throughout kitchen floor. Have hood system serviced and deep clean the floors.	0.5	12/09/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Observed missing thermometer in prep refrigerator. Ensure all refrigeration units have thermometers and regularly check for proper temperature.	0.5	12/09/2024	Uncorrected as of 5/2/2025

Inspection Date: 05/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K033: Nonfood-Contact Surfaces Clean Observed minimal grease accumulation in hood but a fairly significant coating of grease throughout kitchen floor. Have hood system serviced and deep clean the floors.	0.5	06/30/2024	Uncorrected as of 5/2/2025

Inspection Date: 10/11/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Clean and sanitize potato slicer of food debris and grime accumulation.	3.0	10/11/2023	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure a food managers certificate is obtained and copy stored on site, available for inspector review upon request. Ensure all employees obtain a food handler card. Store copy on site.	1.0	11/03/2023	05/30/2024
K033: Nonfood-Contact Surfaces Clean Clean and sanitize grease and food debris accumulation on shelving above cook top.	0.5	10/13/2023	05/30/2024
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain chlorine sanitizer test strips to monitor 100PPM chlorine in sanitizer solution.	0.5	10/20/2023	05/30/2024

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as of 5/2/2025

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Facility Name: LOUISA'S PLACE

Facility ID: FA0014286

Site Address: 964 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0019758

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/11/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use	0.5	10/20/2023	05/30/2024
1. Observed raw wood shelf in two door refrigeration unit. Raw wood is not approved for use in food facilities as it is absorbent and not easily cleanable. Replace with approved shelving. 2. Observed degrading particle board shelving under waffle maker. Repair or replace as is it is no longer easily cleanable.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	10/20/2023	05/30/2024
Ensure hood system is cleaned of grease accumulation.			
K039: Thermometers Provided and Accurate	0.5	10/20/2023	05/30/2024
Ensure secondary thermometers are installed in all refrigeration units.			
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	11/03/2023	05/30/2024
1. Replace missing exhaust fan in employee toilet room. 2. Ensure a self closing mechanism is installed on the employee toilet room door as it opens into food prep areas.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	10/13/2023	05/30/2024
Ensure employee personal items are stored separate from food prep and food storage locations.			
K047: Signs Posted; Last Inspection Report Available	0.5	10/12/2023	05/30/2024
Ensure recent Health Inspection Report is stored on site, available for Inspector and customer review upon request.			
K049: Permits Available	0.5	10/20/2023	05/30/2024
Post Health Permit in a conspicuous location.			



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Facility Name: LUCA'S DELI AND WINE

Facility ID: FA0017626

Site Address: 134 W BRANCH ST UNIT A, ARROYO GRANDE

Record ID: PR0022771

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies - Observed utensils in the hand wash sink. Discontinue this practice. Ensure the hand wash sink is easily accessible at all times and only used for hand washing purposes. Corrected on site. - Observed no paper towels at hand wash sink. Ensure hand wash sink is fully stocked with pump soap and paper towels at all times. Manager added a stack of paper towels next to the sink. Ensure paper towels are maintained in a dispenser.	3.0	04/02/2025	Corrected On Site
K013: Food in Good Condition, Safe and Unadulterated Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.	2.0	04/02/2025	Corrected On Site
K024: Person In Charge Present and Performs Duties: Valid Certification Unable to verify food manager safety certification and food handler cards for employees working during time of inspection. Ensure there is at least one person with a food manager safety certification and all other employees obtain a food handler card. Ensure copies are stored on site and able to be presented during inspection.	1.0	04/30/2025	Uncorrected as of 5/2/2025
K027: Food Separated and Protected Observed raw shell eggs being stored above produce in refrigeration unit. Ensure all raw foods are stored below ready to eat foods. To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken.	1.0	04/02/2025	Uncorrected as of 5/2/2025
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottles. Ensure all toxic spray bottles are labeled as to the contents of the container.	0.5	04/03/2025	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified - Observed open bag of flour in kitchen. Ensure all opened bulk food is stored in a labeled container with a lid. - Observed shelf with food items almost on the floor in front kitchen. Ensure all food is stored at least 6 inches above the ground.	0.5	04/04/2025	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Observed no sanitizer test strips (for quaternary ammonia). Ensure correct testing equipment is obtained to properly measure sanitizer concentration.	0.5	04/04/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed food debris on meat slicer. Ensure all equipment is maintained clean.	0.5	04/03/2025	Uncorrected as of 5/2/2025
K041: Plumbing; Proper Backflow Devices Observed grime inside and around floor sink. Ensure all floor sinks are maintained clean.	0.5	04/03/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing - Observed front doors to food facility propped open. Ensure all exterior doors are maintained closed when not in use. Facility can install an air curtain or permanent screen door if they want to keep the doors open. Corrected on site. - Observed mops being stored in mop sink. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.	0.5	04/02/2025	Corrected On Site

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** LUCA'S DELI AND WINE**Facility ID:** FA0017626**Site Address:** 134 W BRANCH ST UNIT A, ARROYO GRANDE**Record ID:** PR0022771**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 04/02/2025**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** SIGNIFICANT VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 89.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	04/05/2025	Uncorrected as of 5/2/2025
- Observed accumulation of food debris underneath equipment. Ensure all floors/walls/ceilings are maintained clean. Facility can implement a deep cleaning schedule to ensure equipment is moved for cleaning.			
- Observed curtain being used to block mop sink and storage. Discontinue use of this material. Ensure any future partition/wall is smooth, nonabsorbent and easily cleanable.			

Inspection Date: 12/18/2024**Type of Service Description:** OPENING INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 100.0**Overall Inspection Comments:** Food facility is conditionally approved to open, see comments above for details.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LUCIA MAR SCHOOL DISTRICT WAREHOUSE

Facility ID: FA0000810

Site Address: 602 ORCHARD ST, ARROYO GRANDE

Record ID: PR0000810

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 04/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	04/02/2025	
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	04/04/2025	Uncorrected as of 5/2/2025

Observed taped insulation behind walk in refrigeration unit. Repair/replace. Ensure all walls are maintained in good repair.

Inspection Date: 09/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	09/11/2024	Corrected On Site
Observed milk refrigeration unit at 46 F. Milk products were probed at 46F. Manager was instructed to voluntarily discard all dairy products in refrigeration unit. Ensure all refrigeration units are maintained at 41F or below.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	09/12/2024	04/02/2025
Observed build up of ice in walk-in freezer unit and frozen water on piping inside unit. Ensure all equipment is maintained in good repair.			

Inspection Date: 04/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD	0.0	04/29/2024	09/11/2024

Inspection Date: 10/10/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD	0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LUCKY 7 MINI MART & GAS, INC.

Facility ID: FA0000029

Site Address: 1860 MAIN ST, MORRO BAY

Record ID: PR0000029

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 09/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	09/13/2024	Corrected On Site
Observed no paper towels in the employee restroom for use at the handwashing sink. Need to immediately supply paper towels in a wall mounted dispenser.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	03/13/2025	Uncorrected as of 5/2/2025
1) Observed bare wood on wall where 3-compartment sink is located. Repair or replace wall in back storage room behind 3-compartment sink. Ensure bare wood is covered with a smooth, durable, non-absorbent material, such as FRP (fiberglass reinforced plastic), stainless steel, tile or similar.			
2) Observed hole in ceiling in back warewashing area. Repair hole in ceiling in back storage room.			
3) Observed areas where coving has cracked. Repair or replace to eliminate any cracks/crevices.			
Ensure all floors and walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint.			

Inspection Date: 09/11/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	11/10/2023	Uncorrected as of 5/2/2025
1) Repair or replace wall in back storage room behind 3-compartment sink. Ensure bare wood is covered with a smooth, durable, non-absorbent material, such as FRP (fiberglass reinforced plastic), stainless steel, tile or similar.			
2) Repair hole in ceiling in back storage room.			



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0016942

PR0022571

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: LUCY'S COFFEE SHOP

Facility ID: FA0016942

Site Address: 871 FROOM RANCH #100, SAN LUIS OBISPO

Record ID: PR0022571

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 09/10/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LUIGI'S

Facility ID: FA0016494

Site Address: 1316 TAMSEN DR, CAMBRIA

Record ID: PR0022067

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.	0.5	11/28/2024	Uncorrected as of 5/2/2025
K030: Food Storage: Food Storage Containers Identified Observed unlabeled containers with food in walk in cooler. Provide labels to all working containers to indicate contents.	0.5	11/28/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gaskets on reach in cooler. Repair or replace.	0.5	01/14/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed light bulb out in walk in freezer. Replace.	0.5	11/21/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towel on prep table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	11/14/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed debris accumulation in floor sink in bar area. Clean, sanitize and maintain on routine schedule.	0.5	11/28/2024	Uncorrected as of 5/2/2025

Inspection Date: 04/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety protection certificate. Email copy of certificate once completed as per discussion.	1.0	06/23/2024	11/20/2024
K027: Food Separated and Protected Observed uncovered containers with food in prep cooler. Ensure all food products are stored so as to be protected from contamination at all times.	1.0	04/25/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber gaskets on pizza prep cooler doors. Repair or replace.	0.5	06/23/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	04/25/2024	Uncorrected as of 5/2/2025

Inspection Date: 11/29/2023

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LUIGI'S

Facility ID: FA0016494

Site Address: 1316 TAMSEN DR, CAMBRIA

Record ID: PR0022067

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/29/2023

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Ensure bulk bins are labeled as to the contents of the container.	<u>0.5</u>	<u>12/01/2023</u>	<u>04/23/2024</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed food scooper submerged in bulk flour container. Ensure scooper is stored with handle above the top of the food within container.	<u>0.5</u>	<u>11/30/2023</u>	<u>04/23/2024</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing After use, ensure mops are placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies.	<u>0.5</u>	<u>12/06/2023</u>	<u>04/23/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LUMPIA BROS CAFE

Facility ID: FA0017047

Site Address: 1187 W GRAND AVE, GROVER BEACH

Record ID: PR0022678

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 04/15/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 86.5

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>04/16/2025</u>	<u>Corrected On Site</u>
- Observed large pot inside the hand washing sink in the kitchen and dishes in the hand washing sink at the front counter. Ensure hand sinks are easily accessible at all times. Discontinue using hand sinks for any purpose other than hand washing. - Observed no soap or paper towels at the hand sink in the kitchen. Ensure soap and paper towels are available for hand washing at all times. - Observed paper towels being stored on back of toilet in the customer restroom. Ensure paper towels are kept inside the dispenser at all times. - Employee restroom does not have a paper towel dispenser. Install a wall mounted dispenser and keep paper towels stocked at all times.			
K013: Food in Good Condition, Safe and Unadulterated	<u>2.0</u>	<u>04/16/2025</u>	<u>04/15/2025</u>
Facility has created a makeshift kitchen in a pop up tent behind the facility with multiple pieces of propane fueled cooking equipment. IMMEDIATELY CEASE OPERATION OF POP-UP KITCHEN. All food preparation and food equipment shall be inside the approved facility. *Facility has until 12:00 on 4/16/25 to remove tent and all equipment from the property			
K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>	<u>04/16/2025</u>	<u>Corrected On Site</u>
Observed several flies inside of the facility as well as a fly strip hanging in the kitchen. The front and back doors were propped open without screens or air curtains. Immediately discontinue using fly strips inside of food preparation areas. Either keep doors closed or install tight fitting screens to prevent entrance of vermin.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>04/16/2025</u>	<u>Corrected On Site</u>
Unable to verify Food Handler Cards for employees. Ensure at least one employee has a valid Food Manager Certificate and all others have a valid Food Handlers Card. Keep copies on site at all times.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>06/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Unable to verify Food Handler Cards for employees. Ensure at least one employee has a valid Food Manager Certificate and all others have a valid Food Handlers Card. Keep copies on site at all times.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>06/16/2025</u>	<u>04/16/2025</u>
The 3-compartment sink has compartments too small to accommodate washing larger dishes and pieces of equipment. Facility shall install a larger 3-compartment sink that meets the following requirements: (a) Manual WAREWASHING sinks, except as specified in subdivision (c), shall have at least three compartments with two integral metal drainboards for manually washing, rinsing, and sanitizing EQUIPMENT and UTENSILS. (b) Sink compartments shall be large enough to accommodate immersion of the largest EQUIPMENT and UTENSILS *This violation to be corrected by 6/16/25*			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>06/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
The 3-compartment sink has compartments too small to accommodate washing larger dishes and pieces of equipment. Facility shall install a larger 3-compartment sink that meets the following requirements: (a) Manual WAREWASHING sinks, except as specified in subdivision (c), shall have at least three compartments with two integral metal drainboards for manually washing, rinsing, and sanitizing EQUIPMENT and UTENSILS. (b) Sink compartments shall be large enough to accommodate immersion of the largest EQUIPMENT and UTENSILS *This violation to be corrected by 6/16/25*			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>
Facility Name: LUMPIA BROS CAFE
Facility ID: FA0017047
Site Address: 1187 W GRAND AVE, GROVER BEACH
Record ID: PR0022678
Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP
Inspection Date: 04/15/2025
Type of Service Description: REGULAR INSPECTION
Inspection Result Description: SIGNIFICANT VIOLATIONS
Department Action Description: TO BE RE-INSPECTED
Score: 86.5

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By	Date Complied On
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	06/16/2025	04/16/2025
- Install a splash guard between the 3-compartment sink and the food preparation sink. REPEAT VIOLATION. - Discontinue re-using cardboard boxes to store equipment and utensils. Ensure equipment is smooth, non-absorbent, and easily cleanable.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	06/16/2025	Uncorrected as of 5/2/2025
Install a splash guard between the 3-compartment sink and the food preparation sink.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	04/16/2025	Corrected On Site
Observed in-use utensils for rice stored together in a container of stagnant water. Discontinue this practice. Ensure in-use utensils are maintained in running water of sufficient velocity to flush of loose particles (i.e. - dipper well) OR in a container of water that is maintained at a temperature of 135F and the container is cleaned at least every 24 hours.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	04/16/2025	Corrected On Site
Facility is using a table top fryer without any ventilation or fire suppression system. The fryer is creating excessive grease residue on surrounding equipment. Discontinue use of the fryer and consult with the local fire department for guidance on what types of equipment are approved without ventilation.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	06/16/2025	Uncorrected as of 5/2/2025
Facility is using a table top fryer without any ventilation or fire suppression system. The fryer is creating excessive grease residue on surrounding equipment. Discontinue use AND REMOVE the fryer from the facility. Consult with the local fire department for guidance on what types of equipment are approved without ventilation.			
K041: Plumbing: Proper Backflow Devices	0.5	04/16/2025	Corrected On Site
Observed drain lines from the hand sink and the food preparation sink extending into the floor drains. Ensure drain lines have at least a one inch air gap between the rim of the floor sink and end of drain line to prevent back flow contamination.			
K041: Plumbing: Proper Backflow Devices	0.5	06/16/2025	Uncorrected as of 5/2/2025
Observed drain lines from the hand sink and the food preparation sink extending into the floor drains. Ensure drain lines have at least a one inch air gap between the rim of the floor sink and end of drain line to prevent back flow contamination.			
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	04/16/2025	Corrected On Site
- Sink in the employee restroom is falling off the wall and being propped up by a wooden board. Repair sink so that it is secured to wall. - Observed toilet paper in the employee and customers restrooms on hand rails and back of toilet. Ensure toilet paper is kept inside the dispensers.			
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	06/16/2025	Uncorrected as of 5/2/2025
Sink in the employee restroom is falling off the wall. Repair sink so that it is secured to wall.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	06/16/2025	04/16/2025
Observed unapproved ceiling tiles above the oven in the prep area. Replace with ceiling tiles that are smooth, non-absorbent, and easily cleanable. REPEAT VIOLATION.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	06/16/2025	Uncorrected as of 5/2/2025
Observed unapproved ceiling tiles above the oven in the prep area. Replace with ceiling tiles that are smooth, non-absorbent, and easily cleanable.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LUMPIA BROS CAFE

Facility ID: FA0017047

Site Address: 1187 W GRAND AVE, GROVER BEACH

Record ID: PR0022678

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 04/15/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 86.5

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date

K054: Repeat Violations - Good Retail Practices (24 -51)

2.0

06/16/2025

04/16/2025

REPEAT VIOLATIONS:

- #34

- #35

- #44

Inspection Date: 10/04/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: Change of Ownership is approved. Ensure the violations listed on this report are corrected as soon as possible.

Violation Item	Points Lost	Comply By Date	Complied On Date

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

01/01/2025

04/16/2025

A larger 3-compartment sink is highly recommended. The compartments shall be big enough to fit the largest piece of equipment.

K035: Adequate/Approved Equipment/Utensils, Maintained

0.5

01/01/2025

04/16/2025

Install a splash guard between the 3-compartment sink and the food preparation sink.

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

01/01/2025

04/16/2025

Observed unapproved ceiling tiles above the oven in the prep area. Replace with ceiling tiles that are smooth, non-absorbent, and easily cleanable.

K047: Signs Posted: Last Inspection Report Available

0.5

01/01/2025

04/16/2025

Ensure a sign with the new business name is displayed on the outside of the building and easily readable.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: LUNA COFFEE BAR

Facility ID: FA0012753

Site Address: 84 N OCEAN AVE, CAYUCOS

Record ID: PR0018254

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.	0.5	12/12/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed box of food on floor of walk in cooler. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	12/05/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gasket cook line prep cooler. Repair or replace.	0.5	02/05/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed missing light bulb under hood system. Replace.	0.5	12/19/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Ensure to provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	12/12/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels sitting on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	12/10/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed front and back doors propped open at time of inspection. Maintain all exterior doors closed except when in use.	0.5	12/05/2024	Uncorrected as of 5/2/2025

Inspection Date: 03/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate. Email copy of certificate once complete as per discussion.	1.0	05/01/2024	12/09/2024
K036: Equipment, Utensils and Linens: Storage and Use 1) Observed debris and build up on walk in freezer rubber gaskets. Clean and sanitize. 2) Observed broken rubber gaskets on cook line prep cooler unit. Repair or replace.	0.5	05/01/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed inoperable light bulbs under hood system. Repair or replace.	0.5	03/15/2024	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure required hand washing signs are posted.	0.5	03/15/2024	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LUNA RED

Facility ID: FA0004903

Site Address: 1023 CHORRO ST, SAN LUIS OBISPO

Record ID: PR0007167

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NOT APPLICABLE

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 05/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: Inspection performed following voluntary closure and third party cleaning and sanitizing. Focus on handwash facilities, sanitizers, employee health and general cleanliness. Good retail practices relative to prior routine inspection was confirmed.

Facility presented clean, well organized with no food safety violations.

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	12/31/2024	09/04/2024
Observed cracked/degrading tiles in the facility. Ensure all floors/walls/ceilings are smooth, non-absorbent and easily cleanable.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 10/24/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals	2.0	10/25/2023	05/17/2024
Observed fruit flies in bar area. Ensure food facility is kept free of vermin. Manager was going to add more pest control measures to eradicate fruit flies.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	10/27/2023	05/17/2024
Observed missing lid on prep top refrigeration unit. Ensure all equipment is maintained in good repair.			
K039: Thermometers Provided and Accurate	0.5	10/25/2023	05/17/2024
REPEAT VIOLATION: Ensure all refrigeration units have a secondary thermometer.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: LUNA RED

Facility ID: FA0004903

Site Address: 1023 CHORRO ST, SAN LUIS OBISPO

Record ID: PR0007167

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/24/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>10/24/2023</u>	<u>05/17/2024</u>
Observed wiping cloth being stored on prep top counter. Ensure wiping cloths, when not in use, are stored in sanitizer bucket.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>10/25/2023</u>	<u>05/17/2024</u>
Observed food debris and grime in floor sink under the inside bar's three compartment sink. Ensure floor sink is maintained clean and in good repair.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>10/24/2023</u>	<u>Corrected On Site</u>
Observed back door propped open near prep line. Ensure all exterior doors remain closed except when in use. Corrected on site by manager. Facility can install a screen door if they would like to keep the back door open for air flow.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>11/14/2023</u>	<u>09/04/2024</u>
Observed cracked/degrading tile around doorway to prep line. Ensure all floors/walls/ceilings are smooth, non-absorbent and easily cleanable. Manager is waiting for contractor to come out to fix the issue.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>10/24/2023</u>	<u>09/04/2024</u>
See comments in section 39.			



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Facility Name: LUNADA GARDEN BISTRO

Facility ID: FA0012733

Site Address: 78 N OCEAN AVE, CAYUCOS

Record ID: PR0018231

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed unlabeled bulk containers with food. Provide labels to all working containers to indicate contents.	0.5	11/01/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broke rubber door gaskets on reach in cooler. Repair or replace.	0.5	12/25/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinders. Properly secure the pressurized CO2 tanks.	0.5	10/25/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed personal items hanging/sitting on storage shelves. Provide an approved employee storage area and ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms.	0.5	11/01/2024	Uncorrected as of 5/2/2025

Inspection Date: 03/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate to your inspector as per discussion.	1.0	05/28/2024	10/28/2024
K030: Food Storage; Food Storage Containers Identified Observed pot of potatoes on floor of walk in cooler. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5		03/28/2024
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber gaskets on prep cooler. Repair or replace.	0.5	05/28/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Properly secure all pressurized CO2 tanks.	0.5	03/30/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep unit tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5		03/28/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LUPITA'S PARTY SUPPLIES

Facility ID: FA0015513

Site Address: 8575 EL CAMINO REAL, ATASCADERO

Record ID: PR0020979

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 06/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K043: Approved Toilets: Maintained, Accessible, Clean Ensure toilet room is cleaned and sanitized regularly.	<u>0.5</u>	<u>06/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure employee personal items are stored separate from food items/storage.	<u>0.5</u>	<u>06/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure recent health inspection report is stored on site, available for inspector and customer review upon request.	<u>0.5</u>	<u>06/20/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LURE FISH HOUSE

Facility ID: FA0016599

Site Address: 1101 MONTEREY ST, SAN LUIS OBISPO

Record ID: PR0022191

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 05/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 02/15/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is conditionally approved to operate per Health Department requirements. Ensure approval by local jurisdictions is obtained before opening to the public.

The following needs to be addressed:

- Ensure at least 100F at all hand washing sinks in the restrooms
- Post hand washing signs in restrooms
- Within 60 days at least one employee must have a valid Food Manager Certificate and all others a valid Food Handlers Card. Keep copies on site
- Post the 2024 Health Permit in an easily visible location once obtained



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: LXV WINE LIVE AREA LLC

Facility ID: FA0014540

Site Address: 1306 PINE ST STE B, PASO ROBLES

Record ID: PR0020007

Program Description: MR15 - RETAIL MKT (UNDER 150 SF) - MODERATE PREP

Inspection Date: 01/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

01/10/2025

Uncorrected as of 5/2/2025

No detectable sanitizer observed in automatic dish machine. Discontinue use of unit until repaired or replaced. Ensure manual warewashing occurs, using 100 PPM chlorine.

Inspection Date: 11/28/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: MADELINE'S RESTAURANT

Facility ID: FA0014963

Site Address: 6276 MOONSTONE BEACH DR, CAMBRIA

Record ID: PR0020382

Program Description: 1639 - HOST CATERING FACILITY

Inspection Date: 04/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>04/21/2025</u>	<u>Corrected On Site</u>
1) Observed hand wash sink used as shelving for syrup bottles. Discontinue blocking access. Handwashing sink shall be available at all times. 2) Provide approved handwashing cleanser and towels or drying device in dispensers at or adjacent to each hand washing facility.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>06/21/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure the food facility owner or an employee has a valid/current food safety protection certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate to inspector as per discussion.			
K029: Toxic Substances Properly Identified, Stored, Used	<u>0.5</u>	<u>04/23/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed unlabeled bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>05/05/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed unlabeled containers with food. Provide labels to all working containers to indicate contents.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>04/21/2025</u>	<u>Corrected On Site</u>
Provide approved and correct testing equipment to test for sanitizer concentration and/or hot water temperature.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>06/21/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed broken rubber door gasket on reach in cooler. Repair or replace.			
K039: Thermometers Provided and Accurate	<u>0.5</u>	<u>05/05/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Missing thermometer in reach in and prep cooler. Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>04/23/2025</u>	<u>Uncorrected as of 5/2/2025</u>
1) Observed back door propped open at time of inspection. Maintain all exterior doors closed except when in use. 2) Observed personal jacket hanging on corner of rack in kitchen area. Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>10/21/2025</u>	<u>Uncorrected as of 5/2/2025</u>
1) Observed FRP installed incorrectly with screws. Crevices observed at wall FRP/wall junctions. Repair or replace. 2) Observed pre-existing non-conforming flooring with rubber top set cove. Flooring/cove shall be brought up to code when there is a remodel, change of ownership, or becomes problematic.			

Inspection Date: 04/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: MADELINE'S RESTAURANT & WINE BAR

Facility ID: FA0001109

Site Address: 788 MAIN ST, CAMBRIA

Record ID: PR0001109

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 11/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed uncovered container with meat in reach in cooler. Ensure all food products are stored so as to be protected from contamination at all times.	<u>1.0</u>	<u>11/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified 1) Observed box of potatoes on floor in back storage area. Properly elevate food items/packages/container at least 6 inches above the floor. 2) Observed unlabeled bulk containers with food. Provide labels in English to all working containers to indicate contents.	<u>0.5</u>	<u>11/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed chest freezer lid to be deteriorated and broken, and insulation is visible. Ensure equipment is maintained, functional, and in good repair.	<u>0.5</u>	<u>12/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels sitting on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	<u>0.5</u>	<u>11/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mop sitting in bucket. Ensure mops after use are placed in a position that allows it to air dry with out soiling walls. equipment, or supplies.	<u>0.5</u>	<u>11/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed wall damage through out facility, emphasizing entrance of cook line. Ensure all floors and walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint.	<u>0.5</u>	<u>04/30/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed uncovered containers with food in reach in cooler. Ensure all food products are stored so as to be protected from contamination at all times.	<u>1.0</u>	<u>04/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified Observed bag of sugar on floor in back storage area. Properly elevate all food items/packages/container at least 6 inches above the floor.	<u>0.5</u>		<u>04/09/2024</u>
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep unit tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	<u>0.5</u>	<u>04/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mop sitting in bucket. Ensure mops after use are placed in a position that allows it to air dry without soiling walls, equipment, or supplies.	<u>0.5</u>	<u>04/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure required hand washing sign is posted.	<u>0.5</u>		<u>04/09/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: MADONNA INN

Facility ID: FA0000220

Site Address: 100 MADONNA RD, SAN LUIS OBISPO

Record ID: PR0000220

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/19/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.0

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

- 1) Sanitizer bucket set up and concentration testing
- 2) High temperature dish washer testing.
- 3) Cooling
- 4) Time As a Public Health Control (TPHC). Refer to the code section quoted below for TPHC details.

114000. Time as a public health control

(a) Except as specified in subdivision (b), if time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD before cooking or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD that is displayed or held for service for immediate consumption, the following shall occur:

(1) The FOOD shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the FOOD is removed from temperature control.

(2) The FOOD shall be cooked and served, served if ready-to-eat, or discarded within four hours from the point in time when the FOOD is removed from temperature control.

(3) The FOOD in unmarked containers or packages or marked to exceed a four-hour limit shall be discarded.

(4) Written procedures shall be maintained in the FOOD FACILITY and made available to the ENFORCEMENT AGENCY upon request, that ensure compliance with this section and Section 114002, for FOOD that is prepared, cooked, and refrigerated before time is used as a public health control.

(b) Time only, rather than time in conjunction with temperature, may not be used as the public health control for raw EGGS in the following FOOD FACILITIES:

- (1) Licensed health care facilities.
- (2) Public and private school cafeterias

Violation Item

Points Lost**Comply By Date****Complied On Date**

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: MADONNA INN

Facility ID: FA0000220

Site Address: 100 MADONNA RD, SAN LUIS OBISPO

Record ID: PR0000220

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/19/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.0

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

- 1) Sanitizer bucket set up and concentration testing
- 2) High temperature dish washer testing.
- 3) Cooling
- 4) Time As a Public Health Control (TPHC). Refer to the code section quoted below for TPHC details.

114000. Time as a public health control

(a) Except as specified in subdivision (b), if time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD before cooking or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD that is displayed or held for service for immediate consumption, the following shall occur:

(1) The FOOD shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the FOOD is removed from temperature control.

(2) The FOOD shall be cooked and served, served if ready-to-eat, or discarded within four hours from the point in time when the FOOD is removed from temperature control.

(3) The FOOD in unmarked containers or packages or marked to exceed a four-hour limit shall be discarded.

(4) Written procedures shall be maintained in the FOOD FACILITY and made available to the ENFORCEMENT AGENCY upon request, that ensure compliance with this section and Section 114002, for FOOD that is prepared, cooked, and refrigerated before time is used as a public health control.

(b) Time only, rather than time in conjunction with temperature, may not be used as the public health control for raw EGGS in the following FOOD FACILITIES:

(1) Licensed health care facilities.

(2) Public and private school cafeterias

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K007: Proper Hot and Cold Holding Temperatures

5.0

02/20/2025

02/19/2025

1) The following temperatures were measured in the cold side prep top refrigerator at the hot line:

Minced turkey 45F, Tuna 50F, Boiled Eggs 47F.

This violation was corrected by rapidly cooling the food to 41 F or below.

2) Hollandaise sauce stored on top of a soup well measured 110F. The person in charge stated the sauce had been made about 6 hours prior to the inspection.

Education regarding TPHC was given at the time of the inspection. Refer to the description of TPHC quoted in the comments section of this report.

This violation was corrected by an employee voluntarily discarding the hollandaise sauce.

3) Aioli in the salmon colored reach in cooler was measured at 45 F.

4) Cut melon in an ice bath at the prep line was measured at 60F.

This violation was corrected by rapidly cooling the food to 41 F or below. The operator is directed to ensure that food in an ice bath is maintained at 41 F or below at all times. Smaller containers and ice higher on the container sides may provide better cold holding.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: MADONNA INN

Facility ID: FA0000220

Site Address: 100 MADONNA RD, SAN LUIS OBISPO

Record ID: PR0000220

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/19/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.0

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

- 1) Sanitizer bucket set up and concentration testing
- 2) High temperature dish washer testing.
- 3) Cooling
- 4) Time As a Public Health Control (TPHC). Refer to the code section quoted below for TPHC details.

114000. Time as a public health control

(a) Except as specified in subdivision (b), if time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD before cooking or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD that is displayed or held for service for immediate consumption, the following shall occur:

(1) The FOOD shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the FOOD is removed from temperature control.

(2) The FOOD shall be cooked and served, served if ready-to-eat, or discarded within four hours from the point in time when the FOOD is removed from temperature control.

(3) The FOOD in unmarked containers or packages or marked to exceed a four-hour limit shall be discarded.

(4) Written procedures shall be maintained in the FOOD FACILITY and made available to the ENFORCEMENT AGENCY upon request, that ensure compliance with this section and Section 114002, for FOOD that is prepared, cooked, and refrigerated before time is used as a public health control.

(b) Time only, rather than time in conjunction with temperature, may not be used as the public health control for raw EGGS in the following FOOD FACILITIES:

- (1) Licensed health care facilities.
- (2) Public and private school cafeterias

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	5.0	02/20/2025	02/19/2025
No sanitizer bucket was set up at the hot line during active food preparation. Education and direction regarding sanitizer bucket use were given at the time of the inspection. This violation was corrected by an employee setting up sanitizer buckets.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	02/20/2025	Uncorrected as of 5/2/2025
1) Observed an accumulation of condensation in the bottom of the salmon colored reach in cooler. Repair the cooler. 2) Observed an accumulation of ice in the walk in freezer. Defrost and repair the freezer., 3) Observed an accumulation of liquid on the floor of the middle walk in cooler. Clean the floor. If the liquid is condensation repair the cooler			
K040: Wiping Cloths: Properly Used and Stored	0.5		Uncorrected as of 5/2/2025
Observed dry wiping cloths being used multiple times for kitchen cleanup without storing in a sanitizer bucket. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: MADONNA INN

Facility ID: FA0000220

Site Address: 100 MADONNA RD, SAN LUIS OBISPO

Record ID: PR0000220

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: Overall, the facility was observed to be performing adequately. It is a large and high volume facility with many staff members. No critical or repeat violations were observed in any inspected areas. As the main kitchen and banquet area are aged, ongoing maintenance is required. Structural maintenance of the main kitchen appears to be adequate, however multiple violations were observed in Good Retail Practice categories due to staff habits and monitoring practices. Promptly and permanently correct noted violations. Train staff to be conscious of wiping cloths as a potential for cross-contamination, and to consistently store them in sanitizer solution between uses. Monitor equipment regularly to ensure proper functioning and good repair. Maintain accurate data plates on equipment with safety parameters for reference to ensure proper functioning. Routinely monitor kitchen for compliance with all health codes.

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>03/22/2024</u>	<u>02/20/2025</u>
Multiple bulk food containers were observed with no labels identifying contents. Maintain accurate labels on all food products removed from the original labeled packaging.			
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>03/22/2024</u>	<u>02/20/2025</u>
Clean heavy residue from electrical conduits on the wall of the bakery. Include these areas in your routine cleaning regimen.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>03/22/2024</u>	<u>02/20/2025</u>
1) The thermometers of the large conveyor dish washing machine in the main kitchen were not functional at the time of inspection. An adhesive test thermometer was used to confirm that the rinse cycle was measuring at minimum 160 degrees. Repair or replace the dysfunctional thermometers. It is recommended to obtain a supply of adhesive test thermometers for periodic verification. 2) Can opener was observed soiled with dried food residue. Maintain clean and sanitary. 3) Bare wood has been added to metro shelving where small items are stored. Remove and/or replace with an impermeable and cleanable material.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>03/21/2024</u>	<u>Corrected On Site</u>
Multiple soiled and damp wiping cloths were observed on work surfaces throughout the facility. Train staff to store the cloths in sanitizer solution between uses. Verify adequate sanitizer solutions with your test strips, and replace when solution becomes soiled or cloudy.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>03/21/2024</u>	<u>Corrected On Site</u>
Hand washing signs were missing at some hand sinks. Maintain required signage posted. A supply of EHS hand signs were provided for posting.			



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as of 5/2/2025

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Facility Name: MADONNA INN BANQUET

Facility ID: FA0000219

Site Address: 100 MADONNA RD, SAN LUIS OBISPO

Record ID: PR0000219

Program Description: LR25 - RESTAURANT (SEATING 51 +) - MINIMAL PREP

Inspection Date: 02/19/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 03/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: The banquet kitchen is older, and presents as needing some maintenance of floors, walls, and ceilings. No food safety violations observed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	03/21/2024	Uncorrected as of 5/2/2025
Observed deteriorating wood/materials under the yellow flower refrigerators. Areas of floor damage observed throughout. Make necessary repairs, and maintain floors smooth, cleanable, and in good repair.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	03/21/2024	Uncorrected as of 5/2/2025

#45



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Facility Name: MADONNA INN EXPO

Facility ID: FA0012668

Site Address: 120 MADONNA RD, SAN LUIS OBISPO

Record ID: PR0018130

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 02/19/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K023: No Rodents, Insects, Birds, or Animals	2.0		Uncorrected as of 5/2/2025

Evidence of rodent activity was observed in a non critical area.

The operator is directed to clean and sanitize all affected areas, seal all cracks & crevices that may provide entrance or harborage, remove sources of food and water that may support or attract vermin.

Inspection Date: 03/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: The Expo facility is kept clean and well organized.

AWRD: EXCELLENCE AWARD

0.0

03/21/2024

Award of Excellence was issued.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MADONNA INN POOL BAR & MARKET

Facility ID: FA0012669

Site Address: 100 MADONNA RD, SAN LUIS OBISPO

Record ID: PR0018131

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 04/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>		Uncorrected as of 5/2/2025
No quaternary ammonium test strips were available at the time of the inspection. Provide approved and correct testing equipment to test for sanitizer concentration and/or hot water temperature.			

Inspection Date: 03/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: Overall, the snack bar is maintained clean and functional.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>04/21/2024</u>	
Award of Excellence was issued.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>03/22/2024</u>	Uncorrected as of 5/2/2025
The color meter on the vial of quat test strips has worn off. Provide a new test strips with a readable color meter.			



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FA0005470

PR0007172

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as of 5/2/2025

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Facility Name: MADONNA SHELL

Facility ID: FA0005470

Site Address: 204 MADONNA RD, SAN LUIS OBISPO

Record ID: PR0007172

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 07/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration.	<u>0.5</u>	<u>07/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure required hand washing sign is posted.	<u>0.5</u>	<u>07/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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Facility Name: MAIN STREET GRILL

Facility ID: FA0000063

Site Address: 603 MAIN ST, CAMBRIA

Record ID: PR0000063

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals Observed multiple flies through out facility. Eliminate flies from the facility by safe, legal, and effective means at once.	2.0	11/01/2024	Uncorrected as of 5/2/2025
K024: Person In Charge Present and Performs Duties; Valid Certification Observed expired food safety manager certificate. Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate within 60 days.	1.0	12/30/2024	Uncorrected as of 5/2/2025
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottle with chemicals. Properly label all chemicals and store in an area separate from food and utensils.	0.5	11/01/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gasket peeling off on walk in cooler. Repair or replace.	0.5	12/30/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed broken light shields above warewashing area. Ensure all light bulbs are either shatter proof/coated/or shielded to prevent contamination of food/equipment/utensils.	0.5	11/13/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Observed debris accumulation under shelving units and in floor sinks. Thoroughly clean and maintain all floors, emphasis hard to reach areas. Remove any accumulation of grease/food debris/dead insects/dirt. 2) Observed areas of wall deterioration around walk-in cooler/freezer and ware washing area. Eliminate any cracks/crevices in the walls. Ensure all floors and walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint.	0.5	04/30/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure all required hand washing signs are posted.	0.5	11/01/2024	Uncorrected as of 5/2/2025

Inspection Date: 04/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed mold like growth on slushy machine dispensers. Clean and sanitize on routine schedule.	3.0	04/05/2024	Uncorrected as of 5/2/2025
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottle with chemicals next to mop sink. Properly label all chemicals and store in an area separate from food and utensils.	0.5	04/05/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed exposed light bulbs and broken light covers in kitchen area. Ensure all light bulbs are either shatter proof /coated/or shielded to prevent contamination of food/equipment/utensils.	0.5	04/17/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MAIN STREET GRILL

Facility ID: FA0000063

Site Address: 603 MAIN ST, CAMBRIA

Record ID: PR0000063

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	04/05/2024	<u>Uncorrected as of 5/2/2025</u>
1) Observed jackets hanging from storage shelf. Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms.			
2) Observed mop sitting on ledge of mop sink. Ensure mops after use are placed in a position that allows it to air dry without soiling walls, equipment, or supplies.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	06/05/2024	<u>Uncorrected as of 5/2/2025</u>
Observed water damage on walls in warewashing area and mop sink area. Repair or replace.			



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Facility Name: MALIBU BREW COFFEE

Facility ID: FA0013900

Site Address: 5955 EAST MALL, ATASCADERO

Record ID: PR0019385

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 04/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	06/02/2025	Uncorrected as of 5/2/2025
Ensure the food facility owner OR employee has a valid/current food manager certificate AND ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.			

**60 days have been granted by health inspector for completion of the food manager's course. Maintain a copy of the certificate on site.

Inspection Date: 06/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	06/17/2024	
K036: Equipment, Utensils and Linens: Storage and Use	0.5	06/17/2024	Corrected On Site
Ensure ice scoop is stored outside of ice machine unit.			



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as of 5/2/2025

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Facility Name: MALU'S KITCHEN

Facility ID: FA0015750

Site Address: 7905 MORRO RD, ATASCADERO

Record ID: PR0021253

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/18/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures A refrigeration unit was measuring out of proper cold holding range. All potentially hazardous foods (PHF) shall be kept at 41F/45F or below. -The unit below the cooking range was fluctuating in temperature initially measuring at 47F then at the end of the inspection at 39F. Inspector ordered that the staff not only store food at the working prep refrigerator.	3.0	03/07/2025	Uncorrected as of 5/2/2025
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure all employees obtain Food Handler cards. Store copies of certificates on site, available for inspector review upon request. 60 days will be granted for staff to complete the food safety course.	1.0	04/18/2025	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean Ensure the toilet room has a self-closing door mechanism in working order.	0.5	08/18/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Vinyl Flooring in the bathroom is beginning to lift along the cove. All floors shall be smooth, durable, and easily cleanable. Timeline for the repair to occur was discussed with health inspector. 1 year will be granted, unless it becomes problematic then the repair will need to occur rapidly.	0.5	02/18/2026	Uncorrected as of 5/2/2025

Inspection Date: 07/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure all employees obtain Food Handler cards. Store copies of certificates on site, available for inspector review upon request.	1.0	08/09/2024	Uncorrected as of 5/2/2025
K029: Toxic Substances Properly Identified, Stored, Used Ensure toxic substance spray bottles are labeled as to the contents of the containers.	0.5	07/17/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Ensure sanitizer wiping cloths remain in chlorine sanitizer when not in active use.	0.5	07/16/2024	Corrected On Site



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Facility Name: MAMA GANACHE ARTISAN CHOCOLATES

Facility ID: FA0015424

Site Address: 1445 MONTEREY ST, SAN LUIS OBISPO

Record ID: PR0020844

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 01/24/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NOT APPLICABLE

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure one person who works in the facility gets a food manager card.	1.0	06/30/2024	01/24/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Fill holes in FRP back splash behind three compartment sink to maintain a smooth and easily cleanable surface.	0.5	04/26/2024	01/24/2025
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025



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Facility Name: MAMA'S MEATBALL

Facility ID: FA0007311

Site Address: 570 HIGUERA STE 130, SAN LUIS OBISPO

Record ID: PR0011278

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/01/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification No food manager cards on site. Ensure all food employees have a valid/current food handler card/certificate and please email a copy of your food managers card to your inspector.	1.0	04/01/2025	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed worn off floor finish exposing bare concrete. Ensure all concrete is sealed and re-finished.	0.5		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 10/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Person In Charge Present and Performs Duties; Valid Certification Ensure all food employees have a valid/current food handler card/certificate. Observed expired food handler cards. Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of and are properly trained in food safety as it relates to their assigned duties.	1.0	10/09/2024	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed worn off floor finish exposing bare concrete. Ensure all concrete is sealed and re-finished.	0.5	10/09/2024	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: -Person In Charge Present and Performs Duties; Valid Certification Ensure all food employees have a valid/current food handler card/certificate. Observed expired food handler cards. Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of and are properly trained in food safety as it relates to their assigned duties.	2.0		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 03/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: Mop sink is below usually acceptable standard but manager expressed that they will be having it changed out for a new and better mop sink.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification No food manager cards on site. Ensure all food employees have a valid/current food handler card/certificate.	1.0	04/30/2024	<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** MAMA'S MEATBALL**Facility ID:** FA0007311**Site Address:** 570 HIGUERA STE 130, SAN LUIS OBISPO**Record ID:** PR0011278**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 03/19/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 96.0**Overall Inspection Comments:** Mop sink is below usually acceptable standard but manager expressed that they will be having it changed out for a new and better mop sink.

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>03/19/2024</u>	<u>04/01/2025</u>
Observed inadequate sanitizer level in sanitizer buckets. Maintain proper sanitizer concentration/utensil surface temperature to ensure proper sanitization.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>03/19/2024</u>	<u>04/01/2025</u>
Observed wiping cloths out of solution on food prep surfaces throughout the facility. Ensure wiping cloths remain in sanitizer solution in between use for proper sanitization.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



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FA0008403

PR0014187

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MAMA'S PRESERVES

Facility ID: FA0008403

Site Address: 1358 DEER CYN RD, ARROYO GRANDE

Record ID: PR0014187

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 06/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility is clean and well maintained.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: MANNY'S PIZZA

Facility ID: FA0012794

Site Address: 1425 MISSION ST, SAN MIGUEL

Record ID: PR0018302

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	12/20/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5		Uncorrected as of 5/2/2025
Facility does not have a food preparation sink or designated mop sink. Replace. Ensure spec sheets are submitted for approval prior to installation.			
K049: Permits Available	0.5	12/20/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Maintain the Public Health Permit in a conspicuous place.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	12/20/2024	Uncorrected as of 5/2/2025
See comments in section 24 and 49.			

Inspection Date: 01/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	01/26/2024	Uncorrected as of 5/2/2025
Ensure Food Manager Certificate and Food Handler Cards are obtained and stored on site.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	01/26/2024	Uncorrected as of 5/2/2025
Repair or replace degrading vinyl flooring in kitchen and prep spaces. Floors, walls, and ceiling surfaces must be durable, smooth, nonabsorbent and kept clean and in good repair.			
K049: Permits Available	0.5		Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
REPEAT VIOLATION: Ensure Food Manager Certificate and Food Handler Cards are obtained and stored on site.			

Inspection Date: 07/05/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	07/28/2023	Uncorrected as of 5/2/2025
Repeat violation: Ensure Food Manager Certificate and Food Handler Cards are obtained and stored on site, available for inspector review. Email a copy to inspector.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MANNY'S PIZZA

Facility ID: FA0012794

Site Address: 1425 MISSION ST, SAN MIGUEL

Record ID: PR0018302

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 07/05/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K026: Approved Thawing Methods Used, Frozen Food	<u>0.5</u>	<u>07/05/2023</u>	<u>Corrected On Site</u>
Discontinue thawing potentially hazardous foods at room temperature immediately. Observed frozen chicken on sink. Thaw potentially hazardous foods by one of these methods:			
1. Under cool (below 70 degrees F) potable running water for a period not to exceed 2 hours. Water shall be of sufficient velocity to flush loose food particles into the sink drain.			
2. In refrigeration units (usually overnight).			
3. In a microwave oven.			
4. As part of the cooking process			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>07/07/2023</u>	<u>12/17/2024</u>
Properly elevate food items/packages/container at least 6 inches above the floor in walk in refrigeration unit.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



County of San Luis Obispo
Environmental Health Services Division
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FA0009761

PR0016444

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: MANROCK BREWING COMPANY

Facility ID: FA0009761

Site Address: 1750 EL CAMINO REAL STE 3, GROVER BEACH

Record ID: PR0016444

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 07/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

AWRD: EXCELLENCE AWARD

0.0

K024: Person In Charge Present and Performs Duties; Valid Certification

1.0

07/15/2024

Uncorrected as of 5/2/2025

Employee working in the kitchen at time of inspection is not food safety certified. Ensure at least one employee has a valid Food Manager Certificate and all others have at least a valid Food Handlers Card. Keep copies on site.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: MANTA REY

Facility ID: FA0000395

Site Address: 9240 CASTILLO DR, SAN SIMEON

Record ID: PR0000395

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 06/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify certificate at time of inspection. Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Locate and email copy as per discussion.	<u>1.0</u>	<u>07/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottles with chemicals. Properly label all chemicals and store in an area separate from food and utensils.	<u>0.5</u>		<u>06/21/2024</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gaskets on prep cooler. Repair or replace.	<u>0.5</u>	<u>08/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured CO2 tanks. Properly secure the pressurized CO2 tank.	<u>0.5</u>		<u>06/21/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MARGARITA PLAZA LIQUOR

Facility ID: FA0000314

Site Address: 22350 G ST, SANTA MARGARITA

Record ID: PR0000314

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 06/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K044: Premises; Personal/Cleaning Items; Vermin-Proofing

0.5

Uncorrected as of 5/2/2025

Ensure the premises is kept free of litter and items that are unnecessary to the operation and/or maintenance of the facility.

1. Remove unused equipment from facility. Eliminate clutter in storage areas.

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

Uncorrected as of 5/2/2025

Ensure all floors, walls, and ceilings are smooth, durable, of approved materials, in good repair, and are free of any peeling paint.

1. Patch/repair holes in ceiling.

2. Flooring in the storage are is degrading.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: MARGIES DINER

Facility ID: FA0014787

Site Address: 1135 24TH ST, PASO ROBLES

Record ID: PR0020235

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed no soap at hand wash in the back of kitchen. Ensure soap is available at hand wash sink at all times.	3.0	10/15/2024	Corrected On Site

Inspection Date: 01/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed raw hamburger patties stored above ready to eat foods. Discontinue storing raw food of animal origin above Ready-to-eat (RTE) foods. Corrected on site.	1.0	01/18/2024	Corrected On Site
K043: Approved Toilets: Maintained, Accessible, Clean Provide toilet paper in permanently installed dispensers. Observed toilet paper on the ground.	0.5	01/26/2024	10/15/2024
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Repeat violation: Observed personal items on shelves in back storage area. Ensure personal items are stored in lockers or separate from food storage locations.	0.5	02/09/2024	10/15/2024
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 07/13/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Automatic dish machine measured 0 ppm chlorine. Discontinue use until unit dispenses 50 ppm chlorine sanitizer. Utilize sanitizer test strips to confirm correct concentration.	3.0	07/14/2023	10/15/2024
K029: Toxic Substances Properly Identified, Stored, Used Label toxic spray bottles as to the content of the container. Corrected on site.	0.5	07/13/2023	10/15/2024
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed employee personal items in server station and food storage area. Ensure personal items are stored in lockers or separate from food storage locations.	0.5	07/15/2023	10/15/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MARISCOS & TOSTADAS CULIACAN VIP

Facility ID: FA0016675

Site Address: 1800 E GRAND AVE, GROVER BEACH

Record ID: PR0022285

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 03/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	03/11/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Unable to verify food safety certifications. Ensure at least one employee/manager has a food manager safety certification and all other employees have a food handler safety certification. Ensure copies are stored on site and available during time of inspection.			
K026: Approved Thawing Methods Used, Frozen Food	0.5	03/04/2025	Corrected On Site
Observed frozen shrimp being left on counter to thaw. Discontinue this practice. Ensure potentially hazardous foods are thawed by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave. Corrected on site.			
K027: Food Separated and Protected	1.0	03/05/2025	Uncorrected as of 5/2/2025
Observed raw shell eggs being stored about fruits. Discontinue this practice. Ensure all ready to eat foods are stored above raw foods.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5		Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed personal cup with no lid on prep line. Ensure all personal cups have lids to prevent any cross contamination.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	03/04/2025	Uncorrected as of 5/2/2025
See comments in sections 24 and 44.			

Inspection Date: 05/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	05/30/2024	Uncorrected as of 5/2/2025
Unable to verify food safety certifications. Ensure at least one employee/manager has a food manager safety certification and all other employees have a food handler safety certification. Ensure copies are stored on site and available during time of inspection.			
K030: Food Storage; Food Storage Containers Identified	0.5	05/24/2024	03/04/2025
Observed unlabeled bulk food. Ensure all bulk food is labeled as to its contents.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	05/23/2024	03/04/2025
- Observed personal cup with no lid on prep line. Ensure all personal cups have lids to prevent any cross contamination. - Observed mops being stored in mop sink. Ensure mops are hung up to air dry without soiling walls or equipment.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	05/30/2024	03/04/2025
Observed incorrect ceiling tiles installed above prep area near walk-in freezer. Ensure all ceilings tiles are smooth, nonabsorbent and easily cleanable.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MARISCOS & TOSTADAS CULIACAN VIP

Facility ID: FA0016675

Site Address: 1800 E GRAND AVE, GROVER BEACH

Record ID: PR0022285

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 03/04/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 100.0

Overall Inspection Comments: Opening inspection for food facility. Food facility shares kitchen/food storage space with La Michoacana Azteca Five Cities. Prior to opening, ensure comments below are addressed/corrected.



County of San Luis Obispo
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2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
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FA0017672

PR0022825

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: MARISCOS EL PICOSITO

Facility ID: FA0017672

Site Address: 187 POMEROY AVE STE B, PISMO BEACH

Record ID: PR0022825

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/19/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is conditionally approved to operate. Ensure the following is addressed as soon as possible:

- Re-grout areas of tile floor as needed, especially near the 3-compartment sink.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MARISOL AT CLIFF'S RESORT

Facility ID: FA0000635

Site Address: 2757 SHELL BEACH RD, PISMO BEACH

Record ID: PR0000635

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 02/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: Extremely well organized. Staff presenting with great knowledge in terms of food safety.

Violation Item

Points LostComply By DateComplied On Date

AWRD: EXCELLENCE AWARD

0.0

K035: Adequate/Approved Equipment/Utensils, Maintained

0.5

Uncorrected as of 5/2/2025

Keep an eye on the stainless steel by the bar hand sink as it is separating from the main unit



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MARK, THE

Facility ID: FA0013354

Site Address: 673 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0018868

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>03/27/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed several holes in FRP around the kitchen near the preparation refrigerators and the three compartment sink most notably. Ensure all holes are filled to be able to maintain a smooth and easily cleanable surfaces.			

Inspection Date: 10/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>10/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed grime accumulation in ice machine. Ensure it is regularly cleaned and sanitized.			

Inspection Date: 09/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>09/03/2024</u>	<u>Corrected On Site</u>
Prep refrigerator observed to be at 56F. All food in the refrigerator was recently prepped and put on ice for cold holding. Repair or replace refrigerator immediately. Use metal lids to keep food cold. It is very warm in the kitchen therefore refrigeration units must work harder. Monitor all refrigeration units closely to ensure they are kept at 41F or below.			
K041: Plumbing: Proper Backflow Devices	<u>0.5</u>	<u>09/03/2024</u>	<u>10/09/2024</u>
Observed missing faucet knob at the three compartment bar sink. Repair or replace to maintain proper working equipment.			

Inspection Date: 11/08/2023

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: Hand sink violation has been corrected. Continue working on additional violations.

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: MARK, THE

Facility ID: FA0013354

Site Address: 673 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0018868

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/08/2023

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: Hand sink violation has been corrected. Continue working on additional violations.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	11/08/2023	09/03/2024
Unable to locate or verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	11/08/2023	09/03/2024
Obtain chlorine sanitizer test strips for the dish machine to ensure it is dispensing 50 ppm chlorine sanitizer. Check daily before use.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5		Uncorrected as of 5/2/2025
Observed several broken cove tiles along the walk-in refrigerator. Plan for future repairs.			

Inspection Date: 10/23/2023

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 98.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K021: Hot and Cold Water Available	2.0	10/24/2023	09/03/2024
Hand washing sink does not have warm water. Facility's plumber had to order a part in order to fix the sink, which wont arrive for a couple weeks. In the interim facility will be washing hands in the 3-compartment sink and sanitizing between uses of the sink. Reinspection of the hand washing sink is set for 11/8/23.			

Inspection Date: 10/17/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 95.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K021: Hot and Cold Water Available	2.0	10/17/2023	09/03/2024
: Observed no warm water at the hand sink in the kitchen. Provide and maintain an adequate supply of hot potable water (minimum 100°F) and cold potable water to all hand wash sinks. Reinspection for this violation is required. Contact your inspector once violation is corrected.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	10/17/2023	09/03/2024
Unable to locate or verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections. REPEAT VIOLATION.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	10/17/2023	09/03/2024
REPEAT VIOLATION: - Food safety certificates not on site.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: MARSHALL'S #750

Facility ID: FA0001346

Site Address: 1128 W BRANCH ST, ARROYO GRANDE

Record ID: PR0001346

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 08/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K049: Permits Available Ensure 2024 Health Permit is posted in a conspicuous place.	<u>0.5</u>	<u>08/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 07/06/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility has all prepackaged, shelf stable items. Facility was clean and all food items are being stored properly.

AWRD: EXCELLENCE AWARD 0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: MARTIN'S RESTAURANT

Facility ID: FA0000371

Site Address: 49 S OCEAN AVE, CAYUCOS

Record ID: PR0000371

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate to your inspector.	1.0	05/03/2025	<u>Uncorrected as of 5/2/2025</u>
K027: Food Separated and Protected Observed uncovered containers with food in walk in cooler. Ensure all food products are stored so as to be protected from contamination at all times.	1.0	03/05/2025	<u>Uncorrected as of 5/2/2025</u>
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottle with liquid chemicals in ware washing area. Properly label all chemicals and store in an area separate from food and utensils.	0.5	03/17/2025	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified 1) Observed unlabeled bulk containers with food. Provide labels to all working containers to indicate contents. 2) Observed boxes with produce on floor of walk in cooler. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	03/17/2025	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinders. Ensure to properly secure the pressurized CO2 tanks.	0.5	03/03/2025	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed light out in storage area. Provide adequate light to all areas of a food facility where foods are prepared, stored, processed, and utensils / equipment cleaned and stored.	0.5	03/17/2025	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices Observed 3-comp/prep sink drain lines extending into floor sink. Ensure preparation and warewashing sinks and other equipment with drain lines drain via indirect connection to an approved receptacle and with adequate air gap that shall be at least twice the diameter of water supply inlet.	0.5	09/03/2025	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1) Observed personal coats hanging on shelving units in food storage area. Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms. 2) Observed mops propped against wall in ware washing area. Ensure mops are placed in a position that it to air dry without soiling walls, equipment, or supplies.	0.5	03/03/2025	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	0.5	03/17/2025	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: #24, 27, 41, 44	2.0		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: MARTIN'S RESTAURANT

Facility ID: FA0000371

Site Address: 49 S OCEAN AVE, CAYUCOS

Record ID: PR0000371

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 08/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	10/22/2024	Uncorrected as of 5/2/2025
Ensure the food facility owner or an employee has a valid/current food safety manager certificate. Email copy of certificate to inspector as per discussion.			
K027: Food Separated and Protected	1.0	08/29/2024	Uncorrected as of 5/2/2025
Observed unprotected container with rice in walk in cooler. Ensure all food products are stored so as to be protected from contamination at all times.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	09/05/2024	Uncorrected as of 5/2/2025
Observed exposed light bulb in walk in cooler. Ensure all light bulbs are either shatter proof/coated/or shielded to prevent contamination of food/equipment/utensils.			
K040: Wiping Cloths: Properly Used and Stored	0.5	08/29/2024	Uncorrected as of 5/2/2025
Observed cloth towels sitting on prep unit. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			
K041: Plumbing; Proper Backflow Devices	0.5	10/22/2024	Uncorrected as of 5/2/2025
Observed drain lines extending into floor sink. Ensure preparation and warewashing sinks and other equipment with drain lines drain via indirect connection to an approved receptacle and with adequate air gap that shall be at least twice the diameter of water supply inlet..			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	08/29/2024	Uncorrected as of 5/2/2025
1) Observed back door propped open. Maintain all exterior doors closed except when in use. 2) Observed personal items in food storage area. Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
REPEAT VIOLATIONS: #24, 27, 38, 40, 44			

Inspection Date: 02/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	04/04/2024	Uncorrected as of 5/2/2025
Ensure the food facility owner or an employee has a valid/current food manager certificate. Email copy of certificate to inspector as per discussion.			
K027: Food Separated and Protected	1.0		02/08/2024
Observed uncovered container with meat in prep unit cooler. Ensure all food products are stored so as to be protected from contamination at all times.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5		02/08/2024
Observed scoop sitting in container with cooked rice. Store all equipment/utensils in proper manner to protect from contamination.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	02/15/2024	Uncorrected as of 5/2/2025
1) Observed exposed light bulb in walk in cooler. Ensure all light bulbs are either shatter proof/coated/or shielded to prevent contamination of food/equipment/utensils. 2) Observed two missing light bulbs in hood system. Replace.			
K040: Wiping Cloths: Properly Used and Stored	0.5		02/08/2024
Observed cloth towels sitting on prep unit. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: MARTIN'S RESTAURANT

Facility ID: FA0000371

Site Address: 49 S OCEAN AVE, CAYUCOS

Record ID: PR0000371

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K044: Premises; Personal/Cleaning Items; Vermin-Proofing

0.5

02/12/2024

Uncorrected as of 5/2/2025

1) Observed back door propped open. Maintain all exterior doors closed except when in use.

2) Observed mops sitting on floor. Ensure mops are placed in a position that it to air dry without soiling walls, equipment, or supplies.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: MARV'S PIZZA & SPORT BAR, LLC

Facility ID: FA0016349

Site Address: 729 12TH ST, PASO ROBLES

Record ID: PR0021919

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 86.5

Overall Inspection Comments: Facility was CLOSED due to no available hot water at the time of the inspection. Per California retail code hot water is required to operate at food facility. Operator was able to repair the water heater and restore hot water to the facility. Facility was REOPENED later this date.

113953(c), 114189, 114192, 114192.1, 114195 – An adequate, protected, pressurized, potable supply of hot and cold water shall be provided at all times. Hot water shall be supplied at a minimum temperature of at least 120F when measured from the mop sink, prep sink, and warewashing sink faucet. The temperature of water provided to handwashing facilities shall be at least 100F. Handwashing facilities equipped with auto run faucets shall have their water temperature set between 100F to 108F

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use	<u>2.0</u>	<u>10/04/2024</u>	<u>Corrected On Site</u>
Observed a cup with no lid in the prep area in dough room. Store employee beverages with lids in food prep areas to prevent potential cross contamination. Observed employee having breakfast in dough room. Discontinue allowing employees to eat, in any area of the food facility which may contaminate foods or food-contact surfaces. Corrected on site.			
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>10/04/2024</u>	<u>Corrected On Site</u>
Observed no soap at hand wash sink in the kitchen. Ensure soap is available at hand wash sink at all times. Corrected on site.			
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>10/04/2024</u>	
Observed BBQ sauce sitting on shelf out of refrigeration. The container states to refrigerate after opening. Maintain all potentially hazardous foods (PHF) at 41°F or below or at or above 135°F. Ensure BBQ sauce is refrigerated or use Time as a Public Health Control Method. Options were discussed with operator.			
K021: Hot and Cold Water Available	<u>2.0</u>	<u>10/04/2024</u>	<u>Corrected On Site</u>
At the time of the inspection, there was no hot water available in the building. Facility was closed until hot water was repaired. A plumber was contacted and on site when facility was reopened due to water heater issues.			
K027: Food Separated and Protected	<u>1.0</u>	<u>10/04/2024</u>	<u>Corrected On Site</u>
Observed employee storing gatorade bottle in ice machine. Discontinue this practice. Ensure all food products are stored so as to be protected from contamination at all times. Ice from the ice machine is used for consumption. Corrected on site.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>10/04/2024</u>	<u>Corrected On Site</u>
REPEAT VIOLATIONS: Missing hand washing sign in womens toilet room. Ensure all required hand washing signs are posted in toilet rooms. Corrected on site.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>10/04/2024</u>	<u>Uncorrected as of 5/2/2025</u>
See comments in section 47.			

Inspection Date: 12/14/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: MARV'S PIZZA & SPORT BAR, LLC

Facility ID: FA0016349

Site Address: 729 12TH ST, PASO ROBLES

Record ID: PR0021919

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/14/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>12/29/2023</u>	Uncorrected as of 5/2/2025
Repair or replace chipped or degraded flooring in kitchen to ensure cleanability. Ensure concrete in the dining area is sealed.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>12/14/2023</u>	Corrected On Site
Ensure all required signs hand washing are posted in restrooms. Corrected in site.			

Inspection Date: 08/10/2023

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>10/13/2023</u>	<u>10/04/2024</u>
Ensure Food Manager Certification and Food Handler cards are obtained and copies are stored on site, available for inspector review.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>08/25/2023</u>	<u>10/04/2024</u>
1. Observed shelves, wall and fan blades in walk-in refrigerator covered in dust and debris. Equipment in facility shall be kept clean and in good repair.			
2. Clean and sanitize mildew on ice chute.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>		Uncorrected as of 5/2/2025
1. Repair or replace chipped or degraded flooring in kitchen to ensure cleanability.			
2. Observed walls throughout kitchen degrading. Ensure the walls are covered with FRP, stainless steel or paint with high gloss enamel paint to ensure wall is smooth, durable, nonabsorbent, easily cleanable.			
3. Observed grease buildup on ceiling tiles. Clean or replace as needed.			
4. Observed debris on the floor in low traffic areas. Clean and sanitize as needed.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MARV'S STATION

Facility ID: FA0016859

Site Address: 6700 EL CAMINO REAL, ATASCADERO

Record ID: PR0022476

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 10/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: Overall, facility is well-maintained and clean. No violations were observed.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 08/02/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility has a preexisting, non-conforming warewashing sink made up of two compartments. CA Retail Food Code states that manual warewashing sinks, shall have at least three compartments with two integral metal drainboards. New owner will be working towards replacing the current sink and will communicate with the health inspector, to ensure that it meets code requirement.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MASON BAR

Facility ID: FA0011724

Site Address: 307 E BRANCH ST, ARROYO GRANDE

Record ID: PR0017082

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use Observed cook eating on prep line. Discontinue this practice. Ensure employees eat/drink away from any food preparation area. Corrected on site.	2.0	12/16/2024	Corrected On Site
K030: Food Storage: Food Storage Containers Identified Observed open bags of bulk food in storage room upstairs. Discontinue this practice. Ensure bulk food is containerized with a lid to prevent any contamination.	0.5	12/17/2024	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Observed dust on multiple non food contact surfaces: window in back kitchen (corrected on site) and ceiling vent in smaller prep kitchen. Ensure all non-food contact surfaces are maintained clean.	0.5	12/18/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained - REPEAT VIOLATION: Observed build-up/grime on soda nozzle gaskets. Ensure all equipment is maintained clean and in good repair. - Observed prep top unit at 43/44F. No potentially hazardous food (PHF) items were in unit. Ensure unit can maintain 41F or below if used for PHFs.	0.5	12/17/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate REPEAT VIOLATION: Ensure all refrigeration units have secondary thermometers. Ensure those thermometers are closely monitored to maintain proper temperature of food.	0.5	12/16/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed multiple wiping cloths on prep line. Ensure wiping cloths are maintained in sanitizer solution when not in use.	0.5	12/16/2024	Uncorrected as of 5/2/2025
K041: Plumbing: Proper Backflow Devices Observed grime built up in floor sinks. Ensure all floor sinks are maintained clean.	0.5	12/18/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed food debris built up underneath equipment. Ensure all floors are maintained clean.	0.5	12/20/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 35 and 39.	2.0	12/16/2024	Uncorrected as of 5/2/2025

Inspection Date: 02/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies - Observed multiple hand wash sinks with items (ex: sanitizer bucket, spoons, paper towels) inside of them. Ensure hand wash sinks are only used for hand washing and easily accessible. - Observed no paper towels at bar hand wash sink. Ensure all hand wash sinks are fully stocked with pump soap and paper towels.	3.0	02/13/2024	12/16/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: MASON BAR

Facility ID: FA0011724

Site Address: 307 E BRANCH ST, ARROYO GRANDE

Record ID: PR0017082

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>02/13/2024</u>	<u>Corrected On Site</u>
Observed no sanitizer dispensing from mechanical warewasher. Ensure proper sanitizer concentration is maintained to ensure proper sanitization. Manager refilled sanitizer fluid and re-sanitized dishes.			
K026: Approved Thawing Methods Used, Frozen Food	<u>0.5</u>	<u>02/13/2024</u>	<u>Corrected On Site</u>
REPEAT VIOLATION: Observed multiple food items being defrosted in a bucket of water at food preparation sink. Discontinue this practice. Ensure all potentially hazardous foods (PHF) are thawed using an approved method. Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.			
Corrected on site by manager.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>02/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed build-up/grime on soda nozzle gaskets. Ensure all equipment is maintained clean and in good repair.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>02/16/2024</u>	<u>12/16/2024</u>
REPEAT VIOLATION: Observed bulk food with bowls for dispensing. Ensure bulk food is dispensed via scoops with handles. Handles should be stored above the top of the food surface to prevent cross contamination.			
- Observed open food containers in dry storage area. Ensure lids are maintained closed when not in use.			
- Observed grime on ice chute. Ensure ice chute is thoroughly cleaned and sanitized.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>02/13/2024</u>	<u>12/16/2024</u>
See comments in sections 26 and 36.			

Inspection Date: 07/03/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>07/04/2023</u>	<u>02/13/2024</u>
Observed hand wash sink supplies at food prep sink, rather than at the designated hand wash sink. Ensure each hand wash sink is fully stocked with pump soap and paper towels.			
If the food prep sink is being utilized for hand washing, it must be sanitized in between uses.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MASON BAR

Facility ID: FA0011724

Site Address: 307 E BRANCH ST, ARROYO GRANDE

Record ID: PR0017082

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 07/03/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	07/03/2023	Corrected On Site
Observed multiple refrigeration units out of temperature. All refrigeration units should be 41F or below.			
1. The smaller kitchen near the bar had a prep line refrigerator at 52F. Vegetables that were cut that morning were moved out of fridge, the dough in the refrigerator was voluntarily discarded and whole/uncut produce were to be relocated. Discontinue use of this unit. Repair or replace. 2. Multiple prep top refrigeration units were measured at 43-45F in main kitchen. Prep top lids should be kept closed and temperatures of refrigeration units should be closely monitored. Prep top units were closed during time of inspection and rechecked later. After rechecking units, refrigeration unit across from hood system was still 45F. Potentially hazardous food (PHF) items were probed: - Shrimp (50F) was voluntarily discard by manager. - White fish and other PHF food items in unit were 42F. All food must be moved to walk-in or alternate refrigeration unit (41F) immediately. Manager started moving items during time of inspection. Food facility may want to start to keep temperature logs of each unit to ensure temperature is being maintained/monitored throughout the day.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	07/04/2023	02/13/2024
Ensure food safety certification and food handler cards can be provided during time of inspection. Manager was unable to provide documents during time of inspection for verification.			
K026: Approved Thawing Methods Used, Frozen Food	0.5	07/03/2023	Corrected On Site
Observed raw sealed turkey in a bucket of water in the walk-in. Discontinue this practice immediately. Manager corrected on site and completely submerged raw packaged turkey under running water.			
Thaw potentially hazardous food (PHF) by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.			
K030: Food Storage; Food Storage Containers Identified	0.5		Uncorrected as of 5/2/2025
Observed unlabeled bulk food storage. Ensure all bulk food is clearly labeled.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	07/03/2023	Corrected On Site
Observed bleach sanitizer concentration at bar warewashing facility low (50ppm). Ensure concentration of bleach sanitizer is at least 100ppm for manual warewashing.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	07/04/2023	12/16/2024
Observed bulk food with bowls for dispensing. Ensure bulk food is dispensed via scoops with handles. Handles should be stored above the top of the food surface to prevent cross contamination.			
K039: Thermometers Provided and Accurate	0.5	07/04/2023	Uncorrected as of 5/2/2025
Ensure all refrigeration units have secondary thermometers. Ensure those thermometers are closely monitored to maintain proper temperature of food.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	07/04/2023	12/16/2024
Observed mops propped against walls to dry in mop sink. Ensure mops, after use, are placed in a position that allows them to air-dry without soiling walls, equipment or supplies. Food facility can install a designated rack to hang mops to dry.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	07/03/2023	02/13/2024
Observed back door of kitchen fully propped open. Food facilities shall be fully enclosed. Ensure the back door remains closed or install a metal screen door.			
K047: Signs Posted; Last Inspection Report Available	0.5	07/03/2023	02/13/2024
Ensure hand wash signs are posted at every hand wash sink. Signs were provided to manager.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: MASTERPIECE HOTEL

Facility ID: FA0004163

Site Address: 1206 MAIN ST, MORRO BAY

Record ID: PR0015856

Program Description: LR24 - RESTAURANT (SEATING 11 - 50) - MINIMAL PREP

Inspection Date: 09/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K047: Signs Posted; Last Inspection Report Available Ensure all required hand washing signs are posted.	0.5	09/20/2024	Uncorrected as of 5/2/2025

Inspection Date: 09/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K040: Wiping Cloths: Properly Used and Stored Observed sponge in 3-compartment sink. Sponges are not approved for use on food contact surfaces, discontinue use of sponges.	0.5	09/18/2023	Corrected On Site



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FA0013387

PR0018905

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: MAY'S FARM STAND

Facility ID: FA0013387

Site Address: 2930 UNION RD, PASO ROBLES

Record ID: PR0018905

Program Description: 1631 - PRODUCE STAND/FARM STAND

Inspection Date: 04/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K049: Permits Available Maintain the 2024 Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>04/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K051: Permit Suspension	<u>0.0</u>		<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: MCCARTHY'S IRISH PUB

Facility ID: FA0000510

Site Address: 600 MARSH ST, SAN LUIS OBISPO

Record ID: PR0000510

Program Description: 1609 - BARS (NO FOOD PREPARATION)

Inspection Date: 03/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>03/26/2025</u>	<u>Corrected On Site</u>
Observed syrup accumulation in the soda gun nozzles. Ensure they are regularly cleaned. Employee cleaned nozzles during inspection.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>03/26/2025</u>	<u>Uncorrected as of 5/2/2025</u>
1) Observed epoxy seal on concrete floors chipping and peeling behind the bar and in the walk in cooler. Ensure floors are professionally re-done to ensure smooth and easily cleanable surface.			
2) Observed grime accumulation under ice chest, sinks, and in floor drains. Ensure these difficult to clean areas are maintained clean.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>03/26/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Hand washing sign not displayed in the bathroom. Ensure hand wash sign in displayed to remind employees to wash their hands.			

Inspection Date: 04/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>05/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure all food employees have a valid/current food handler card/certificate.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed floor sealant wear and tear exposing cement which is not easily cleanable. Begin planning to have your floors professional re-done.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MCCONNELL'S FINE ICE CREAMS

Facility ID: FA0013708

Site Address: 868 MONTEREY ST, SAN LUIS OBISPO

Record ID: PR0019206

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 01/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grime accumulation in floor sink. Ensure all floor sinks are maintained clean.	0.5	01/02/2025	Uncorrected as of 5/2/2025

Inspection Date: 05/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K021: Hot and Cold Water Available Observed hot water not fully working at one of the hand sinks behind the front counter. Ensure employees only use hand sink that has hot water until the issue is fixed. This is a repeat violation.	2.0		Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed ice cream containers being stored on the floor of the walk in freezer. Maintain all food 6 inches off of the floor at all times.	0.5	05/07/2024	01/02/2025
K033: Nonfood-Contact Surfaces Clean Observed scum and grime accumulation on the hand sinks around the seams of the sink. Deep clean and sanitize to ensure easy and effective routine cleaning.	0.5		Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed waffle batter scoop being stored on cutting board in between uses. Obtain a container with a lid that employees can place scoop into between uses. Clean and sanitize regularly.	0.5	05/17/2024	01/02/2025
K047: Signs Posted; Last Inspection Report Available Observed last years permit posted. Replace and post current permit.	0.5	05/10/2024	01/02/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MCDONALDS #13047

Facility ID: FA0011821

Site Address: 460 W TEFFT ST, NIPOMO

Record ID: PR0017181

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 04/17/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>04/17/2025</u>	
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>04/17/2025</u>	Uncorrected as of 5/2/2025
Observed no hand wash sign at coffee bar hand wash sink. Ensure hand wash sign is posted at every hand wash sink. Hand wash sign provided to manager.			

Inspection Date: 07/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>07/05/2024</u>	<u>04/17/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>07/06/2024</u>	<u>04/17/2025</u>
- Observed degrading grout on prep line flooring. Ensure all flooring is smooth, nonabsorbent, easily cleanable and maintained in good repair. - Observed food debris on floors around fryer station. Ensure all flooring is maintained clean.			

Inspection Date: 08/24/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K021: Hot and Cold Water Available	<u>2.0</u>	<u>08/24/2023</u>	Corrected On Site
Observed no warm (100-104F) water at hand wash sink in kitchen area. Manager was able to obtain warm water during time of inspection. Ensure warm water (100-104F) is maintained at the hand wash sink at all times.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>08/24/2023</u>	<u>07/05/2024</u>
Observed grime on ice chute. Ensure surface is cleaned and sanitized to prevent any cross contamination.			



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FA0016226

PR0021794

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MCDONALD'S #14896

Facility ID: FA0016226

Site Address: 1550 W GRANDE AVE, GROVER BEACH

Record ID: PR0021794

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 09/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MCDONALD'S #15090

Facility ID: FA0016225

Site Address: 780 QUINTANA RD, MORRO BAY

Record ID: PR0021793

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 03/31/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 06/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/27/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MCDONALDS #17328

Facility ID: FA0011738

Site Address: 186 NIBLICK RD, PASO ROBLES

Record ID: PR0017092

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 01/23/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

01/23/2025

Inspection Date: 03/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

03/14/2024

01/23/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: MCDONALDS #26155

Facility ID: FA0011737

Site Address: 1859 RAMADA DR, PASO ROBLES

Record ID: PR0017091

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 09/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

09/30/2024

Inspection Date: 12/19/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

12/19/2023

09/30/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: MCDONALDS #26241

Facility ID: FA0011736

Site Address: 2715 BLACK OAK DR, PASO ROBLES

Record ID: PR0017090

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 02/19/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 05/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K007: Proper Hot and Cold Holding Temperatures

3.0

05/23/2024

Corrected On Site

Observed (breakfast) refrigeration unit measuring 48F at the time of the inspection. Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F. All food was removed from refrigeration unit and place in walk-in unit. Corrected on site.

Inspection Date: 08/09/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K014: Food Contact Surfaces: Clean and Sanitized

3.0

08/09/2023

Corrected On Site

Observed 0 PPM chlorine in sanitizer bucket. Ensure chlorine sanitizer test strips are used to monitor 100 PPM chlorine in sanitizer buckets. Corrected on site.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MCDONALDS #26252

Facility ID: FA0016202

Site Address: 350 FIVE CITIES DR, PISMO BEACH

Record ID: PR0021763

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 02/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
<u>AWRD: EXCELLENCE AWARD</u>	<u>0.0</u>		
<u>K044: Premises; Personal/Cleaning Items; Vermin-Proofing</u> Discontinue storing employee phones and belonging on food equipment.	<u>0.5</u>	<u>02/21/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD 0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MCDONALD'S #3478

Facility ID: FA0016229

Site Address: 410 E GRAND AVE, ARROYO GRANDE

Record ID: PR0021797

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 09/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	09/13/2024	Corrected On Site
- Observed refrigeration unit at the end of prep line at 44F. Refrigeration unit was just restocked, all food items were moved to another refrigeration unit.			
- Observed refrigeration unit at coffee station at 46F. All pre-cut apples in unit were probed at 46F and voluntarily discarded by manager.			
ENSURE ALL REFRIGERATION UNITS ARE MAINTAINED AT 41F OR BELOW.			

Inspection Date: 01/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	01/09/2024	Corrected On Site
Observed refrigeration unit out of temperature (67F). All food items were voluntarily discarded by manager. Ensure all refrigeration units are maintained at 41F or below. Repair/replace unit.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	01/09/2024	09/13/2024
Observed grime on ice chute. Ensure all equipment is maintained clean.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	01/10/2024	09/13/2024
Observed mops being stored in mop bucket. Ensure all mops are hung up to air dry without soiling walls or equipment.			

Inspection Date: 07/24/2023

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	07/24/2023	Corrected On Site
Observed one refrigeration unit out of temperature (45/50F). Manager moved food to another unit, no potentially hazardous food was kept in unit. Discontinue use of unit until repaired/replaced and can maintain temperature compliance (41F or below).			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	07/24/2023	01/09/2024
Observed low sanitizer level (0ppm) at three compartment sink. Ensure bleach sanitizer levels are at least 100 ppm. Corrected on site.			
K041: Plumbing; Proper Backflow Devices	0.5	08/04/2023	01/09/2024
Observed drain line extending into floor sink at self service station. Cut/Raise drain lines to 1" (or twice the diameter of the drain line) above the rim of the floor sink to provide an air gap and to prevent backflow contamination risk.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MCDONALD'S #4408

Facility ID: FA0011735

Site Address: 6300 MORRO RD, ATASCADERO

Record ID: PR0017089

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 03/31/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Rear door was propped open at the time of inspection. Ensure that all exterior doors closed except when in use. Correct on site.	0.5	03/31/2025	Corrected On Site
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Flooring and floor sink nearest the ice machine, shall be kept clean and free of any debris accumulation.	0.5	04/07/2025	Uncorrected as of 5/2/2025

Inspection Date: 06/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed walk in refrigeration unit measuring 47 F at the beginning of the inspection. Staff advised they received an order this morning and the walk in door was open for an extended period of time. Staff is monitoring the temperature by secondary thermometer inside the unit and electronically via ipad to ensure temperature returns to 41 F or below. At the end of the inspection, the temperature measured 43F.	3.0	06/19/2024	Corrected On Site
K047: Signs Posted; Last Inspection Report Available Observed no hand washing signs in toilet rooms. Stickers were provided. Corrected on site.	0.5	06/19/2024	Corrected On Site



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MCDONALD'S #7675

Facility ID: FA0016228

Site Address: 275 MADONNA RD, SAN LUIS OBISPO

Record ID: PR0021796

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 04/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 06/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals	2.0	07/05/2024	Uncorrected as of 5/2/2025
Observed flies in the facility in the back storage area. Ensure flies are eliminated from the facility by safe, legal and effective means.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	06/28/2024	Uncorrected as of 5/2/2025
Observed cardboard being used as a shelf liner in the back storage area. Cardboard is not an approved shelf liner material.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: MCPHEE'S GRILL

Facility ID: FA0000405

Site Address: 416 MAIN ST, TEMPLETON

Record ID: PR0000405

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K018: HACCP/Variance Required: Approved/Records Kept

2.0

12/18/2024

Corrected On Site

Observed two bags of vacuum sealed tomatillos without date/time of production. Discontinue this practice.

Options to ROP:

1. Discontinue preparing or processing foods using reduced oxygen packaging at the facility until an approved HACCP plan is obtained from the CA Department of Public Health.

2. Ensure ROP bags are labeled with date/time and removed from bag within 48 hours of refrigeration or freezing.

K030: Food Storage: Food Storage Containers Identified

0.5

12/20/2024

Uncorrected as of 5/2/2025

Discontinue storing boxes of foods on floor of walk-in freezer.

Inspection Date: 05/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

05/14/2024

12/18/2024

Inspection Date: 11/08/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

11/08/2023

05/14/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: ME AND ED'S CRAFTHOUSE

Facility ID: FA0015151

Site Address: 750 PRICE ST, PISMO BEACH

Record ID: PR0020553

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 04/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed leak in the walk-in unit for food. Repair leak and ensure food is not being contaminated by the leak.	0.5	04/07/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed grease and dust buildup on the hood filters above the pizza oven. Clean more frequently.	0.5	04/07/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing - Observed old equipment sitting out back. Remove equipment to prevent harborage of vermin. - Ensure mops are hung to dry after use.	0.5	04/07/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Floors of all 3 outdoor walk-ins are deteriorating, especially the one for storage of food. Plan for repairs of these units. Aim to complete by next inspection date.	0.5	01/05/2026	Uncorrected as of 5/2/2025
K049: Permits Available Facility has started serving soft serve icecream but does not have a license from CDFA. Discontinue service of soft serve icecream until license has been obtained.	0.5	04/07/2025	Uncorrected as of 5/2/2025

Inspection Date: 03/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed no sanitizer dispensing from mechanical warewasher at bar. Discontinue use until repaired/replaced. Ensure mechanical warewasher dispenses sanitizer (concentration must be at least 50ppm for bleach/chlorine).	3.0	03/12/2024	Uncorrected as of 5/2/2025
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottles. Ensure all toxic spray bottles are labeled as to the contents of the container.	0.5	03/12/2024	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used REPEAT VIOLATION: Observed no bleach/chlorine test strips at facility. Ensure correct testing equipment is obtained in order to properly measure sanitizer concentration. Ensure bleach concentration is at least 100ppm.	0.5	03/13/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained - Observed grime/build up on refrigeration fan blades for multiple units. - Observed water leaking in all walk-in refrigeration units and refrigeration unit at the bar. - Observed broken/degrading gasket on walk-in refrigeration unit (furthest from back door). Ensure all equipment is maintained clean and in good repair.	0.5	03/14/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: ME AND ED'S CRAFTHOUSE****Facility ID:** FA0015151**Site Address:** 750 PRICE ST, PISMO BEACH**Record ID:** PR0020553**Program Description:** MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP**Inspection Date: 03/12/2024****Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 92.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use - Observed utensils being stored in stagnant water. Ensure utensils are maintained in running water of sufficient velocity OR in a container of water that is maintained at a temperature of 135F and the container is cleaned at least every 24 hours. - Observed free standing CO2 tanks at bar. Ensure all CO2 tanks are affixed to a rigid structure.	<u>0.5</u>	<u>03/12/2024</u>	<u>Corrected On Site</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed light out in hood system. Repair/replace.	<u>0.5</u>	<u>03/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices Observed plastic container being used for ice bin drainage (at the bar). Ensure water is emptied and container is cleaned to prevent any cross contamination.	<u>0.5</u>	<u>03/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 34.	<u>2.0</u>	<u>03/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MEDITERRANEAN SPICE

Facility ID: FA0016997

Site Address: 1401 PARK ST #105, PASO ROBLES

Record ID: PR0022635

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/23/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: Facility may upgrade flooring and make changes to the existing facility. Prior to any changes contact EHS office for approval. A plan check may be required for the remodel.

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	01/23/2025	Corrected On Site
1. Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.			
2. Observed staff washing dishes at front 3 compartment sink with no sanitizer. Reviewed proper warewashing with staff and helped create sanitizer solution. Used test strip to verify the correct concentration.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	01/31/2025	Uncorrected as of 5/2/2025
Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5	01/24/2025	Uncorrected as of 5/2/2025
Observed unlabeled bottles throughout the facility. Ensure toxic spray bottles are labeled as to the contents of the container.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	01/24/2025	Uncorrected as of 5/2/2025
Automatic dish machine measured 0 ppm chlorine. Discontinue use until dispenses 50 ppm chlorine sanitizer. Utilize sanitizer test strips to confirm correct concentrations.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	01/24/2025	Uncorrected as of 5/2/2025
1. Observed a small pillow being used on prep line used for bread preparation. DISCONTINUE using pillow. Ensure all equipment is commercial grade and approved for food.			
2. Observed two broken refrigeration units in the back room. Ensure equipment is maintained clean, functional, and in good repair. If equipment is not going to be repaired, it needs to be removed from building.			
3.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	01/31/2025	Uncorrected as of 5/2/2025
Observed several pieces of equipment (dough machine, large can opener, and fry cutter attached to side of walk in unit) dirty with food debris. Ensure all equipment is maintained clean and in good repair.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	01/31/2025	Uncorrected as of 5/2/2025
1. Observed two fryer machines set up on prep top table, not under hood. Discontinue using fryers in that location and ensure they are placed/ used under the hood system. If there is no room under hood, discontinue use.			
2. Observed missing hood filter. Replace all missing hood filters and ensure they are properly installed.			
K041: Plumbing; Proper Backflow Devices	0.5		Uncorrected as of 5/2/2025
1. Observed floor sink under 3 compartment sink clogged and not draining properly. Drain lines extending into floor sink, no air gap was observed. Maintain all plumbing fixtures fully operative, clean and in good repair as to prevent any contamination of food or utensils.			
2. Observed pipe extending from 3 compartment sink to grease interceptor in order to avoid use of floor sink. Staff advised there is a leak in the sub-floor and have contacted a repair person.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	02/07/2025	Uncorrected as of 5/2/2025
Observed a hole in the wall behind the prep sink. Repair the wall. Ensure finish more durable than semi or high gloss enamel painted wallboard such as fiberglass -reinforced plastic (FRP), vinyl wall paneling, stainless steel, etc., must be installed from the top of the base coving to minimum 8-foot height in the following areas: behind hand wash, FOOD PREPARATION, janitorial, and utensil washing sinks and/or pressurized water spray arm assemblies.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MEDITERRANEAN SPICE

Facility ID: FA0016997

Site Address: 1401 PARK ST #105, PASO ROBLES

Record ID: PR0022635

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/23/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: Facility may upgrade flooring and make changes to the existing facility. Prior to any changes contact EHS office for approval. A plan check may be required for the remodel.

Violation Item	Points Lost	Comply By Date	Complied On Date
K049: Permits Available Maintain the 2025 Public Health Permit (yellow) in a conspicuous place.	<u>0.5</u>	<u>01/31/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 09/23/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: Facility is approved to operate.

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used No sanitizer solution observed in automatic dish machine. Discontinue use until dispenses 50 ppm chlorine sanitizer. Utilize sanitizer test strips to confirm correct concentrations.	<u>0.5</u>	<u>10/01/2024</u>	<u>01/23/2025</u>
K039: Thermometers Provided and Accurate Ensure secondary thermometers are installed in all refrigeration units holding potentially hazardous foods. Monitor thermometers frequently to ensure all refrigeration units are maintaining temperature.	<u>0.5</u>	<u>10/01/2024</u>	<u>01/23/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mop sitting in mop sink. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.	<u>0.5</u>	<u>10/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed raw wood around door frame in kitchen area. Raw wood is not approved for use in food facilities as it is absorbent and not easily cleanable. Ensure wood is sealed.	<u>0.5</u>	<u>10/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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as of 5/2/2025

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Facility Name: MEDUSA'S

Facility ID: FA0000636

Site Address: 1053 MAIN ST, CAMBRIA

Record ID: PR0000636

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 04/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed empty paper towel dispenser. Ensure to provide approved paper towels or drying device in dispensers at or adjacent to each hand washing facility.	<u>3.0</u>	<u>04/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K033: Nonfood-Contact Surfaces Clean 1) Observed mold-like growth on panel in ice bin. 2) Observed heavy grease accumulation around cookline, emphasis on equipment. Remove any accumulation of grease/food debris/dead insects/dirt. Thoroughly clean all equipment, cabinets, and shelving. Ensure all nonfood-contact surfaces are maintained clean.	<u>0.5</u>	<u>04/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Missing thermometer in front reach in cooler. Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>04/21/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	<u>0.5</u>	<u>04/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices Observed 3-compartment sink drain lines extending into floor sink. Ensure to provide an air gap between the water supply inlet and the flood level rim that shall be at least twice the diameter of the water supply inlet and may not be less than one inch.	<u>0.5</u>	<u>06/11/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed cracked flooring and cove peeling off through out food prep area/cookline. Repair or replace. Ensure all floors and walls are smooth, durable, of approved materials, and in good repair.	<u>0.5</u>	<u>10/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	<u>0.5</u>	<u>04/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat: 39, 40, 45	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 09/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Observed expired food safety manager certificate. Ensure the food facility owner or an employee has a valid/current food safety protection certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Renew and email copy of certificate to inspector as per discussion.	<u>1.0</u>	<u>11/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottle with chemicals. Properly label all chemicals and store in an area separate from food and utensils.	<u>0.5</u>	<u>09/10/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MEDUSA'S

Facility ID: FA0000636

Site Address: 1053 MAIN ST, CAMBRIA

Record ID: PR0000636

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 09/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed bag of corn on floor of walk in cooler. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	09/05/2024	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Observed debris accumulation on cooler door gaskets. Clean, sanitize and ensure all nonfood-contact surfaces are maintained clean.	0.5	09/17/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Missing thermometer in front reach in cooler. Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	09/17/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	09/05/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed cracked flooring and cove peeling off through out food prep area. Repair or replace. Ensure all floors and walls are smooth, durable, of approved materials, and in good repair.	0.5	03/03/2025	Uncorrected as of 5/2/2025

Inspection Date: 01/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Provide towels or drying device in dispensers at each hand washing facility at all times.	3.0	01/09/2024	Corrected On Site
K035: Adequate/Approved Equipment/Utensils, Maintained Observed mold like growth on ice machine. Clean and sanitize equipment.	0.5	01/12/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed thick dust like accumulation along wall in walk in cooler and around ventilation system. Clean on routine schedule.	0.5	01/16/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5		01/09/2024
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Observed wall and shelving by 3 compartment sink no longer easily cleanable. Discontinue use of bare wood as it is not non-absorbent and easily cleanable. Repair or replace. 2) Observed accumulation of grease and debris behind and around stove top unit. Clean and sanitize on routine schedule.	0.5	01/23/2024	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MEE HENG LOW

Facility ID: FA0000258

Site Address: 815 PALM ST, SAN LUIS OBISPO

Record ID: PR0000258

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	04/02/2025	Uncorrected as of 5/2/2025
- Observed sealer on floors has worn off. Have new floors installed by a professional contractor. - Observed paint peeling above the hood area of the kitchen. Repair to ensure paint does not fall in to food. - Ensure all floors and walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint. Observed portions of floor and wall cracked, peeling, not smooth or easily cleanable.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	04/02/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATIONS: - Observed sealer on floors has worn off. Have new floors installed by a professional contractor. - Observed paint peeling above the hood area of the kitchen. Repair to ensure paint does not fall in to food. - Ensure all floors and walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint. Observed portions of floor and wall cracked, peeling, not smooth or easily cleanable.			

Inspection Date: 10/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	10/22/2024	Uncorrected as of 5/2/2025
- Observed sealer on floors has worn off. Have new floors installed by a professional contractor. - Observed paint peeling above the hood area of the kitchen. Repair to ensure paint does not fall in to food. - Ensure all floors and walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint. Observed portions of floor and wall cracked, peeling, not smooth or easily cleanable.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
REPEAT VIOLATION: - Observed sealer on floors has worn off. Have new floors installed by a professional contractor. - Observed paint peeling above the hood area of the kitchen. Repair to ensure paint does not fall in to food. - Ensure all floors and walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint. Observed portions of floor and wall cracked, peeling, not smooth or easily cleanable.			

Inspection Date: 04/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** MEE HENG LOW**Facility ID:** FA0000258**Site Address:** 815 PALM ST, SAN LUIS OBISPO**Record ID:** PR0000258**Program Description:** HR25 - RESTAURANT (SEATING 51 +) - FULL PREP**Inspection Date:** 04/30/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 99.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Observed dust accumulating on the fan guard in the walk in refrigerator. Clean and sanitize.	<u>0.5</u>	<u>05/10/2024</u>	<u>10/22/2024</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Observed sealer on floors has worn off. Have new floors installed by a professional contractor. 2) Observed paint peeling above the hood area of the kitchen. Repair to ensure paint does not fall in to food.	<u>0.5</u>	<u>10/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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Facility Name: MEI RESTAURANT

Facility ID: FA0012561

Site Address: 1759 SHELL BEACH RD, PISMO BEACH

Record ID: PR0018015

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K035: Adequate/Approved Equipment/Utensils, Maintained Seal the wood floor mats with a water proof sealant or replace with mats that are smooth, non-absorbent, and easily cleanable. Raw wood is not approved in food facilities as it is extremely absorbent.	<u>0.5</u>	<u>12/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Floors are in need of cleaning in hard to reach areas like under the equipment, under sinks, and under shelving.	<u>0.5</u>	<u>12/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 10/05/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use Observed multiple employees eating inside the kitchen. Discontinue allowing employees to eat in any area of the food facility which may contaminate foods or food-contact surfaces.	<u>2.0</u>	<u>10/05/2023</u>	<u>Corrected On Site</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Seal the wood floor mats with a water proof sealant or replace with mats that are smooth, non-absorbent, and easily cleanable. Raw wood is not approved in food facilities as it is extremely absorbent.	<u>0.5</u>	<u>10/05/2023</u>	<u>12/18/2024</u>
K040: Wiping Cloths: Properly Used and Stored Ensure wiping cloths are kept inside the sanitizer buckets between uses.	<u>0.5</u>	<u>10/05/2023</u>	<u>12/18/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: MENCHIES FROZEN YOGURT

Facility ID: FA0016552

Site Address: 1229 E GRAND AVE STE 103, ARROYO GRANDE

Record ID: PR0022145

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 03/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: Facility presented organized and well maintained.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	03/25/2025	
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	03/27/2025	Uncorrected as of 5/2/2025
- Observed some grime in corners of flooring in back kitchen. Ensure all flooring is maintained clean.			
- Observed debris in ceiling vents. Ensure ceiling is maintained clean.			

Inspection Date: 04/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: Facility presented as clean and well maintained during time of inspection.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	04/03/2024	03/25/2025
K047: Signs Posted; Last Inspection Report Available	0.5	04/03/2024	Corrected On Site
Observed no hand wash sign in toilet room. Ensure all hand wash sinks have a hand washing sign. Corrected on site.			

Inspection Date: 01/11/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: Change of ownership inspection for food facility.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	03/11/2024	04/03/2024
Observed no food manager safety certification. Ensure food manager safety certification is obtained within 60 days and keep a copy on site.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	02/01/2024	04/03/2024
- Observed degrading cutting boards. Ensure all equipment is commercial grade and maintained in good repair.			
- Observed wooden desk in back kitchen. Ensure all equipment is smooth, nonabsorbent and easily cleanable.			
- Observed tape on hose connection in mop sink. Repair/replace. Ensure all equipment is maintained in good repair.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ME-N-ED'S ON TAP

Facility ID: FA0014867

Site Address: 110 MARY AVE # 1 & 2, NIPOMO

Record ID: PR0020304

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 02/28/2025

Type of Service Description: REINSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: The purpose of this visit was to perform a reinspection after the permit suspension for lack of hot water on 2/27/25. Refer to that report for details.

On this date, all violations checked were observed corrected.

No further action required.

Violation Item	Points Lost	Comply By Date	Complied On Date
K021: Hot and Cold Water Available Observed intermittent hot (120F) and warm (100-104) water issues at all sinks. Ensure facility has an adequate, protected, pressurized, potable supply of hot and cold water at all times. Ensure three compartment and mop sink are able to maintain 120F. Ensure all hand wash sinks are able to maintain warm water between 100-104F.	2.0	02/28/2025	Uncorrected as of 5/2/2025
K023: No Rodents, Insects, Birds, or Animals Observed fruit flies in facility. Ensure all flies are removed from facility by safe, legal and effective means.	2.0	03/04/2025	Uncorrected as of 5/2/2025
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottles. Ensure all toxic spray bottles are labeled as to the contents of the container.	0.5	02/28/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed build up of food debris in shelving with pizza pans. Ensure all shelving is maintained clean.	0.5	03/03/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed free standing CO2 tanks near soda boxes. Ensure all CO2 tanks are affixed to a rigid structure.	0.5	03/01/2025	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed minimal sanitizer (quaternary ammonia) in sanitizer buckets. Ensure quaternary ammonia concentration is 200ppm. Corrected on site.	0.5	02/27/2025	Corrected On Site
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed unfinished material on ceiling above hot water heater. Ensure ceiling is smooth, nonabsorbent and easily cleanable. - REPEAT VIOLATION: Previous finish has worn off of the concrete floor in most high traffic areas. Develop a plan and timeline to refinish the floor in an approved finish. Approved finishes include commercial sheet vinyl, quarry tile, various porcelain tiles, or troweled/poured epoxy. Ensure all flooring is smooth, nonabsorbent and easily cleanable.	0.5	02/28/2025	Uncorrected as of 5/2/2025
K049: Permits Available Obtain an valid/current Public Health Permit.	0.5		Uncorrected as of 5/2/2025

Inspection Date: 01/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: Food facility presented well organized and well managed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies - Observed broken faucet at bar hand washing sink. Repair/Replace. Facility can use the fourth compartment of the bar warewash sink for hand washing in the interim. - Observed no paper towel dispenser at bar hand washing sink. Ensure all hand wash sinks are fully stocked with pump soap and paper towels. Facility is using a napkin dispenser until they can get a dispenser installed.	3.0	01/04/2024	Corrected On Site

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: ME-N-ED'S ON TAP****Facility ID:** FA0014867**Site Address:** 110 MARY AVE # 1 & 2, NIPOMO**Record ID:** PR0020304**Program Description:** MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP**Inspection Date: 01/04/2024****Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 93.0**Overall Inspection Comments:** Food facility presented well organized and well managed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	01/04/2024	Corrected On Site
Observed salad bar unit at 50F. Repair/replace. All sauces were placed back into the walk-in refrigeration unit (they had just been set into salad bar). Manager turned unit back on. Ensure unit can maintain 41F or below before placing any food items into it.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	01/04/2024	Corrected On Site
Observed free standing CO2 tanks. Ensure all CO2 tanks are affixed to a rigid structure. Corrected on site.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	01/06/2024	02/27/2025
Observed food debris/grime under three compartment sink. Ensure all floors/walls/ceilings are maintained clean. Manager has a deep cleaning protocol in place and will be cleaning the back of the kitchen (near three compartment sink) soon.			



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
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FA0013515

PR0019028

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MENU MEAL PREP, THE

Facility ID: FA0013515

Site Address: 4750 ALLENE WY, SAN LUIS OBISPO

Record ID: PR0019028

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 01/08/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: Set up verified during inspection of the commissary. No food prep during the inspection.

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K024: Person In Charge Present and Performs Duties; Valid Certification

1.0

02/24/2025

Uncorrected as of 5/2/2025

Submit current Food Safety Certification

K049: Permits Available

0.5

01/16/2025

Uncorrected as of 5/2/2025

Obtain an valid/current Public Health Permit.

You are directed to discontinue operation of this facility due to the lack of a Public Health Permit and the failure of the facility to operate in compliance with the California Health and Safety Code.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MERCADO Y CARNICERIA LA MIA

Facility ID: FA0005266

Site Address: 515 ORCHARD RD, NIPOMO

Record ID: PR0007895

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 01/22/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>01/22/2025</u>	
K038: Approved Lighting/Ventilation: Adequate, Used Observed one light out in hood system. Repair/replace.	<u>0.5</u>	<u>01/23/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed broken quarry tile around floor sink near meat display case. Repair/replace. Ensure all flooring is maintained in good repair.	<u>0.5</u>	<u>02/05/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 03/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.	<u>3.0</u>	<u>03/04/2024</u>	<u>Corrected On Site</u>
K027: Food Separated and Protected REPEAT VIOLATION: "Observed raw meat on top of cardboard box in walk-in refrigerator. Ensure all food is separated and protected from contamination." - Observed uncovered raw meat and meat being kept directly on shelving and cardboard boxes in walk-in freezer. Ensure all food is separated and protected from contamination.	<u>1.0</u>	<u>03/04/2024</u>	<u>01/22/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed cardboard being used for shelving. Discontinue this practice. Cardboard can harbor vermin. Ensure all equipment is commercial grade, smooth, nonabsorbent and easily cleanable.	<u>0.5</u>	<u>03/04/2024</u>	<u>01/22/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used REPEAT VIOLATION: "Observed three lights out in hood system. Repair/replace."	<u>0.5</u>	<u>03/06/2024</u>	<u>01/22/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 27 and 38.	<u>2.0</u>	<u>03/04/2024</u>	<u>01/22/2025</u>

Inspection Date: 08/09/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MERCADO Y CARNICERIA LA MIA

Facility ID: FA0005266

Site Address: 515 ORCHARD RD, NIPOMO

Record ID: PR0007895

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 08/09/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed pile of ice blocking access to hand wash sink. Ensure hand wash sink is easily accessible at all times.	<u>3.0</u>	<u>08/09/2023</u>	<u>03/04/2024</u>
K007: Proper Hot and Cold Holding Temperatures Observed two refrigeration units out of temperature compliance (~45F). Manager stated that the units had been open for deep cleaning and restocking. Ensure units go back down to 41F or below with secondary thermometers. Manager was going to place new thermometers in the units to monitor.	<u>3.0</u>	<u>08/09/2023</u>	<u>Corrected On Site</u>
K027: Food Separated and Protected Observed raw meat on top of cardboard box in walk-in refrigerator. Ensure all food is separated and protected from contamination.	<u>1.0</u>	<u>08/09/2023</u>	<u>01/22/2025</u>
K030: Food Storage; Food Storage Containers Identified Observed boxes of raw chicken on floor of walk-in refrigerator. Ensure all food is stored 6 inches off the floor.	<u>0.5</u>	<u>08/09/2023</u>	<u>03/04/2024</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed grime/build-up on ice chute. Ensure unit is cleaned and sanitized on a regular basis.	<u>0.5</u>	<u>08/09/2023</u>	<u>03/04/2024</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed three lights out in hood system. Repair/replace.	<u>0.5</u>	<u>08/09/2023</u>	<u>01/22/2025</u>
K039: Thermometers Provided and Accurate Observed no functional secondary thermometers in refrigeration unit. Ensure every unit has a functioning secondary thermometer to monitor temperatures.	<u>0.5</u>	<u>08/09/2023</u>	<u>03/04/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MERRY HILL COFFEE & TEAS

Facility ID: FA0016758

Site Address: 1121 ROSSI UNIT C, TEMPLETON

Record ID: PR0022376

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 04/17/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>04/21/2025</u>	<u>04/17/2025</u>
Observed a large tray drying inside the mop sink. Ensure that the mop sink is kept clear of dishes/items to prevent contamination if backflow ever occurs. Corrected on site.			

Inspection Date: 07/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: The new owners have kept the facility in good condition and continue to make improvements to their overall operation.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>09/16/2024</u>	<u>04/21/2025</u>
The food facility owner or an employee must obtain a valid/current food safety protection certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.			
The designated individual has 60 days to complete the food manager course. Copies of the food manager certifications should be kept on site, at all times, for future inspections and/or any inquiries.			

Inspection Date: 04/18/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MERSEA'S

Facility ID: FA0012186

Site Address: 3985 AVILA BEACH DR, AVILA BEACH

Record ID: PR0017604

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed boxes of fruit juice in the sink (at bar). Discontinue blocking access to the hand washing sink at all times.	<u>3.0</u>	<u>11/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K029: Toxic Substances Properly Identified, Stored, Used Observed a couple of spray bottles with unidentified solutions. Properly label all chemicals.	<u>0.5</u>	<u>11/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed small containers being used as scoops. Ensure that all scoops are of approved materials and are stored properly.	<u>0.5</u>	<u>12/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use -Observed scoops fully emerged in the ingredients. Store all scoops, in bulk containers, in a proper manner to protect from contamination. Corrected on site. -Properly secure the pressurized CO2 tank. Corrected on site.	<u>0.5</u>	<u>11/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Maintain all exterior doors closed except when in use to help prevent flies/vermin from entering facility. Corrected on site. It is recommended a screen be installed at the back door.	<u>0.5</u>	<u>05/22/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 10/10/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 85.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Restock single service hand towels when you get low on them. Promptly replaced today.	<u>3.0</u>		<u>10/10/2023</u>
K014: Food Contact Surfaces: Clean and Sanitized Provide and maintain proper sanitizer concentration to ensure proper sanitization. Use sanitizer to clean off work tables after food containers have been moved.	<u>3.0</u>		<u>10/10/2023</u>
K030: Food Storage; Food Storage Containers Identified Cover all foods or store in the walk in until ready for continued processing. Large batch of rice in deep stainless steel pan out today by open back door. Close the screen door to that area.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Use the chlorine test strips prior to running the mechanical dish washer with dirty dishes as per instruction during inspection today to ensure the equipment is working properly.	<u>0.5</u>		<u>10/10/2023</u>
K040: Wiping Cloths: Properly Used and Stored Ensure sanitizing solution for wiping cloths are not turbid and are of an approved concentration of sanitizer. Wipe down surfaces once food containers have been removed.	<u>0.5</u>	<u>10/10/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>		<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** MERSEA'S**Facility ID:** FA0012186**Site Address:** 3985 AVILA BEACH DR, AVILA BEACH**Record ID:** PR0017604**Program Description:** HR25 - RESTAURANT (SEATING 51 +) - FULL PREP**Inspection Date:** 10/10/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 85.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MESA MIDDLE SCHOOL

Facility ID: FA0001309

Site Address: 2555 HALCYON RD, ARROYO GRANDE

Record ID: PR0001309

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/20/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	03/20/2025	
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5		Uncorrected as of 5/2/2025
- Observed no grout on cove tile near walk-in refrigeration. Repair/replace. Ensure all flooring is smooth, nonabsorbent and easily cleanable. - Observed broken cove tile behind toilet. Repair/replace. Ensure all flooring is maintained in good repair. - Observed broken FRP on wall corner near three compartment sink. Ensure all walls are maintained in good repair.			

Inspection Date: 09/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	09/10/2024	
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	09/24/2024	Uncorrected as of 5/2/2025
Observed broken panel on screen door. Repair/replace screen to ensure kitchen is maintained fully enclosed.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	09/24/2024	03/20/2025
Observed broken tile by walk-in refrigeration unit. Ensure all flooring is maintained in good repair.			

Inspection Date: 04/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	04/11/2024	09/10/2024
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	04/18/2024	09/10/2024
- Observed one particle board ceiling tile installed. This is not an approved material for a food facility. Ensure the ceiling tiles are smooth, nonabsorbent and easily cleanable. Facility can replace the one tile to match the rest of the ceiling. - Observed degrading paint/wall in dry storage room on corner. Repair/replace. Ensure floors/walls/ceilings are maintained in good repair.			

Inspection Date: 10/10/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: MESA MIDDLE SCHOOL

Facility ID: FA0001309

Site Address: 2555 HALCYON RD, ARROYO GRANDE

Record ID: PR0001309

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 10/10/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>12/11/2023</u>	<u>04/11/2024</u>
Observed food facility that wash, rinse, soak, thaw or similarly prepare foods. Ensure food preparation sink is installed per CA Retail Food Code 114163: ".....all PERMANENT FOOD FACILITIES that wash, rinse, soak, thaw, or similarly prepare FOODs shall be provided with a FOOD PREPARATION sink. (1) The FOOD PREPARATION sink shall have a minimum dimension of 18 inches by 18 inches in length and width and 12 inches in depth with an integral drainboard or adjacent table at least 18 inches by 18 inches in length and width. (2) The FOOD PREPARATION sink shall be located in the FOOD PREPARATION area, provided exclusively for FOOD PREPARATION, and accessible at all times. (3) The sink shall be equipped with an adequate supply of hot and cold running water through a mixing valve." Please contact EHS department prior to any equipment installation.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>12/03/2023</u>	<u>04/11/2024</u>
Observed hole in ceiling in kitchen. Ensure ceiling is repaired so that it is smooth, non-absorbent and easily cleanable.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MESA VIEW MARKET

Facility ID: FA0002752

Site Address: 610 MESA VIEW DR, ARROYO GRANDE

Record ID: PR0000155

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 02/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	02/14/2025	Uncorrected as of 5/2/2025
Repeat Violation: Observed no sanitizer test strips for bleach at facility. Ensure correct testing equipment is obtained to properly test sanitizer concentration. Facility had quat test strips but uses bleach to clean soda nozzles.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	02/13/2025	Uncorrected as of 5/2/2025
Observed some debris on fan in walk-in refrigeration unit. Ensure all equipment is maintained clean and in good repair.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	02/15/2025	Uncorrected as of 5/2/2025
Observed debris underneath equipment and on flooring in back storage area near hand wash sink. Ensure all floors are maintained clean.			
K047: Signs Posted; Last Inspection Report Available	0.5	02/12/2025	Uncorrected as of 5/2/2025
Observed no hand wash sign at hand wash sink. Ensure all hand wash sinks have a hand wash sign posted. Sign provided to manager.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	02/11/2025	Uncorrected as of 5/2/2025
See comments in section 34.			

Inspection Date: 09/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	09/15/2023	Uncorrected as of 5/2/2025
Observed no sanitizer test strips at facility. Ensure correct testing equipment is obtained to properly test sanitizer concentration.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	09/12/2023	02/11/2025
- Observed grime on soda nozzle gaskets. Ensure soda nozzles are cleaned and sanitized on a regular basis. - Observed discolored mop sink. Ensure mop sink is maintained clean and in good repair.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	09/14/2023	02/11/2025
Observed some debris on walls and fan in walk-in refrigeration unit. Ensure surfaces are cleaned and sanitized.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MEZZO ITALIANO

Facility ID: FA0013187

Site Address: 1622 MAIN ST, CAMBRIA

Record ID: PR0018738

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/09/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed broken hand soap dispenser at hand wash sink. Repair or replace damaged hand washing cleanser dispenser.	<u>3.0</u>	<u>05/09/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified Observed box of produce on walk in cooler floor. Properly elevate food items/packages/container at least 6 inches above the floor.	<u>0.5</u>	<u>04/11/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K033: Nonfood-Contact Surfaces Clean Observed debris accumulation on door gaskets and under shelves in prep cooler units. Thoroughly clean all equipment, and shelving. Ensure all nonfood-contact surfaces are maintained clean.	<u>0.5</u>	<u>04/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed light bulbs out in hood system. Replace.	<u>0.5</u>	<u>04/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>04/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available 1) Ensure required hand washing sign is posted. 2) Maintain a copy of the most recent routine inspection report at the facility.	<u>0.5</u>	<u>04/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 06/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: MI CASA

Facility ID: FA0017083

Site Address: 2848 MAIN ST, MORRO BAY

Record ID: PR0022717

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Observed expired food handler certificates. Ensure all food employees have a valid/current food handler card/certificate.	<u>1.0</u>	<u>03/10/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottles with chemicals. Properly label all chemicals and store in an area separate from food and utensils.	<u>0.5</u>	<u>02/12/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified Observed unlabeled containers with food in walk in cooler. Provide labels to all working containers to indicate contents.	<u>0.5</u>	<u>02/17/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K033: Nonfood-Contact Surfaces Clean Observed debris accumulation on prep cooler door gaskets. Thoroughly clean all equipment and ensure all nonfood-contact surfaces are maintained clean.	<u>0.5</u>	<u>02/17/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1) Observed gaps on screen door in back of kitchen. Properly rodent proof the exterior doors to eliminate gaps greater than 1/4 inch. 2) Observed personal items stored on shelves in with equipment. Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms.	<u>0.5</u>	<u>03/10/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 01/09/2025

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is approved to open.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MI GUADALAJARA MARKET LLC

Facility ID: FA0007162

Site Address: 1400 W GRAND AVE STE D, GROVER BEACH

Record ID: PR0011095

Program Description: MR13 - RETAIL MKT (5,001- 10,000 SF) - MODERATEPREP

Inspection Date: 03/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed dry sausage being placed onto the service counter of the meat/deli area. Inspector directed the sausage be placed in the plastic display container. Corrected on site. Ensure all food products are stored so as to be protected from contamination at all times.	<u>1.0</u>	<u>03/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Replace the light bulb in the freezer side of the walk-in. Ensure that the light bulb is either shatterproof/coated/or shielded to prevent contamination.	<u>0.5</u>	<u>04/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Provide an accurate secondary thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>04/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure storage area in the back of the facility is kept free of items that are unnecessary to the operation and/or maintenance.	<u>0.5</u>	<u>12/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 03/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: Inspection of the new cook line/deli area. Facility is approved to begin using the new cook line and deli area. Ensure equipment is regularly cleaned behind and beneath.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure Food Handler Cards for all employees are kept on site and ready for review during inspections. REPEAT VIOLATION.	<u>1.0</u>	<u>03/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: - No food handler cards	<u>2.0</u>	<u>03/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 02/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: Facility has installed a cook line/deli area. Approval by local Planning & Building department and Fire Department must be obtained before approval to operate from the Health Dept. Contact your inspector once approvals have been obtained for an inspection of the new deli area.

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: MI GUADALAJARA MARKET LLC

Facility ID: FA0007162

Site Address: 1400 W GRAND AVE STE D, GROVER BEACH

Record ID: PR0011095

Program Description: MR13 - RETAIL MKT (5,001- 10,000 SF) - MODERATEPREP

Inspection Date: 02/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: Facility has installed a cook line/deli area. Approval by local Planning & Building department and Fire Department must be obtained before approval to operate from the Health Dept. Contact your inspector once approvals have been obtained for an inspection of the new deli area.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>02/21/2024</u>	<u>03/29/2024</u>
1) No soap was available at the hand sink behind the meat counter at start of inspection. Ensure hand soap is available in the wall mounted dispenser at all times. Corrected on site. 2) Repair the hand sink in the back room that is falling off the wall.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>02/21/2024</u>	<u>03/29/2024</u>
Ensure Food Handler Cards for all employees are kept on site and ready for review during inspections.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>02/21/2024</u>	<u>03/29/2024</u>
Obtain chlorine sanitizer test strips to ensure 100ppm chlorine sanitizer in solution.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>02/21/2024</u>	<u>03/29/2024</u>
Immediately discontinue using raw wood blocks inside the raw meat displays. Wood is absorbent and cannot be cleaned and sanitized properly. Ensure all food equipment is smooth, nonabsorbent, and easily cleanable.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>02/21/2024</u>	<u>03/29/2024</u>
Maintain the mop sink in clean condition.			



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0014073

PR0019542

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: MICHAEL'S STORE #5140

Facility ID: FA0014073

Site Address: 273 Madonna RD Ste B, San Luis Obispo

Record ID: PR0019542

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 06/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K049: Permits Available

0.5

06/28/2024

Uncorrected as of 5/2/2025

Maintain the 2024 Public Health Permit in a conspicuous place.



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
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FA0016067

PR0021601

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MICHELADAS MICHINALOA

Facility ID: FA0016067

Site Address: 622 12TH ST, PASO ROBLES

Record ID: PR0021601

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 09/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered

Inspection Date: 12/05/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MIJIT MART

Facility ID: FA0000034

Site Address: 1700 EMBARCADERO, MORRO BAY

Record ID: PR0000034

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 10/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 10/10/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NO VIOLATION

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MILESTONE TAVERN

Facility ID: FA0012264

Site Address: 972 E FOOTHILL BLVD, SAN LUIS OBISPO

Record ID: PR0017695

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/03/2024

Type of Service Description: REINSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: The purpose of this visit was to perform a reinspection after the initial inspection dated 11/25/24. Refer to that inspection report for details.

Inspection Date: 11/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 78.5

Overall Inspection Comments: The purpose of this visit was to perform a routine inspection.

Facility will be inspected on or after 12/1/24. All violations shall be corrected by this date. If subsequent reinspections are required to determine correction or compliance, the facility will be billed at an hourly rate.

Education and direction regarding the following topics were given at the time of the inspection:

- 1) Proper glove use. Gloves must be worn to minimize bare hand contact with food. Hands must be washed each time gloves are donned when changing tasks.
- 2) Finishes must be smooth, durable and easily cleanable. Foil lined shelves are not approved finishes.
- 3) Potentially hazardous food may be held without temperature control for a maximum of 2 hours during active prep. Tater tots at the prep line must be held at approved temperature unless they are part of active food preparation.

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use	2.0	11/25/2024	
The following observations were made at the time of the inspection:			
1) Observed an employee eating at the hot line. The employee finished eating and began prepping food without first washing his hands. Refer to the hand washing violation 005.			
2) An employee was observed eating a tater tot at the hot line.			
K005: Proper Handwash Procedures and Glove Use	5.0	11/25/2024	Corrected On Site
Observed an employee eating at the hot line. The employee finished eating and began prepping food without first washing his hands. Refer to the eating violation 004.			
The violation was corrected by the employee removing his gloves and washing his hands before returning to food preparation.			
K006: Adequate/Accessible Handwash Sinks, Supplies	5.0	11/25/2024	Corrected On Site
After observing an employee eating at the hot line, then continuing to prepare food, the employee was directed to wash their hands. No soap was available at the hand sink the employee used, but they rinsed their hands and returned to food preparation.			
This violation was corrected by directing the employee to use another hand sink where soap was available.			
K014: Food Contact Surfaces: Clean and Sanitized	5.0	11/25/2024	Corrected On Site
No sanitizer was measured in the prep line sanitizer bucket during active prep. No sanitizer was measured at the sanitizer dispenser at the three compartment sink.			
The violation was corrected by directing the operator to use chlorine and remake all the sanitizer buckets.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MILESTONE TAVERN

Facility ID: FA0012264

Site Address: 972 E FOOTHILL BLVD, SAN LUIS OBISPO

Record ID: PR0017695

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 78.5

Overall Inspection Comments: The purpose of this visit was to perform a routine inspection.

Facility will be inspected on or after 12/1/24. All violations shall be corrected by this date. If subsequent reinspections are required to determine correction or compliance, the facility will be billed at an hourly rate.

Education and direction regarding the following topics were given at the time of the inspection:

- 1) Proper glove use. Gloves must be worn to minimize bare hand contact with food. Hands must be washed each time gloves are donned when changing tasks.
- 2) Finishes must be smooth, durable and easily cleanable. Foil lined shelves are not approved finishes.
- 3) Potentially hazardous food may be held without temperature control for a maximum of 2 hours during active prep. Tater tots at the prep line must be held at approved temperature unless they are part of active food preparation.

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected	<u>1.0</u>	<u>11/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>
A) Observed raw cubed beef and raw fish stored next to ready to eat food like sliced tomatoes and salsa in the cold top prep cooler at the hot line.			
B) Observed food stored on the floor of the walk in freezer.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>11/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>
A) Observed the following violations:			
1) Observed all the french fries were defrosted in the french fry freezer at the hot line.			
2) Observed the walk in cooler door to be in disrepair.			
3) Observed an inoperable oven in the storage area.			
4) Observed an inoperable ice machine at the bar.			
B) Food debris was observed on the deli slicer. Clean the slicer.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>11/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>
A) Observed a wet towel stored outside of a sanitizer bucket.			
B) Observed unsecured pressurized CO2 cylinders in the dry storage area. Secure the cylinders.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Maintain an air gap of at least one inch between discharge pipes and the flood level of the floor sinks.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: MILK T SOCIETY

Facility ID: FA0016093

Site Address: 773 E FOOTHILL BLVD, SAN LUIS OBISPO

Record ID: PR0021652

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 01/29/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 80.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge	5.0		Uncorrected as of 5/2/2025
At the time of the inspection, the person in charge could not demonstrate knowledge of the following topics:			
1) Proper manual warewashing procedure.			
2) Sanitizer use, required concentrations, and testing procedure.			
K007: Proper Hot and Cold Holding Temperatures	5.0		01/29/2025
Measured the boba at 94F after being held for more than 4 hours.			
Maintain all potentially hazardous foods (PHF) at 41°F or below or at or above 135°F.			
K014: Food Contact Surfaces: Clean and Sanitized	5.0		01/29/2025
Observed an employee washing dishes without a sanitizing step.			
No sanitizer was available in the facility.			
The employee voluntarily closed the facility until sanitizer could be brought in.			
Education and direction regarding sanitizing and sanitizer concentrations were given at the time of the inspection.			
Clean and sanitize multi-use utensils and equipment in the following manner after coming in contact with food or becoming contaminated; wash with detergent and water not less than 100°F; rinse with clear potable water; sanitize with 100 ppm chlorine for 30 seconds, 200 ppm quaternary ammonium for 1 minute, 25ppm iodine for 1 minute, complete immersion in water of at least 171° F for 30 seconds, or other methods as approved.			
K021: Hot and Cold Water Available	2.0		Uncorrected as of 5/2/2025
Hot water was measured at a maximum of 111F.			
Maintain an adequate supply of hot potable water (minimum of 120°F) and cold potable water under pressure to all sinks (except hand washing sinks).			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0		Uncorrected as of 5/2/2025
Not every employee had a food handler card available for review at the time of the inspection.			
No Food Safety Manager's certificate was available for review at the time of the inspection.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5		Uncorrected as of 5/2/2025
Observed a container of "Home Defense" residential pesticide.			
Pesticides that are not specifically approved for food facilities are not permitted in the facility. Pesticides that are approved must only be applied by licensed pest control operators.			
K030: Food Storage; Food Storage Containers Identified	0.5		Uncorrected as of 5/2/2025
Observed an opened bulk ingredient container stored directly on the floor.			
Seal all containers of food to prevent vermin.			
Properly elevate food items/packages/container at least 6 inches above the floor.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5		Uncorrected as of 5/2/2025
No test strips were available in the facility.			
Provide approved and correct testing equipment to test for sanitizer concentration and/or hot water temperature.			
K040: Wiping Cloths: Properly Used and Stored	0.5		Uncorrected as of 5/2/2025
Observed a wet towel stored on the drain board of the three compartment sink.			
Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
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FA0012765

PR0018265

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: MIMI'S B&B ON THE SEA

Facility ID: FA0012765

Site Address: 2649 OCEAN BLVD, CAYUCOS

Record ID: PR0018265

Program Description: MR81 - BED & BREAKFAST

Inspection Date: 06/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MIRAZUR RESTAURANT

Facility ID: FA0016613

Site Address: 1365 2ND ST, LOS OSOS

Record ID: PR0022215

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/06/2024

Type of Service Description: REINSPECTION

Inspection Result Description: PERMIT VIOLATION - CORRECTED

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: The purpose of this visit was to perform a reinspection after a permit suspension dated 12/5/24. On this date all violations checked were observed corrected.

K007: Proper Hot and Cold Holding Temperatures

3.0

12/05/2024

The following temperatures were measured in the exterior walk in cooler:

- 1) Cooked Lamb 44
- 2) Mayonnaise 43
- 3) Mashed Potatoes 43
- 4) Sauce 43

Repair the cooler. Refer to violation 35.

K016: Shell Stock: Quality, Storage, Tags

2.0

12/05/2024

Observed oysters in the prep line reach in cooler without a tag. The operator stated that he had the tag.
The violation was corrected by placing the tag in with the shellstock.

Maintain shellfish certification tags with the original container until empty, and then maintain tags in chronological order on the premises for a period of not less than 90 days from the date of harvest.

K023: No Rodents, Insects, Birds, or Animals

4.0

Uncorrected as of 5/2/2025

Observed evidence of rodent activity in multiple critical areas of the facility.

Eliminate rodents and evidence of rodents (e.g. droppings, dead rodents, nesting material, rub marks) from the facility by safe, legal, and effective means at once.

- 1) Close all exterior entry points and seal all holes, cracks and crevices that may provide entry to the facility. Eliminate areas that may provide harborage.
- 2) Eliminate sources of water
- 3) Eliminate sources of food.
- 4) Contract a professional pest control provider for regular service.

K024: Person In Charge Present and Performs Duties; Valid Certification

1.0

Uncorrected as of 5/2/2025

Not all food handlers were able to present food handler cards at the time of the inspection.
Ensure all food employees have a valid/current food handler card/certificate.

K027: Food Separated and Protected

1.0

Uncorrected as of 5/2/2025

Observed raw shell eggs stored over ready to eat oysters.

To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken.

K029: Toxic Substances Properly Identified, Stored, Used

0.5

12/05/2024

Uncorrected as of 5/2/2025

Observed consumer grade rodent bait at the bar and in the prep area.

Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MIRAZUR RESTAURANT

Facility ID: FA0016613

Site Address: 1365 2ND ST, LOS OSOS

Record ID: PR0022215

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IMMINENT PUBLIC HEALTH HAZARD

Department Action Description: CLOSED UNTIL ABATED

Score: 85.5

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

- 1) Vermin Exclusion and infestation abatement.
- 2) Warewashing
- 3) Test strip use
- 4) Sanitizer bucket set up.
- 5) Reheating
- 6) Cooling

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	Uncorrected as of 5/2/2025	
1) Observed a pot of open food stored in the beer walk in cooler. The beer walk in cooler has vinyl top set cove and residential laminate flooring. This cooler is not approved for storage of anything except non potentially hazardous food in seal, commercially produced packages.			
2) Measured the exterior walk in cooler holding between 43F and 44F. Repair the cooler.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	Uncorrected as of 5/2/2025	
1) Observed unsecured CO2 cylinders in various places. Properly secure the pressurized CO2 tank.			
2) Observed a serving utensil fully immersed in a 5 gallon bucket of mayonnaise.			
K040: Wiping Cloths: Properly Used and Stored	0.5	Uncorrected as of 5/2/2025	
Observed a wet wiping cloth stored outside of the sanitizer bucket. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	Uncorrected as of 5/2/2025	
1) Observed numerous doors and windows propped open without screens. Maintain all exterior doors closed except when in use. Properly rodent proof the exterior doors to eliminate gaps greater than 1/4 inch.			
2) Observed numerous trash bags full of green waste stored behind the facility. Observed an accumulation of items that may provide vermin harborage. Ensure the premises is kept free of litter and items that are unnecessary to the operation and/or maintenance of the facility.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	Uncorrected as of 5/2/2025	
Observed a piece of cardboard under a table leg. Remove the cardboard and repair the leg. Ensure all floors and walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint.			
K049: Permits Available	0.5	Uncorrected as of 5/2/2025	
Maintain the Public Health Permit in a conspicuous place.			
K051: Permit Suspension	0.0	Uncorrected as of 5/2/2025	
Pursuant to California Health and Safety Code Section 114409, your permit is hereby suspended due to an immediate danger to the public's health and safety.			
Section 114259.1: K023- vermin infestation			
You must close and remain closed until given written approval by the County of San Luis Obispo Environmental Health Services Division to reopen. Please call Joel Schwartz, REHS at (805) 781-5757 when you are ready to schedule a reinspection.			
If you so choose, you may submit a written request for a hearing within 15 calendar days of the date of this notice to show cause why your permit should not be suspended by contacting:			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MIRAZUR RESTAURANT

Facility ID: FA0016613

Site Address: 1365 2ND ST, LOS OSOS

Record ID: PR0022215

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/28/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility approved to open.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MISSION COLLEGE PREP

Facility ID: FA0000404

Site Address: 682 PALM ST, SAN LUIS OBISPO

Record ID: PR0000404

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MISSION MARKET LIQUOR & DELI

Facility ID: FA0016641

Site Address: 1402 MISSION ST, SAN MIGUEL

Record ID: PR0022250

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 08/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	08/15/2024	Uncorrected as of 5/2/2025
Hand wash station in deli area missing soap and paper towels at the time of inspection. Keep hand wash stations stocked at all times for thorough and frequent hand washing.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	08/23/2024	Uncorrected as of 5/2/2025
Unable to verify test strips at the time of the inspection. Ensure quat test strips are obtained and used to measure 200 ppm quat in solution at the 3-compartment sink and in the wiping cloth buckets/solution.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5		Uncorrected as of 5/2/2025
1. Observed build up of mildew on inside of ice chute. Clean and sanitize.			
K047: Signs Posted: Last Inspection Report Available	0.5	08/15/2024	Uncorrected as of 5/2/2025
Maintain a copy of the most recent routine inspection report at the facility.			
K049: Permits Available	0.5	08/15/2024	Uncorrected as of 5/2/2025
Not able to locate posted health permit at the time of the inspection. Maintain the Public Health Permit in a conspicuous place.			

Inspection Date: 02/26/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: At this time the facility is only serving prepackage food. In the future, the deli area will be opened. The inspection of the deli will be scheduled prior to opening.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0		Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	03/01/2024	Uncorrected as of 5/2/2025
Ensure chlorine test strips are obtained and used to measure 100 ppm chlorine in solution at the 3-compartment sink and in the wiping cloth buckets.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	03/01/2024	Uncorrected as of 5/2/2025
1. Observed build up of mildew on inside of ice chute. Clean and sanitize.			
2. Observed broken walk in freezer unit. Repair or replace unit. Ensure equipment is maintained clean, functional, and in good repair			
K039: Thermometers Provided and Accurate	0.5	03/08/2024	Uncorrected as of 5/2/2025
Ensure secondary thermometers are installed in all refrigeration units holding potentially hazardous foods.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MISSION STATION

Facility ID: FA0000868

Site Address: 328 MARSH ST, SAN LUIS OBISPO

Record ID: PR0000868

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 03/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

03/28/2025

Uncorrected as of 5/2/2025

Observed unsealed concrete floor in the back room. Ensure concrete floors are sealed with flooring from our approved flooring list in order to be easily cleanable. Concrete is porous and not cleanable.

K047: Signs Posted; Last Inspection Report Available

0.5

03/28/2025

Uncorrected as of 5/2/2025

No hand wash sign observed in the bathroom. Ensure hand wash signs are posted at all hand washing sinks to remind employees to wash their hands.

Inspection Date: 04/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MISSION VIEW HEALTH CENTER

Facility ID: FA0008866

Site Address: 1425 WOODSIDE DR, SAN LUIS OBISPO

Record ID: PR0014881

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 01/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 07/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MISTURA RESTAURANT

Facility ID: FA0013877

Site Address: 570 HIGUERA ST STE 105, SAN LUIS OBISPO

Record ID: PR0019366

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	02/14/2025	Uncorrected as of 5/2/2025
Observed Food Managers card out of date. Please send your inspector an updated Food Managers card as the one we have on file is Carlos Mendez from 2019.			

Inspection Date: 08/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	08/30/2024	Corrected On Site
Observed dishwasher not dosing any sanitizer. Manager replaced the sanitizer container with a new, full container and it still would not work. Instructed manager to wash all dishes in the three compartment sink until the dishwasher is repaired. Notify me when the dishwasher is functioning properly.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	08/30/2024	02/14/2025
Observed a personal backpack in the dishwasher area. Ensure all personal items remain outside of any food prep areas.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	09/30/2024	02/14/2025
Observed several broken tiles in the middle of the floor in the kitchen. Repair or replace all broken tiles to ensure a smooth and cleanable surfaces in all food prep areas.			

Inspection Date: 10/10/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	10/10/2023	Corrected On Site
Prep top unit measured 48F and small fridge on cook line measured 51F. Employee voluntarily removed PHF from both units. Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F. Repair or replace units.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	10/20/2023	08/30/2024
Ensure Food Managers Certificate and Food Handler Cards are obtained and stored on site, available for inspector review.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	10/20/2023	08/30/2024
Replace light out under hood.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MISTURA RESTAURANT

Facility ID: FA0013877

Site Address: 570 HIGUERA ST STE 105, SAN LUIS OBISPO

Record ID: PR0019366

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/10/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K039: Thermometers Provided and Accurate

0.5

10/10/2023

08/30/2024

Provide thermometers in all refrigeration units to accurately measure temperature. Observed missing thermometers in some refrigeration units.



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FA0008754

PR0014704

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as of 5/2/2025

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Facility Name: MITCHELL VINEYARD & WINERY

Facility ID: FA0008754

Site Address: 2515 MITCHELL RANCH WAY, PASO ROBLES

Record ID: PR0014704

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 10/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 06/30/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MOBIL MART

Facility ID: FA0002759

Site Address: 911 Morro Bay BLVD, MORRO BAY

Record ID: PR0001360

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 11/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K031: Consumer Self Service Observed residue buildup on nozzles of self service soda dispenser. Clean, sanitize and maintain on routine schedule to prevent build up.	<u>0.5</u>	<u>11/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used 1) Observed dust accumulation on fan covers in walk in cooler. Ensure equipment is maintained clean, functional, and in good repair. 2) Observed restroom ventilation to be out of order. Repair or replace and ensure to provide operable ventilation in the toilet room.	<u>0.5</u>	<u>11/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 11/20/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration.	<u>0.5</u>	<u>11/24/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed dust accumulation on fan in walk-in cooler. Ensure equipment is maintained clean, functional, and in good repair.	<u>0.5</u>	<u>11/27/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Observed paper towels out of stock. Ensure paper towels are stocked and available for use at all times at all hand washing stations.	<u>0.5</u>	<u>11/22/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Need to clean and sanitize the floor sinks more frequently to prevent the buildup of debris. 2) Observed debris accumulation under storage racks in walk in cooler. Clean and sanitize area on routine schedule.	<u>0.5</u>	<u>11/27/2023</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MOE'S MEDITERRANEAN

Facility ID: FA0016204

Site Address: 1035 CHORRO ST, SAN LUIS OBISPO

Record ID: PR0021765

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Observed food managers card is expired. Ensure you renew this certification as soon as possible and please send confirmation once certification is completed.	<u>1.0</u>	<u>05/03/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed cardboard lining shelf of the prep table. Ensure smooth and easily cleanable surface by removing cardboard.	<u>0.5</u>	<u>03/03/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mop sitting in mop bucket. Ensure mop hang dries above the mop sink to reduce bacteria build up in the mop.	<u>0.5</u>	<u>03/03/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grease and grime accumulating on the floor under the prep table. Ensure floors are cleaned and maintained.	<u>0.5</u>	<u>03/03/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION; -Observed food managers card is expired. Ensure you renew this certification as soon as possible and please send confirmation once certification is completed.	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge Observed a child in the prep area of the kitchen. Ensure no children are in the kitchen for the health and safety of theirs and others.	<u>5.0</u>	<u>08/29/2024</u>	<u>Corrected On Site</u>
K014: Food Contact Surfaces: Clean and Sanitized Observed no sanitizer solution in use. Ensure there are always buckets of sanitizer solution at proper concentrations available and in use. Staff corrected on site.	<u>3.0</u>	<u>08/29/2024</u>	<u>Corrected On Site</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Observed food managers card is expired. Ensure you renew this certification as soon as possible and please send confirmation once certification is completed.	<u>1.0</u>	<u>08/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured CO2 tank. Properly secure the pressurized CO2 tank.	<u>0.5</u>	<u>08/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: MOES PIZZA

Facility ID: FA0015697

Site Address: 7339 EL CAMINO REAL, ATASCADERO

Record ID: PR0021197

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 11/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Provide labels to all bulk containers to indicate ingredients.	<u>0.5</u>	<u>11/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed plastic containers used as scoops in flour bags. Ensure that approved scoops are used and are stored with the handle upright to prevent cross contamination.	<u>0.5</u>	<u>11/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices Observed a leak at the 3-compartment sinks faucet. Ensure that the leak is corrected. Plumbing fixtures must be fully operative and in good repair.	<u>0.5</u>	<u>11/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 01/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K035: Adequate/Approved Equipment/Utensils, Maintained Clean refrigeration gaskets of food debris.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MOJO FROYO

Facility ID: FA0017632

Site Address: 801 B MAIN ST, CAMBRIA

Record ID: PR0022772

Program Description: LR23 - RESTAURANT (SEATING UNDER 10) - MINIMAL PREP

Inspection Date: 04/09/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	05/09/2025	Uncorrected as of 5/2/2025

Ensure the food facility owner or an employee has a valid/current food safety protection certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate once complete as per discussion.

Inspection Date: 02/04/2025

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: MOJO'S VILLAGE BEAN

Facility ID: FA0014906

Site Address: 2320 MAIN ST, CAMBRIA

Record ID: PR0020331

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 01/15/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify food safety manager at time of inspection. Ensure the food facility owner or an employee has a valid/current food safety protection certificate and keep copy on site.	<u>1.0</u>	<u>01/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottle with chemical liquid in mop sink area. Properly label all chemicals and store in an area separate from food and utensils.	<u>0.5</u>	<u>01/22/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Maintain the current Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>01/22/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 03/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K030: Food Storage; Food Storage Containers Identified Provide labels to all working bulk food containers to indicate contents.	<u>0.5</u>	<u>04/04/2024</u>	<u>01/17/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure required hand washing signs are posted.	<u>0.5</u>		<u>03/21/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: MOMOTARO RAMEN

Facility ID: FA0014551

Site Address: 1803 SPRING ST # 9, PASO ROBLES

Record ID: PR0020015

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility is clean and well maintained.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 03/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/06/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: MONARCA RESTAURANT

Facility ID: FA0016340

Site Address: 1104 PINE ST, PASO ROBLES

Record ID: PR0021911

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use Discontinue eating foods in food preparation areas.	2.0	10/04/2024	Corrected On Site
K007: Proper Hot and Cold Holding Temperatures Observed two door refrigeration unit cold holding at 55F. Employees removed PHF from unit, to cold hold at 41F and below, in adjacent refrigeration unit. All PHF (bacon and chorizo) had recently been transferred from freezer to refrigeration unit. Other food products were whole uncut produce. No foods required discarding. Ensure refrigeration unit is repaired or replaced to cold hold at 41F. Submit proof of service to EHS.	3.0	10/04/2024	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure employees obtain food handler cards and store copies on site for inspector review.	1.0	10/11/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified 1. Properly elevate food items/packages/container at least 6 inches above the floor. 2. To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken.	0.5	10/11/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Clean hood grates of grease accumulation.	0.5	10/18/2024	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Store recent health inspection report on site, available for inspector and customer review upon request.	0.5	10/11/2024	Uncorrected as of 5/2/2025
K049: Permits Available Post current health permit in a conspicuous location.	0.5	10/25/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	10/04/2024	Uncorrected as of 5/2/2025

Inspection Date: 03/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure employees obtain food handler cards and store copies on site for inspector review.	1.0	04/05/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Ensure mops are hung to dry at mop sink.	0.5	03/22/2024	10/04/2024
K040: Wiping Cloths: Properly Used and Stored Ensure sanitizer wiping cloths remain in sanitizer solution when not in active use.	0.5	03/19/2024	Corrected On Site
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure employee personal items are stored out of clean linen storage areas.	0.5	03/20/2024	10/04/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: MONARCA RESTAURANT

Facility ID: FA0016340

Site Address: 1104 PINE ST, PASO ROBLES

Record ID: PR0021911

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 08/21/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility approved to operate.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MONARCH CLUB/ CCMA

Facility ID: FA0007645

Site Address: 1645 TRILOGY PKWY, NIPOMO

Record ID: PR0011717

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.	3.0	01/28/2025	Corrected On Site
K023: No Rodents, Insects, Birds, or Animals Observed fruit flies in bar area. Ensure all flies are removed from facility by safe, legal and effective means.	2.0	01/30/2025	Uncorrected as of 5/2/2025
K026: Approved Thawing Methods Used, Frozen Food Observed meat being thawed in stagnant water. Discontinue this practice. Ensure potentially hazardous foods are thawed by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave. Corrected on site.	0.5	01/28/2025	Corrected On Site
K027: Food Separated and Protected Observed bowls being used to scoop bulk food. Discontinue this practice. Ensure scoops with handles are used to scoop bulk food and handles are maintained out of contact with food to prevent cross contamination.	1.0	01/30/2025	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed food being stored on the floor of the walk in freezer. Ensure all food items are elevated at least 6 inches off the ground.	0.5	01/29/2025	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Observed wet roll of sanitizer test strips (rendering the strips unusable). Ensure new test strips are obtained to properly measure sanitizer concentration.	0.5	01/29/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use REPEAT VIOLATION: Observed free standing CO2 tanks in back kitchen. Ensure CO2 tanks are affixed to a rigid structure.	0.5	01/29/2025	Uncorrected as of 5/2/2025
K041: Plumbing; Proper Backflow Devices REPEAT VIOLATIONS: - Observed grime in floor sink at bar. Ensure all floor sinks are maintained clean. - Observed multiple drains lines going into floor sink at the bar. Ensure there is an air gap (at least 1 inch) from the rim of the floor sink to the water inlet.	0.5	01/30/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean REPEAT VIOLATION: Observed accumulation of food debris and grime underneath equipment in bar. Ensure all floors/walls/ceilings are maintained clean. Facility can implement a deep cleaning schedule to ensure equipment is moved for cleaning.	0.5	01/31/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 36, 41 and 45.	2.0	01/28/2025	Uncorrected as of 5/2/2025

Inspection Date: 04/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MONARCH CLUB/ CCMA

Facility ID: FA0007645

Site Address: 1645 TRILOGY PKWY, NIPOMO

Record ID: PR0011717

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>04/17/2024</u>	<u>01/28/2025</u>
- Observed low sanitizer concentration in sanitizer buckets. Ensure sanitizer concentration is at least 100ppm chlorine/bleach or 200ppm quaternary (quat) ammonium. Corrected on site. - Observed no sanitizer dispensing from mechanical warewasher at the bar. Discontinue use of unit. Ensure mechanical warewasher dispenses at least 50ppm of chlorine/bleach sanitizer. - Observed build up of debris on soda nozzles in the kitchen and bar. Ensure all food contact surfaces are maintained clean and sanitized.			
K029: Toxic Substances Properly Identified, Stored, Used	<u>0.5</u>	<u>04/18/2024</u>	<u>01/28/2025</u>
Observed unlabeled spray bottles. Ensure all toxic substances are properly identified and labeled as to their contents.			
K030: Food Storage: Food Storage Containers Identified	<u>0.5</u>	<u>04/17/2024</u>	<u>Corrected On Site</u>
Observed meat in tray underneath shelving in walk-in freezer. Ensure all food items are stored at least 6 inches above the ground. Corrected on site.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>04/18/2024</u>	<u>01/28/2025</u>
- Observed free standing CO2 tanks in back kitchen. Ensure CO2 tanks are affixed to a rigid structure. - Observed pizza paddle being stored in degrading wood shelf with dust and food debris. Discontinue this practice. Ensure utensils are stored in a manner to prevent any cross contamination.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>04/19/2024</u>	<u>01/28/2025</u>
- Observed grime in floor sink at bar. Ensure all floor sinks are maintained clean. - Observed multiple drains lines going into floor sink at the bar. Ensure there is an air gap (at least 1 inch) from the rim of the floor sink to the water inlet.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>04/19/2024</u>	<u>01/28/2025</u>
REPEAT VIOLATION: Observed accumulation of food debris and grime underneath equipment in bar and kitchen. Ensure all floors/walls/ceilings are maintained clean. Facility can implement a deep cleaning schedule to ensure equipment is moved for cleaning.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>04/18/2024</u>	<u>01/28/2025</u>
Observed no hand wash signs at all the hand washing sinks. Ensure there is a hand wash sign posted at every hand washing sink.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



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Facility Name: MONARCH DUNES GOLF RESORT, LLC

Facility ID: FA0007189

Site Address: 1606 TRILOGY WAY, NIPOMO

Record ID: PR0011135

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottles. Ensure all toxic spray bottles are labeled as to the contents of the container. Corrected on site.	0.5	01/28/2025	Corrected On Site
K035: Adequate/Approved Equipment/Utensils, Maintained Observed wood squares underneath legs of dishwasher. Discontinue the use of raw wood in food facility. Ensure all equipment is smooth, nonabsorbent, easily cleanable and commercial grade. Facility can install extenders.	0.5	01/31/2025	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed one sanitizer bucket with low levels of sanitizer (quat) solution. Ensure quaternary ammonia concentration is at least 200ppm in sanitizer bucket.	0.5	01/28/2025	Uncorrected as of 5/2/2025
K041: Plumbing: Proper Backflow Devices Observed piping going into floor sink in bar area. Ensure there is at least an one inch air gap between the rim of the floor sink and the pipe outlet.	0.5	02/01/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed grime/debris underneath bar sinks. Ensure all flooring is maintained clean. - Observed discolored ceiling tiles near hood system. Ensure all ceiling tiles are maintained clean and in good repair.	0.5	01/30/2025	Uncorrected as of 5/2/2025

Inspection Date: 01/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: Facility was well organized and well managed during time of inspection.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies -Observed utensil in hand wash sink near prep line. Ensure hand wash sink is only used for hand washing and utensils are placed in the warewash sink. - Observed trash can blocking hand wash sink near prep line. Ensure hand wash sinks are easily accessible at all times.	3.0	01/05/2024	01/28/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed light out in hood system. Repair/replace.	0.5	01/08/2024	01/28/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed back door propped open to kitchen. Ensure all exterior doors are maintained closed when not in use. Corrected on site.	0.5	01/05/2024	Corrected On Site



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Facility Name: MONARCH GROVE ELEMENTARY

Facility ID: FA0007912

Site Address: 348 LOS OSOS VALLEY RD, LOS OSOS

Record ID: PR0012010

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	09/09/2024	
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	09/11/2024	Uncorrected as of 5/2/2025

Observed mops being stored in mop sink. Ensure mops are hung up to air dry without soiling walls or equipment. Facility has a mop rack.

Inspection Date: 05/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	05/07/2024	
K040: Wiping Cloths: Properly Used and Stored	0.5	05/07/2024	Uncorrected as of 5/2/2025

Discontinue the use of sponges on food contact surfaces.

Inspection Date: 12/08/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MONARCH LIQUOR INC

Facility ID: FA0016833

Site Address: 671 W TEFFT STE 4, NIPOMO

Record ID: PR0022456

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 11/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Observed no food safety certifications. Ensure at least one person obtains a food manager safety certification and all other employees obtain a food handler card.	1.0	12/30/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed three compartment sink being used for old/broken product storage. Ensure three compartment sink is used for warewashing purposes.	0.5	11/27/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed hole in flooring. Ensure all flooring is maintained in good repair. Facility can wait to repair flooring when feasible.	0.5	05/26/2025	Uncorrected as of 5/2/2025

Inspection Date: 05/30/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 100.0

Overall Inspection Comments: Food facility is conditionally approved to open. Please ensure comments above are addressed prior to opening.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: MONIKA'S MACARONS

Facility ID: FA0016266

Site Address: 17 CHORRO STE A, SAN LUIS OBISPO

Record ID: PR0021836

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 01/24/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K049: Permits Available

0.5

02/28/2025

Uncorrected as of 5/2/2025

Obtain an valid/current Public Health Permit.

Inspection Date: 06/29/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: The facility was observed to be clean and well organized, and appears to be well managed.

AWRD: EXCELLENCE AWARD

0.0

06/29/2023

Award of Excellence was issued.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: MONTEREY LAKES RECREATION COMPANY

Facility ID: FA0015587

Site Address: 10625 NACIMIENTO LAKE DR, PASO ROBLES

Record ID: PR0021060

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 04/01/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: PERMIT VIOLATION

Department Action Description: TO BE RE-INSPECTED

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K049: Permits Available

0.5

Uncorrected as of 5/2/2025

Cannot verify valid health permit to operate. No food facility shall operate without a valid permit from the health department. If the health permit has not been received due to non-payment of health permit fees, immediately pay all applicable fees within 5 business days or closure of the facility may result. Contact (805) 781-5544 to pay by phone, visit www.slopublichealth.org/eh to pay online, or mail payments to/pay in person at 2156 Sierra way, San Luis Obispo, CA, 93401. Please note that mailed payments may not be received by the compliance deadline and it is the responsibility of the permit holder to ensure that payment is received prior to the compliance deadline in order to prevent facility closure.

Inspection Date: 04/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MONTEREY LAKES RECREATION COMPANY-LAKE NACIMIENTO RESORT

Facility ID: FA0016107

Site Address: 10625 NACIMIENTO LAKE DR, PASO ROBLES

Record ID: PR0021666

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/01/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: PERMIT VIOLATION

Department Action Description: TO BE RE-INSPECTED

Score: 99.0

Overall Inspection Comments: Per staff- the kitchen facility will not be used this year. Walk through inspection occurred. Equipment is maintained clean and unplugged.

Violation Item	Points Lost	Comply By Date	Complied On Date

K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5		Uncorrected as of 5/2/2025

Flooring under the stove is starting to degrade and peel up from the floor. Ensure all floors are smooth, durable, of approved materials, in good repair, and are free of any peeling paint. Submit plans to this department PRIOR to installing new flooring and base as to ensure the material is approved.

K049: Permits Available	0.5	04/08/2025	Uncorrected as of 5/2/2025

Cannot verify valid health permit to operate. No food facility shall operate without a valid permit from the health department. If the health permit has not been received due to non-payment of health permit fees, immediately pay all applicable fees within 5 business days or closure of the facility may result. Contact (805) 781-5544 to pay by phone, visit www.slopublichealth.org/eh to pay online, or mail payments to/pay in person at 2156 Sierra way, San Luis Obispo, CA, 93401. Please note that mailed payments may not be received by the compliance deadline and it is the responsibility of the permit holder to ensure that payment is received prior to the compliance deadline in order to prevent facility closure.

Inspection Date: 04/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: Satellite kitchen in the Marina: Staff will be serving hot dogs from a hot dog roller grill. Equipment and extra product will stored in the main kitchen.

Sweet Shack is not in operation this year.

AWRD: EXCELLENCE AWARD

0.0



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Facility Name: MONTEREY ROAD SCHOOL

Facility ID: FA0000372

Site Address: 3355 MONTEREY RD, ATASCADERO

Record ID: PR0000372

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations were observed at the time of inspection. Facility is well maintained.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K038: Approved Lighting/Ventilation: Adequate, Used

0.5

06/01/2024

09/10/2024

Ensure that the lights under the hood system are able to power on if needed.

Inspection Date: 12/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



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Facility Name: MOONSTONE BEACH BAR & GRILL

Facility ID: FA0000387

Site Address: 6550 MOONSTONE BEACH DR, CAMBRIA

Record ID: PR0000387

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gasket on walk in cooler. Repair or replace.	<u>0.5</u>	<u>01/26/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinder, Properly secure the pressurized CO2 tank.	<u>0.5</u>	<u>11/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	<u>0.5</u>	<u>11/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed fly strip hanging in food prep area. Discontinue this practice. Eliminate flies from the facility by safe, legal, and effective means.	<u>0.5</u>	<u>11/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed broken cove tile in back storage area. Repair or replace.	<u>0.5</u>	<u>05/26/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure all required hand washing signs are posted.	<u>0.5</u>	<u>11/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K036: Equipment, Utensils and Linens: Storage and Use Observed ice scooper sitting in ice bin. Properly store utensil in an approved and clean area.	<u>0.5</u>		<u>04/11/2024</u>



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as of 5/2/2025

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Facility Name: MOONSTONE LANDING

Facility ID: FA0008956

Site Address: 6240 MOONSTONE BEACH DR, CAMBRIA

Record ID: PR0015055

Program Description: LR23 - RESTAURANT (SEATING UNDER 10) - MINIMAL PREP

Inspection Date: 03/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	09/26/2025	Uncorrected as of 5/2/2025
Facility lacks approved flooring. Approved flooring with cove extending up the wall, is required in all areas including but, not limited to, areas with food, food prep, food storage, any room with sinks, refrigeration, toilet rooms, and around self-service areas. Contact your inspector for the approved flooring list and prior to any changes for approval.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
Repeat Violations: #45			

Inspection Date: 03/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	09/13/2024	Uncorrected as of 5/2/2025
Facility lacks approved flooring where food related sinks, equipment and food is stored. Contact your inspector prior to installation of new flooring.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025



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as of 5/2/2025

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Facility Name: MORENOS TAQUERIA

Facility ID: FA0016523

Site Address: 704 DOLLIVER ST, PISMO BEACH

Record ID: PR0022116

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/05/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	02/05/2025	Uncorrected as of 5/2/2025
Facility has Food Handlers for all employees but is missing a Food Manager Certificate. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections.			
K049: Permits Available	0.5	02/05/2025	Corrected On Site
Facility has not paid 2025 Health Permit fees. Facility has until 2/12/2025 to pay fees or will face closure. *Violation corrected same day*			

Inspection Date: 12/14/2023

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	12/14/2023	Uncorrected as of 5/2/2025
Unable to locate or verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	12/14/2023	Uncorrected as of 5/2/2025
Replace or repair the lights inside the ventilation hood that are not working.			
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	12/14/2023	Corrected On Site
Discontinue propping open the restroom doors. Keep restroom doors closed to prevent contamination of the kitchen.			



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Facility Name: MORII

Facility ID: FA0016381

Site Address: 2177 OLD CREAMERY RD, HARMONY

Record ID: PR0021955

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 11/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Unable to locate testing strips at time of inspection. Provide approved and correct testing equipment to test for sanitizer concentration.	<u>0.5</u>	<u>11/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured cylinder. Properly secure the pressurized CO2 tank.	<u>0.5</u>	<u>11/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed debris accumulation in floor sink. Clean, sanitize and maintain on routine schedule.	<u>0.5</u>	<u>11/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 01/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Provide single use paper towels or drying device in dispensers at or adjacent to each hand washing facility.	<u>3.0</u>		<u>01/19/2024</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure mop is in a position that allows it to air dry without soiling walls, equipment, or supplies.	<u>0.5</u>	<u>01/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure required hand washing signs are posted at all hand washing sinks.	<u>0.5</u>	<u>01/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/18/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Opening inspection after successful construction inspection. Approved to operate.



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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: MORRO BAY BUTCHER & DELI

Facility ID: FA0014808

Site Address: 911 MAIN ST, MORRO BAY

Record ID: PR0020247

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 03/12/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate once complete as per discussion.	1.0	04/12/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gaskets on reach in cooler.	0.5	05/12/2025	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	03/12/2025	Corrected On Site
K040: Wiping Cloths: Properly Used and Stored Observed cloth towel sitting on prep table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	03/12/2025	Corrected On Site
K043: Approved Toilets: Maintained, Accessible, Clean Ensure the toilet room has a self-closing door mechanism in working order.	0.5	04/12/2025	Uncorrected as of 5/2/2025

Inspection Date: 09/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate once complete as per discussion.	1.0	11/05/2024	Uncorrected as of 5/2/2025
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.	0.5	09/12/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gaskets on reach in cooler in back storage area. Repair or replace.	0.5	11/05/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Remove any accumulation of food debris from floor sinks. Clean, sanitize and maintain routine cleaning schedule.	0.5	09/19/2024	Uncorrected as of 5/2/2025

Inspection Date: 02/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** MORRO BAY BUTCHER & DELI**Facility ID:** FA0014808**Site Address:** 911 MAIN ST, MORRO BAY**Record ID:** PR0020247**Program Description:** HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP**Inspection Date:** 02/29/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 97.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate. Email copy of certificate once complete as per discussion.	<u>1.0</u>	<u>04/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken gasket on prep cooler door. Repair or replace.	<u>0.5</u>	<u>03/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Store wiping clothes in sanitizing solution when not in use.	<u>0.5</u>	<u>03/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Remove any accumulation of food debris from floor sinks. Clean, sanitize and maintain routine cleaning schedule.	<u>0.5</u>	<u>03/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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Facility Name: MORRO BAY COFFEE CO.

Facility ID: FA0015998

Site Address: 948 MORRO BAY BLVD, MORRO BAY

Record ID: PR0021521

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 01/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed unlabeled bulk containers with food. Provide labels all working containers to indicate contents.	0.5	01/10/2025	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration.	0.5	01/17/2025	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	01/10/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed cluttered storage room. Ensure the premises is kept free of litter and items that are unnecessary to the operation and/or maintenance of the facility.	0.5	01/17/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure all required hand washing signs are posted.	0.5	01/03/2025	Uncorrected as of 5/2/2025
K049: Permits Available Obtain an valid/current Public Health Permit.	0.5	01/17/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: #34, 39, 49	2.0		Uncorrected as of 5/2/2025

Inspection Date: 04/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration.	0.5	04/18/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber gaskets on prep fridge. Repair or replace.	0.5	06/04/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	04/18/2024	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean Observed toilet paper roll sitting on assist rail. Provide toilet paper in permanently installed dispensers.	0.5	04/18/2024	Uncorrected as of 5/2/2025
K049: Permits Available Obtain an valid/current Public Health Permit.	0.5	04/18/2024	Uncorrected as of 5/2/2025



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For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: MORRO BAY G.C.

Facility ID: FA0000036

Site Address: 201 STATE PARK RD, MORRO BAY

Record ID: PR0016589

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 01/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

- 1) Manual Warewashing
- 2) Sanitizer concentrations.
- 3) Test strip use.

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed unsealed bulk ingredient containers in the dry storage area. Seal all containers to prevent contamination and vermin infestation.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>01/14/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed a single use cup used as a scoop in a bulk ingredient container. Use a scoop with a handle and store the scoop in a manner that prevents food contamination.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>01/14/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed the exterior doors propped open. Maintain all exterior doors closed except when in use.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: MORRO BAY HIGH SCHOOL

Facility ID: FA0003944

Site Address: 235 ATASCADERO RD, MORRO BAY

Record ID: PR0000368

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	09/04/2025	Uncorrected as of 5/2/2025
Observed damaged cove section near walk in cooler and freezer. Repair or replace.			

Inspection Date: 08/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility is well maintained and organized.

AWRD: EXCELLENCE AWARD 0.0

Inspection Date: 04/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0

Inspection Date: 11/14/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MORRO BAY HOUSE OF JERKY

Facility ID: FA0016538

Site Address: 1130 FRONT ST, MORRO BAY

Record ID: PR0022131

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 03/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K043: Approved Toilets: Maintained, Accessible, Clean Observed paper towels and toilet paper sitting on shelf. Provide paper towels and toilet paper in permanently installed dispensers.	<u>0.5</u>	<u>03/21/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted: Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	<u>0.5</u>	<u>03/21/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 03/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K043: Approved Toilets: Maintained, Accessible, Clean Ensure pump soap and paper towels are stocked and available at all times in restroom.	<u>0.5</u>	<u>03/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises: Personal/Cleaning Items; Vermin-Proofing Observed front door propped open. Maintain exterior door closed except when in use.	<u>0.5</u>	<u>03/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 12/22/2023

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises: Personal/Cleaning Items; Vermin-Proofing Maintain exterior door closed except when in use.	<u>0.5</u>	<u>12/22/2023</u>	<u>Uncorrected as of 5/2/2025</u>



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Facility Name: MORRO BAY MARKET & SPIRITS

Facility ID: FA0000032

Site Address: 395 MORRO BAY BLVD, MORRO BAY

Record ID: PR0000032

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 11/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration.	<u>0.5</u>	<u>11/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use 1) Observed unsecured pressurized cylinder. Properly secure the pressurized CO2 tank. 2) Observed ice scooper sitting on unit on top of cardboard. Store utensil in proper manner to protect from contamination.	<u>0.5</u>	<u>11/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Observed wall damage on wall in restroom. Repair or replace. 2) Observed mold/yeast build up in floor sink by walk in. Clean, sanitize and maintain on routine schedule.	<u>0.5</u>	<u>01/12/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 11/20/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration.	<u>0.5</u>	<u>11/28/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use 1) Properly secure the pressurized CO2 tank. 2) Observed ice scooper in box with cloth towel. Store utensil in proper manner to protect from contamination.	<u>0.5</u>	<u>11/20/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1) Ensure mop is hung in position that allows it to air dry. 2) Back storage, next to 2-comp sink and soda dispensing area: Ensure the premises is kept free of litter and items that are unnecessary to the operation and/or maintenance of the facility.	<u>0.5</u>	<u>11/27/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed hole in ceiling of bathroom. Repair or replace.	<u>0.5</u>	<u>12/21/2023</u>	<u>Uncorrected as of 5/2/2025</u>



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Facility Name: MORRO BAY MART - I & S C-STORES INC

Facility ID: FA0015647

Site Address: 900 MORRO BAY BLVD, MORRO BAY

Record ID: PR0021128

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 11/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NOT APPLICABLE

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Provide approved single use paper towels or drying device in dispensers at or adjacent to each hand washing facility.	3.0	11/22/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Observed missing thermometer in small cooler with yogurt products. Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	11/25/2024	Uncorrected as of 5/2/2025

Inspection Date: 02/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD **0.0**

Inspection Date: 11/20/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0014446

PR0019926

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as of 5/2/2025

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Facility Name: MORRO BAY OYSTER COMPANY

Facility ID: FA0014446

Site Address: 1287 EMBARCADERO RD, MORRO BAY

Record ID: PR0019926

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 05/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0017588

PR0022740

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Facility Name: MORRO BAY SPICE COMPANY

Facility ID: FA0017588

Site Address: 911 MAIN ST, MORRO BAY

Record ID: PR0022740

Program Description: LR40 - DEPENDENT FOOD SERVICE OPERATOR-MINIMAL PREP

Inspection Date: 01/22/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered

Inspection Date: 12/20/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



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Facility Name: MORRO BAY USA

Facility ID: FA0002608

Site Address: 1798 MAIN ST, MORRO BAY

Record ID: PR0007037

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 09/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed mold-like growth on ice chute deflector panel. Ensure equipment is thoroughly cleaned and sanitized.	<u>0.5</u>	<u>09/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 09/15/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained 1) Observed dust accumulation on fan in walk-in cooler. 2) Observed mold growth in ice chute. Ensure equipment is thoroughly cleaned and sanitized. Ensure equipment is maintained clean, functional, and in good repair.	<u>0.5</u>	<u>09/22/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Properly secure the pressurized CO2 tank.	<u>0.5</u>	<u>09/15/2023</u>	<u>Corrected On Site</u>



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Facility Name: MORRO CREEK RANCH

Facility ID: FA0000649

Site Address: 1800 ATASCADERO RD, MORRO BAY

Record ID: PR0000649

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 01/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 01/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility is organized and well maintained.

AWRD: EXCELLENCE AWARD

0.0



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Facility Name: MORRO GRILL

Facility ID: FA0016486

Site Address: 1215 EMBARCADERO STE E, MORRO BAY

Record ID: PR0022059

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>02/26/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed ice cubes, lemon wedges, and straws in handwash sink. Discontinue dumping in handwash sink. Handwash sinks shall not be used for purposes other than handwashing. Ensure handwash sink is clean, unobstructed, and accessible at all times for employee use.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>03/12/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Unable to verify food safety manager at time of inspection. Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate as per discussion.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>03/05/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed unlabeled containers with food. Provide labels to all working containers to indicate contents.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>03/05/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Provide approved and correct testing equipment to test for sanitizer concentration.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>02/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed unsecured pressurized tank. Properly secure the pressurized CO2 tank.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>03/12/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed light out under hood system. Replace.			
K039: Thermometers Provided and Accurate	<u>0.5</u>	<u>03/05/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>02/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed wiping cloths sitting on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>04/26/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed 3-compartment sink plumbing lines extending into floor sink. Ensure to provide the required air gap between the water supply inlet and floor sink. Air gap shall be at least twice the diameter of the water supply inlet and may not be less than one inch.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>02/26/2025</u>	<u>Uncorrected as of 5/2/2025</u>
1) Observed front and back doors propped open at time of inspection. Maintain all exterior doors closed except when in use. 2) Observed personal items through out prep areas. Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>08/26/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed non-conforming flooring and cove in storage room. Ensure all floors are smooth, durable, of approved materials, in good repair, and with the required 4" base coving with 3/8 inch radius coving. Contact your inspector prior to any changes for approval.			
K049: Permits Available	<u>0.5</u>	<u>03/05/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed 2023 permit posted. Ensure to post the 2025 Public Health Permit in a conspicuous place.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
Repeat Violations: 34, 36, 45, 49			

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Facility Name: MORRO GRILL

Facility ID: FA0016486

Site Address: 1215 EMBARCADERO STE E, MORRO BAY

Record ID: PR0022059

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 08/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed uncovered containers with food in prep cooler unit on cook line. Ensure all food products are stored so as to be protected from contamination at all times.	1.0	08/23/2024	Uncorrected as of 5/2/2025
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.	0.5	08/23/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed food items/packages/cans stored on floor of storage room. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	08/23/2024	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration.	0.5	08/23/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized tanks. Properly secure the pressurized CO2 tanks.	0.5	08/23/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed accumulation of grease throughout hood system. Clean and maintain the hood grease filters and hood surfaces.	0.5	08/30/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed non-conforming flooring and cove in storage room. Ensure all floors are smooth, durable, of approved materials, in good repair, and with the required 4" base coving with 3/8 inch radius coving. Contact your inspector prior to any changes for approval.	0.5	10/16/2024	Uncorrected as of 5/2/2025
K049: Permits Available Observed last year permit posted. Ensure to maintain the 2024 Public Health Permit in a conspicuous place.	0.5	08/23/2024	Uncorrected as of 5/2/2025

Inspection Date: 02/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties: Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate. Email copy of certificate within 60 days.	1.0	04/02/2024	08/19/2024
K027: Food Separated and Protected Observed containers with no lids in prep cooler unit. Ensure all food products are stored so as to be protected from contamination at all times.	1.0	02/08/2024	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration.	0.5	02/08/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed accumulation of grease throughout hood system. Clean and maintain the hood grease filters and hood surfaces.	0.5	02/20/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep unit and hand wash sink. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	02/08/2024	Uncorrected as of 5/2/2025
K049: Permits Available Maintain the Public Health Permit in a conspicuous place.	0.5	02/08/2024	Uncorrected as of 5/2/2025

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Facility Name: MORRO GRILL

Facility ID: FA0016486

Site Address: 1215 EMBARCADERO STE E, MORRO BAY

Record ID: PR0022059

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/08/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility plans to open in December. Facility approved to open.



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Facility Name: MO'S PIZZA, INC

Facility ID: FA0014924

Site Address: 518 SPRING ST, PASO ROBLES

Record ID: PR0020351

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 02/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Discontinue storing herb/garlic butter on counter at room temperature. Ensure potentially hazardous food items are stored at 41F and below or 135F or higher. Employee voluntarily discarded product.	3.0	02/26/2025	Corrected On Site
K013: Food in Good Condition, Safe and Unadulterated Ensure 100 PPM chlorine sanitizer solution is created prior to preparing foods. (COS)	2.0	02/26/2025	Corrected On Site
K030: Food Storage; Food Storage Containers Identified Ensure bulk food containers are labeled as to the contents of the containers.	0.5	03/05/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Obtain scoops with handles to obtain foods from bulk food containers.	0.5	03/05/2025	Uncorrected as of 5/2/2025

Inspection Date: 05/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Ensure chlorine sanitizer solution is maintained at 100 PPM. (COS)	3.0	05/21/2024	Corrected On Site
K029: Toxic Substances Properly Identified, Stored, Used Ensure toxic spray bottles are labeled as to the contents of the container.	0.5	05/22/2024	02/26/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Ensure refrigeration handles and gaskets are cleaned and sanitized of food debris.	0.5	05/24/2024	02/26/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1. Ensure walls are cleaned of food debris. 2. Repair or replace missing FRP on wall near three compartment sink.	0.5	05/24/2024	02/26/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: 1. Ensure walls are cleaned of food debris. 2. Ensure refrigeration handles and gaskets are cleaned and sanitized of food debris.	2.0	05/21/2024	02/26/2025

Inspection Date: 08/21/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** MO'S PIZZA, INC**Facility ID:** FA0014924**Site Address:** 518 SPRING ST, PASO ROBLES**Record ID:** PR0020351**Program Description:** MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP**Inspection Date:** 08/21/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 99.0 [Award of Excellence Issued](#)**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>08/21/2023</u>	<u>02/26/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Ensure refrigeration handles and gaskets are cleaned and sanitized of food debris.	<u>0.5</u>	<u>08/25/2023</u>	<u>02/26/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Ensure walls are cleaned of food debris.	<u>0.5</u>	<u>08/25/2023</u>	<u>02/26/2025</u>



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as of 5/2/2025

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Facility Name: MO'S SMOKEHOUSE BBQ

Facility ID: FA0000464

Site Address: 221 POMEROY AVE, PISMO BEACH

Record ID: PR0000464

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 05/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	05/07/2024	Uncorrected as of 5/2/2025
- Observed heavy accumulation of food debris on the can opener. Ensure the can opener is cleaned and sanitized daily to prevent cross contamination. - Observed mildew inside the ice machine located outside. Ensure the ice machine is properly cleaned and sanitized on a regular basis to prevent contamination of ice. - Discontinue storing the ice scoop in the open air on top of the ice machine. This is not a clean or sanitary location. Store the scoop inside or somewhere where it is protected from contamination.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	05/07/2024	Uncorrected as of 5/2/2025
Obtain quaternary ammonium sanitizer test strips to ensure 200ppm quat sanitizer in solution. Use daily to check sanitizer levels in the 3-compartment sink and sanitizer buckets.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	05/07/2024	Uncorrected as of 5/2/2025
Ensure fan covers are clean so that dust is not blown around the kitchen and onto food surfaces.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	05/07/2024	Uncorrected as of 5/2/2025
- Observed the front door propped open. Facility has an unenclosed kitchen and therefore the doors need to remain closed, have tight fitting screens, or an air curtain to prevent entrance of vermin. - Provide a tighter fitting screen on the back door of kitchen to keep out flies.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	05/07/2024	Uncorrected as of 5/2/2025
Observed deteriorating and moldy FRP behind the dish machine. It appears moisture is getting behind the FRP. Replace with new FRP.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: MOUNTAIN MIKE'S PIZZA

Facility ID: FA0015511

Site Address: 9006 W FRONT ST, ATASCADERO

Record ID: PR0020974

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 02/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed large container with what appeared to be flour. Make sure to provide labeling information for bulk food containers.	0.5	03/07/2025	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing strips to test for sanitizer concentration. If Chlorine is utilized ensure that it measures 100ppm OR if a quat based sanitizer is used ensure that it measure 200ppm.	0.5	03/07/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Properly secure (chain) the pressurized CO2 tank.	0.5	03/07/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed the door at the back of kitchen opened. Maintain all exterior doors closed except when in use. Or if preferred, install a door screen.	0.5	11/27/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violation: K036	2.0		Uncorrected as of 5/2/2025

Inspection Date: 06/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use Observed an employee switching between prepping pizza on the prep line, using personal cell phone and then serving ready to eat foods to the public on buffet line. No hand washing observed. Ensure employees minimize bare hand contact with ready to eat food by using utensil, tongs, forks, or gloves. If gloves are used, ensure hand washing occurs before initially donning gloves when working with food.	5.0	06/19/2024	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized No sanitizer buckets set up on prep line at the time of the inspection. Ensure sanitizer buckets are setup and maintain a concentration of at least 100 ppm chlorine or 200 ppm Quat concentration. Ensure sanitizer test strips are obtained and used to monitor sanitizer in solution.	3.0	06/19/2024	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review. Provide a copy of the Food Manager Certificate to this division via email.	1.0	06/21/2024	02/28/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured CO2 tank under hand wash sink in the front of business. Ensure CO2 tanks are secured to a fixed location.	0.5	06/21/2024	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Unable to verify last inspection report. Maintain a copy of the most recent routine inspection report at the facility.	0.5	06/20/2024	02/28/2025
K049: Permits Available Maintain the Public Health Permit in a conspicuous place.	0.5	06/20/2024	02/28/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: MOUNTAIN MIKE'S PIZZA

Facility ID: FA0016373

Site Address: 411 FIVE CITIES DR, PISMO BEACH

Record ID: PR0021948

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 08/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>08/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed multiple hand sink violations: - No soap dispenser at the hand sink in the prep room. There is one located at the prep sink, but there needs to be one directly next to the hand sink. - Observed pizza slicers and wiping cloths in the hand sink near the pizza oven. Ensure hand sinks are used for hand washing only. Discontinue storing any dishes or cloths in hand sinks. - Observed sanitizer bucket in the hand sink near the soda machine. Discontinue storing items in hand sinks.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>08/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
- Ensure a sanitizer bucket with either 100ppm chlorine sanitizer or 200ppm quat sanitizer is available in the kitchen and prep areas. Keep wiping cloths inside sanitizer solution between uses. - Observed heavy food debris accumulation on the large table mounted can opener. Ensure the can opener is cleaned and sanitized daily to prevent cross contamination.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>08/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Unable to locate or verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>08/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed ice build up in the walk-in freezer. Maintain equipment in good condition.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>08/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
- Tile floor near the 3-compartment sink has deep grooves and needs to be re-grouted. - Flooring throughout facility is in need of deep cleaning. Observed food and flour residue in multiple areas, especially the beer cooler.			

Inspection Date: 08/22/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is approved to operate pending City of Pismo Beach approval. Ensure at least one employee is Food Manager Certified and all other employees have a valid Food Handlers Certificate within 60 days of opening.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: **MOZZI'S SALOON**

Facility ID: FA0000056

Site Address: 2262 MAIN ST, CAMBRIA

Record ID: PR0019809

Program Description: 1609 - BARS (NO FOOD PREPARATION)

Inspection Date: **08/26/2024**

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: MR. C'S CATERING & KITCHEN RENTALS

Facility ID: FA0008498

Site Address: 8550 EL CAMINO REAL #C, ATASCADERO

Record ID: PR0016888

Program Description: HR34 - CATERING OPERATION FACILITY - FULL PREP

Inspection Date: 11/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Overall, the operation is well-maintained and it is evident that tenants help keep the space clean. No violations were observed.

Inspection Date: 03/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Overall the facility is well maintained and clean. The operator ensures that the facility is fully equipped and kept in good conditions for all the dependent food operators that use the space.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: MR. PICKLE'S SANDWICH SHOP

Facility ID: FA0000237

Site Address: 1075 OLIVE ST, SAN LUIS OBISPO

Record ID: PR0015338

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 02/13/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

- 1) Warewashing
- 2) Sanitizer buckets
- 3) Food contact equipment cleaning schedule.

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0		02/13/2025
No sanitizer buckets were set up during active food prep. Wet towels were observed on prep surfaces.			
Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			
K023: No Rodents, Insects, Birds, or Animals	2.0		Uncorrected as of 5/2/2025
Observed evidence of rodent activity in the dry storage area.			
A recent pest control invoice was available for review. A thorough search did not reveal additional evidence of activity.			
The operator is directed to clean and sanitize all affected areas.			
Seal cracks and crevices that may provide entrance or harborage for vermin.			
Remove food and water sources that may attract and maintain vermin populations.			
Continue to have regular pest control service.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: MR. PICKLE'S SANDWICH SHOP

Facility ID: FA0012223

Site Address: 7177 EL CAMINO REAL, ATASCADERO

Record ID: PR0017649

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 11/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>11/20/2024</u>	<u>Corrected On Site</u>
Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Ensure that the sanitizer bucket is easily accessible and near the preparation stations. Corrected on site.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>12/20/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Store the mops in an upright position or on a mop rack, so they properly air dry.			

Inspection Date: 01/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>02/09/2024</u>	<u>11/20/2024</u>
Observed food debris accumulation in refrigeration gaskets. Ensure gaskets are cleaned and sanitized on a regular basis.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>02/02/2024</u>	<u>11/20/2024</u>
Observed leaking hand wash sink in the back. Repair or replace. Manager already contacted someone for repairs.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: MR. PICKLE'S SANDWICH SHOP

Facility ID: FA0013315

Site Address: 1477 CRESTON RD STE A, PASO ROBLES

Record ID: PR0018832

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 11/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>11/04/2024</u>	
K035: Adequate/Approved Equipment/Utensils, Maintained Clean and sanitize refrigeration gaskets of food debris accumulation.	<u>0.5</u>	<u>11/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Ensure secondary thermometers are installed and readily visible in all refrigeration units.	<u>0.5</u>	<u>11/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 11/01/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain chlorine sanitizer test strips to monitor 100 PPM chlorine sanitizer in solution.	<u>0.5</u>	<u>11/03/2023</u>	<u>11/04/2024</u>
K036: Equipment, Utensils and Linens: Storage and Use 1. Discontinue using food prep sink as a ware wash sink. Clean and sanitize food prep sink prior to re-use. Ensure three compartment sink is used to wash, rinse and sanitize food contact equipment. 2. Ensure broken convection unit is cleaned and sanitized. Repair, replace or remove from facility.	<u>0.5</u>	<u>11/01/2023</u>	<u>Corrected On Site</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Discontinue use of household Raid, roach pesticide. Ensure licensed pest control is used in permitted food facility.	<u>0.5</u>	<u>11/02/2023</u>	<u>11/04/2024</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>11/01/2023</u>	<u>11/04/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: MR. Q RESTAURANT

Facility ID: FA0016594

Site Address: 6500 EL CAMINO REAL, ATASCADERO

Record ID: PR0022187

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure all food employees have a valid/current food handler card/certificate. Keep evidence of completion on site.	<u>1.0</u>	<u>11/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Properly secure the pressurized CO2 tank. Corrected on site.	<u>0.5</u>	<u>10/30/2024</u>	<u>Corrected On Site</u>
K040: Wiping Cloths: Properly Used and Stored Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Place buckets with appropriate sanitizing concentration, in areas where the wiping cloths are most commonly used.	<u>0.5</u>	<u>10/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 03/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: Completed a routine inspection and complaint inspection. The complaint alleges that there was food borne illness from consumption of enchiladas. All temperature observed in compliance. All hand wash stations were stocked. No other complaints were made. Overall facility sanitation was well maintained. No report of employee illness. No further action for complaint required at this time.

Violation Item	Points Lost	Comply By Date	Complied On Date
K026: Approved Thawing Methods Used, Frozen Food Discontinue thawing potentially hazardous foods at room temperature immediately. Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave. Corrected on site	<u>0.5</u>	<u>03/01/2024</u>	<u>Corrected On Site</u>
K027: Food Separated and Protected 1. Observed food stored in a improper order. To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken. Corrected on site. 2. Observed ice scoop in the ice machine in the wait station. To avoid cross contamination, ensure that it is out of the ice. Corrected on site.	<u>1.0</u>	<u>03/01/2024</u>	<u>Corrected On Site</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed the mops drying in the mop sinks. Install a drying rack in which the mops are able to dry above the mop sink.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 01/19/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is approved to commence food service. All equipment is approved and construction signed off.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: MT OLIVE COMPANY

Facility ID: FA0006700

Site Address: 3445 ADELAIDA RD, PASO ROBLES

Record ID: PR0010430

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 02/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 01/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: MULE BAKERY

Facility ID: FA0014943

Site Address: 117 E BRANCH ST, ARROYO GRANDE

Record ID: PR0020371

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 03/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: Facility presented organized and well maintained.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	03/07/2025	
K026: Approved Thawing Methods Used, Frozen Food Observed cheesecakes being defrosted on counter. Discontinue this practice. Ensure cheesecakes are defrosted in refrigerator. Corrected on site.	0.5	03/07/2025	Corrected On Site
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed some debris on cove base of flooring. Ensure all flooring is maintained clean.	0.5	03/09/2025	Uncorrected as of 5/2/2025

Inspection Date: 05/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed sanitizer bucket in back kitchen area with minimal amounts of sanitizer. Ensure sanitizer concentration is at least 100ppm of bleach in sanitizer bucket. Corrected on site.	3.0	05/21/2024	Corrected On Site
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed front door propped open to food facility. Ensure all exterior doors are maintained closed when not in use. Facility can install a permanent screen or an air curtain if they would like to keep the front door open.	0.5	05/21/2024	03/07/2025
K047: Signs Posted; Last Inspection Report Available Observed no hand washing signs at hand wash sinks. Ensure all hand wash sinks have a hand washing sign posted. Signs provided to manager.	0.5	05/21/2024	03/07/2025

Inspection Date: 10/19/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K040: Wiping Cloths: Properly Used and Stored Observed sponges being used for warewashing. Discontinue this practice.	0.5	10/19/2023	05/21/2024
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed open pick-up window and open front door. Ensure doors and windows are kept closed to prevent vermin from entering open kitchen. Spoke with manager about installing a screen on pick-up window.	0.5	10/26/2023	05/21/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: MULE BAKERY

Facility ID: FA0014943

Site Address: 117 E BRANCH ST, ARROYO GRANDE

Record ID: PR0020371

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 10/19/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	10/23/2023	05/21/2024

Observed some grime build up under equipment. Ensure all floors/walls/ceilings are cleaned and sanitized on a regular basis; equipment can be moved in order to clean underneath.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: MULLIGANS BAR & GRILL

Facility ID: FA0000415

Site Address: 6464 ANA BAY DR, AVILA BEACH

Record ID: PR0000415

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed bags of ice on the walk-in freezer floor. Properly elevate food items/packages/container at least 6 inches above the floor.	<u>0.5</u>	<u>01/14/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: -Observed bags of ice on the walk-in freezer floor. Properly elevate food items/packages/container at least 6 inches above the floor.	<u>2.0</u>	<u>01/14/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification At the time of inspection, proof of a food manager certificate wasn't accessible. Ensure the food facility owner or an employee has a valid/current food safety protection certificate. Email evidence of completion to health inspector.	<u>1.0</u>	<u>10/21/2024</u>	<u>01/14/2025</u>
K029: Toxic Substances Properly Identified, Stored, Used Observed spray bottles filled with cleaning/toxic substances, with no identification. Properly label all chemicals and store in an area separate from food and utensils. Corrected on site.	<u>0.5</u>	<u>08/12/2024</u>	<u>Corrected On Site</u>
K030: Food Storage; Food Storage Containers Identified Observed bags of ice on the walk-in freezer floor. Properly elevate food items/packages/container at least 6 inches above the floor.	<u>0.5</u>	<u>08/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Back door, near the dish washing area, was wide open at the time of inspection arrival. Maintain all exterior doors closed except when in use. Corrected on site.	<u>0.5</u>	<u>08/12/2024</u>	<u>Corrected On Site</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: MUNCHIEZ 805

Facility ID: FA0015916

Site Address: 2796 S HALCYON, ARROYO GRANDE

Record ID: PR0021435

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/05/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed broken hand wash sink near prep station in back kitchen. Repair/replace. Ensure all hand wash sinks are fully operative and maintained in good repair.	<u>3.0</u>	<u>02/06/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K021: Hot and Cold Water Available Observed warm/hot water turned off at hand wash sink near warewashing area. DISCONTINUE THIS PRACTICE. Ensure hand wash sinks have warm (100-104F) water available at all times. Corrected on site, hot water valve turned back on.	<u>2.0</u>	<u>02/05/2025</u>	<u>Corrected On Site</u>
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Unable to verify food handler/manager safety certifications. Ensure that all food handler and food manager cards are kept on site and are accessible during time of inspection.	<u>1.0</u>	<u>02/12/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K027: Food Separated and Protected Observed raw shells eggs being stored above ready to eat (RTE) foods. To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken. Corrected on site.	<u>1.0</u>	<u>02/05/2025</u>	<u>Corrected On Site</u>
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottles. Ensure all toxic spray bottles are labeled as to the contents of the container.	<u>0.5</u>	<u>02/06/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified Observed open bag of bulk food with a bowl being used to scoop it. Discontinue this practice. Ensure bulk food is stored in a container with a lid and labeled as to its contents. Ensure scoops with handles are used to dispense bulk food and handles are maintained out of contact with food.	<u>0.5</u>	<u>02/06/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed degrading cutting boards on prep top units. Repair/replace. Ensure all equipment is maintained in good repair.	<u>0.5</u>	<u>02/08/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Ensure all refrigeration units have secondary thermometers.	<u>0.5</u>	<u>02/06/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices - Observed drain lines going into floor sinks. Ensure there is an air gap (at least one inch) between the rim of the floor sink and the pipe outlet. - REPEAT VIOLATION: Observed food debris in floor sinks throughout the kitchen. Ensure all floor sinks are maintained clean.	<u>0.5</u>	<u>02/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean REPEAT VIOLATION: Observed food debris throughout facility. Ensure that floors/walls/ceilings are cleaned and sanitized on a regular basis. Move equipment around in order to clean underneath.	<u>0.5</u>	<u>02/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K048: Plan Review Observed bar portion of facility has been removed. Ensure plans and specification sheets are submitted prior to removing/installing equipment or changing plumbing.	<u>0.5</u>	<u>02/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 24, 41 and 45.	<u>2.0</u>	<u>02/05/2025</u>	<u>Uncorrected as of 5/2/2025</u>

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Facility Name: MUNCHIEZ 805

Facility ID: FA0015916

Site Address: 2796 S HALCYON, ARROYO GRANDE

Record ID: PR0021435

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>02/08/2024</u>	<u>Corrected On Site</u>
REPEAT VIOLATION: Observed prep top refrigeration unit at 46F. Food was probed and measured at 46F. Ensure all refrigeration units are maintained at 41F or below. All potentially hazardous food items were voluntarily discarded by manager.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>02/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Unable to verify food handler/manager safety certifications. Ensure that all food handler and food manager cards are kept on site and are accessible during time of inspection.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>02/08/2024</u>	<u>02/05/2025</u>
REPEAT VIOLATION: Observed CO2 tanks standing freely in back kitchen. Ensure all CO2 tanks are affixed to a rigid structure.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>02/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed food debris in floor sinks throughout the kitchen. Ensure all floor sinks are maintained clean.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>02/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed food debris throughout facility. Ensure that floors/walls/ceilings are cleaned and sanitized on a regular basis. Move equipment around in order to clean underneath.			
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>	<u>02/08/2024</u>	<u>02/05/2025</u>
See comments in section 07.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>02/08/2024</u>	<u>02/05/2025</u>
See comments in sections 24, 36 and 45.			



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FA0016095

PR0021654

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MUSHROOMS ON MAIN

Facility ID: FA0016095

Site Address: 950 MAIN ST, CAMBRIA

Record ID: PR0021654

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 03/19/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered

Inspection Date: 04/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MUSHROOMS ON MAIN

Facility ID: FA0016209

Site Address: 704 MAIN ST, CAMBRIA

Record ID: PR0021770

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 04/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MUSTANG WATERPARK

Facility ID: FA0011754

Site Address: 6840 LOPEZ DR, ARROYO GRANDE

Record ID: PR0017111

Program Description: LR23 - RESTAURANT (SEATING UNDER 10) - MINIMAL PREP

Inspection Date: 05/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: Opening inspection for food facility for the season. Facility was recently remodeled. New flooring, FRP and equipment have been installed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K021: Hot and Cold Water Available Observed hot water at the three compartment sink at 104F. Ensure three compartment sink hot water is able to maintain 120F prior to opening for the season.	<u>2.0</u>	<u>05/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Observed no food manager safety certification. Ensure there is at least one employee/owner with a food manager safety certification.	<u>1.0</u>		<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained - Repeat Violation: Observed degrading cutting board surface on prep line refrigeration unit. Ensure all equipment is maintained in good repair. Manager plans to repair the cutting board surfaces this season. - Observed three compartment sink not properly affixed to wall. Ensure all equipment is installed properly. Manager to add metal piece to properly adhere sink to the wall.	<u>0.5</u>	<u>06/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Ensure all refrigeration units have a secondary thermometer.	<u>0.5</u>	<u>05/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed free standing CO2 tanks next to soda boxes. Ensure CO2 tanks are affixed to a rigid structure.	<u>0.5</u>	<u>05/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 35.	<u>2.0</u>	<u>05/24/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MY FRIEND MIKE'S

Facility ID: FA0015438

Site Address: 2324 BROAD ST, SAN LUIS OBISPO

Record ID: PR0020861

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 02/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 05/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



County of San Luis Obispo
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FA0015583

PR0021056

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MY MAMA'S MACARONS

Facility ID: FA0015583

Site Address: 6907 EL CAMINO REAL UNIT C, ATASCADERO

Record ID: PR0021056

Program Description: LR40 - DEPENDENT FOOD SERVICE OPERATOR-MINIMAL PREP

Inspection Date: 10/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Call interview was conducted to discuss if there were any additions/removal of items to menu. Owner stated the operation is all the same and there were no violations observed at the host facility.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: MY THAI RESTAURANT

Facility ID: FA0000605

Site Address: 1815 OSOS ST, SAN LUIS OBISPO

Record ID: PR0000605

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NOT APPLICABLE

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K036: Equipment, Utensils and Linens: Storage and Use Observed rusty shelf being used as prep table. Ensure prep table surfaces are smooth and easily cleanable.	0.5	01/27/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed paint peeling on the walk in refrigerator behind the prep table. Ensure paint does not touch food by covering painted surface with FRP or stainless steel.	0.5	01/27/2025	Uncorrected as of 5/2/2025

Inspection Date: 08/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed dust accumulation on the fan guards in the walk in refrigerator. Ensure they are regularly cleaned and free of grime.	0.5	08/14/2024	01/27/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Observed dust accumulation on the fan guards in the walk in refrigerator. Ensure they are regularly cleaned and free of grime.	2.0	08/14/2024	01/27/2025

Inspection Date: 10/16/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Properly elevate food items/packages/container at least 6 inches above the floor.	0.5		10/16/2023
K033: Nonfood-Contact Surfaces Clean Ensure all nonfood-contact surfaces are maintained clean.	0.5	10/27/2023	08/14/2024
K035: Adequate/Approved Equipment/Utensils, Maintained Observed dust accumulation on fan covers in walk in cooler. Ensure equipment is maintained clean, functional, and in good repair.	0.5	10/27/2023	08/14/2024
K040: Wiping Cloths: Properly Used and Stored Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.	0.5		10/16/2023
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure the premises is kept free of litter and items that are unnecessary to the operation and/or maintenance of the facility.	0.5	10/27/2023	08/14/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: NANO'S COFFEE

Facility ID: FA0016513

Site Address: 790 FOOTHILL BLVD, SAN LUIS OBISPO

Record ID: PR0022090

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 03/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 01/29/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

02/17/2025

Uncorrected as of 5/2/2025

The flooring in the restrooms was not installed in an approved manner. The flooring has to have an approved integrally coved floor base at the floor/wall juncture. The product was installed wrong and will have to be reinstalled within a year from now (February 2025) , failure to clean appropriately, remodel, or change of ownership, whichever comes first. This violation will carry through until abated.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: NANO'S COFFEE TRADING LLC

Facility ID: FA0014473

Site Address: 1925 GOLDEN HILL RD, PASO ROBLES

Record ID: PR0019951

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 06/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used REPEAT VIOLATION: Obtain chlorine sanitizer test strips to monitor 100 ppm chlorine in sanitizer solution.	<u>0.5</u>	<u>06/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	<u>0.5</u>	<u>06/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: Obtain chlorine sanitizer test strips to monitor 100 ppm chlorine in sanitizer solution.	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: NARDONNES LA FAMIGLIA PIZZERIA

Facility ID: FA0011751

Site Address: 715 SANTA MARIA AVE, LOS OSOS

Record ID: PR0017108

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: Education and direction regarding setting up sanitizer buckets were given at the time of the inspection. Education and direction regarding types of sanitizer and their required concentrations were given at the time of the inspection.

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0		Uncorrected as of 5/2/2025
Measured the following in the cold top prep cooler near the pizza oven: Mozzarella balls 48 F, Pepperoni 45 F. The operator is advised to ensure that the heat from the pizza oven is properly vented. Refer to violation 038.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0		12/19/2024
No sanitizer bucket was set up and wet towels were observed stored on preparation surfaces during active food prep. Education and direction regarding setting up sanitizer buckets were given at the time of the inspection. Education and direction regarding types of sanitizer and their required concentrations were given at the time of the inspection. This violation was corrected by properly setting up a sanitizer bucket and placing all the wet towels into it.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0		Uncorrected as of 5/2/2025
No employee had a Food Safety Manager's certificate or Food Handler Cards. Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Ensure all food employees have a valid/current food handler card/certificate.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5		Uncorrected as of 5/2/2025
1) Observed inoperable equipment and an accumulation of unused items outside the facility. Repair or remove all unused or inoperable equipment. Remove clutter to eliminate areas of vermin harborage. 2) Observed an accumulation of condensation in the bottom of the beer tap cooler at the bar. Repair the cooler.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5		Uncorrected as of 5/2/2025
1) Observed single-use cups used as scoops in the cold top cooler and in a container of blue cheese dressing. Provide a scoop with a handle. Store the scoop in a manner to prevent food contamination. 2) Observed an unsecured CO2 cylinder. Properly secure the pressurized CO2 tank.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5		Uncorrected as of 5/2/2025
The air flow to the exhaust hood was not observed to be functioning. Ensure that the exhaust hood works as designed to adequately remove heat from the facility.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5		Uncorrected as of 5/2/2025
1) Observed all the exterior doors propped open. Maintain all exterior doors closed except when in use. 2) Observed evidence of rodent activity in 2 non critical areas. Clean and sanitize all affected areas. Eliminate all vermin activity by removing sealing entry points, removing areas of harborage, & removing sources of food and water. Professional pest control is generally recommended. 3) Ensure the premises is kept free of litter and items that are unnecessary to the operation and/or maintenance of the facility.			
K049: Permits Available	0.5		Uncorrected as of 5/2/2025
Maintain the Public Health Permit in a conspicuous place.			



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Facility Name: NATE'S NASHVILLE HOT CHICKEN

Facility ID: FA0014746

Site Address: 1145 24TH ST STE A, PASO ROBLES

Record ID: PR0020196

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/18/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Unable to verify food manager certificate at the time of the inspection. Ensure at least one employee obtains a valid food manager certificate. Both employees on site at the time of the inspection had valid food handler cards.	1.0	04/04/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 24.	2.0	04/04/2025	Uncorrected as of 5/2/2025

Inspection Date: 09/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.	1.0	09/06/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed a build of grime, debris, and rodent droppings in storage room. Ensure all floors are cleaned, sanitized and maintained clean. Facility has monthly professional pest management in place at this time.	0.5	09/06/2024	03/18/2025
K047: Signs Posted; Last Inspection Report Available REPEAT VIOLATION: Maintain a copy of the most recent routine inspection report at the facility.	0.5	09/06/2024	03/18/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 24 and 47.	2.0		Uncorrected as of 5/2/2025

Inspection Date: 12/15/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Ensure 100 ppm chlorine or 200 ppm quat is used to sanitize food contact surfaces. Observed no sanitizer solution created in food prep areas. Corrected on site.	3.0	12/15/2023	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure at least one employee has a Food Manager Certificate and all other employees have Food Handler Cards. Store on site for inspector review. Unable to verify at the time of inspection.	1.0	12/22/2023	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** NATE'S NASHVILLE HOT CHICKEN**Facility ID:** FA0014746**Site Address:** 1145 24TH ST STE A, PASO ROBLES**Record ID:** PR0020196**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 12/15/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 93.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K047: Signs Posted; Last Inspection Report Available	0.5	12/22/2023	03/18/2025
Maintain a copy of the most recent routine inspection report at the facility.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
Ensure at least one employee has a Food Manager Certificate and all other employees have Food Handler Cards. Store on site for inspector review. Unable to verify at the time of inspection.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: NATE'S ON MARSH

Facility ID: FA0015278

Site Address: 450 MARSH ST, SAN LUIS OBISPO

Record ID: PR0020687

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K024: Person In Charge Present and Performs Duties; Valid Certification Please send copy of Food Managers card.	1.0	11/05/2024	Uncorrected as of 5/2/2025

Inspection Date: 05/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections.	1.0	05/31/2024	11/05/2024
K033: Nonfood-Contact Surfaces Clean Observed dust accumulation on hoses or wires adjacent to the meat slicer. Clean and sanitize to ensure dust does not touch food.	0.5	05/21/2024	11/05/2024
K035: Adequate/Approved Equipment/Utensils, Maintained Observed some grime accumulation on the bottom side of the meat slicer. Ensure every part of the meat slicer is thoroughly cleaned and sanitized every time you clean it.	0.5	05/20/2024	11/05/2024
K036: Equipment, Utensils and Linens: Storage and Use Observed scoops without handles being used in food storage bins. Ensure all scoops have handles and are commercial grade.	0.5	05/24/2024	11/05/2024

Inspection Date: 10/20/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	10/20/2023	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections.	1.0	10/20/2023	11/05/2024
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain both chlorine test strips and quat test strips to ensure sanitizer solutions are at the proper concentrations. - 50ppm chlorine in the dish machine - 100ppm chlorine in the sanitizer buckets - 200ppm quat in the 3-comp sink	0.5	10/20/2023	11/05/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** NATE'S ON MARSH**Facility ID:** FA0015278**Site Address:** 450 MARSH ST, SAN LUIS OBISPO**Record ID:** PR0020687**Program Description:** HR25 - RESTAURANT (SEATING 51 +) - FULL PREP**Inspection Date:** 10/20/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 94.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed section of FRP falling off the wall above the dish machine. Repair.	<u>0.5</u>	<u>10/20/2023</u>	<u>11/05/2024</u>
K047: Signs Posted; Last Inspection Report Available Ensure a hand washing sign is posted in the restrooms. REPEAT VIOLATION.	<u>0.5</u>	<u>10/20/2023</u>	<u>11/05/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: NATURALLY SWEET BAKING, LLC

Facility ID: FA0016756

Site Address: 9965 EL CAMINO REAL STE D, ATASCADERO

Record ID: PR0022374

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 01/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K024: Person In Charge Present and Performs Duties; Valid Certification 1.0 03/03/2025 Uncorrected as of 5/2/2025

Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Keep a copy of completion certificate available for health inspector review.

K049: Permits Available

0.5

02/03/2025

Uncorrected as of 5/2/2025

Maintain the Public Health Permit in a conspicuous place.

Inspection Date: 07/10/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Preexisting, non-compliant ceiling tiles, in the food prep area, will be temporarily approved. If cleanliness becomes an issue, they must be replaced, with an approved ceiling finish.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: NATURE'S FOOD

Facility ID: FA0008781

Site Address: 225 S MAIN ST #A, TEMPLETON

Record ID: PR0014735

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 12/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	12/18/2024	
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	01/03/2025	Uncorrected as of 5/2/2025
Renew expired Food Managers certificate. Store copy on site, available for review.			

Inspection Date: 11/14/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean	0.5	11/17/2023	12/18/2024
Ensure base of refrigeration unit cleaned and sanitized.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	11/17/2023	12/18/2024
Ensure chest freezer lid is repaired or replaced.			
K049: Permits Available	0.5	11/24/2023	12/18/2024
Ensure jarred jams and jellies have processed food registration permits or sales via cottage food operations.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: NAUTICAL BEAN

Facility ID: FA0013221

Site Address: 2010 PARKER ST, SAN LUIS OBISPO

Record ID: PR0018772

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 12/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed small under front counter refrigeration unit at 45 degrees F. Monitor unit to ensure it maintains 40 degrees F. Move food to another refrigerator until unit is repaired or replaced.	3.0	12/17/2024	Corrected On Site
K034: Warewashing Facility/Test Strips: Adequate, Used Observed sanitizer in three compartment sink out of sanitizer solution. Provide and maintain proper sanitizer concentration to ensure proper sanitation.	0.5	12/17/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: -Observed sanitizer in three compartment sink out of sanitizer solution. Provide and maintain proper sanitizer concentration to ensure proper sanitation.	2.0	12/17/2024	Uncorrected as of 5/2/2025

Inspection Date: 03/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Observed sanitizer in three compartment sink out of sanitizer solution. Provide and maintain proper sanitizer concentration/utensil surface temperature to ensure proper sanitization.	0.5	03/11/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed line refrigerator out of temperature. Inspection occurred during a fairly busy time where food preparation required the lid on the refrigerator to be open. Repair or replace to maintain proper holding temperatures.	0.5	03/15/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: NAUTICAL BEAN

Facility ID: FA0015364

Site Address: 1399 2ND ST, LOS OSOS

Record ID: PR0020778

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 11/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: The purpose of this visit was to perform a routine inspection.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0		Uncorrected as of 5/2/2025
1) No food handler card was available for every employee at the time of the inspection. Ensure all food employees have a valid/current food handler card/certificate.			
2) No food safety manager's certificate was available for review at the time of the inspection.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	11/25/2024	Uncorrected as of 5/2/2025
The cover for the ice machine condenser was not observed in place. Please repair, replace or remove the broken equipment. Properly store all equipment /utensils/linens in an approved and clean area.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	11/25/2024	Uncorrected as of 5/2/2025
1) Observed the front door propped open at the time of the inspection. Maintain all exterior doors closed except when in use.			
2) Observed a pet dog in the dining room at the time of the inspection. A service animal is trained to help with a specific disability. The operator shall ask every person who brings an animal into the facility whether the animal is a service animal and what the animal is trained to do. Emotional support animals do not qualify as ADA service animals.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	11/25/2024	Uncorrected as of 5/2/2025
1) Observed a soiled, unsealed wood shelf under the prep table. All surfaces must be smooth, durable, non-porous and easily cleanable. Please seal the wood or replace with an approved material.			
2) Observed an accumulation of grime and debris in the walk in cooler. Please clean the walk in cooler floors, walls, and ceiling.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: NAUTICAL BEAN

Facility ID: FA0016046

Site Address: 810 ORCUTT RD, SAN LUIS OBISPO

Record ID: PR0021581

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 03/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



County of San Luis Obispo
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FA0015501

PR0020962

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: NAUTICAL BEAN #2 KITCHEN

Facility ID: FA0015501

Site Address: 11560 LOS OSOS VALLEY RD #220, SAN LUIS OBISPO

Record ID: PR0020962

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 02/06/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 06/26/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

06/26/2023



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: NAUTICAL BEAN ESPRESSO CAFE

Facility ID: FA0001201

Site Address: 11560 LOS OSOS VALLEY RD 150, SAN LUIS OBISPO

Record ID: PR0001201

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection.

Warewashing

Sanitizing and sanitizer concentrations.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	12/24/2024	Uncorrected as of 5/2/2025
No paper towels were available from the wall mounted dispenser in the restroom. Provide approved handwashing cleanser and towels or drying device in dispensers at or adjacent to each hand washing facility.			
K007: Proper Hot and Cold Holding Temperatures	3.0	12/24/2024	Corrected On Site
1) Observed a bowl of rice on the service counter without temperature control. The person in charge stated that the rice was placed on the counter about 6 hours prior to the inspection. The violation was corrected by an employee voluntarily discarding about 1 lb of rice. Refer top violation 36 for more details.			
2) Measured Cut Tomatoes at 50 F and Sausage Patties at 51F in the cold top cooler. The person in charge stated that the food had been held in the cooler for more than 4 hours. The violation was corrected by an employee moving the food to another cooler to rapidly cool down. Refer to violation 35 for more details.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5		Uncorrected as of 5/2/2025
Observed a container of unapproved pesticide in the facility. Only certified pest control operators are authorized to apply poisons in food facilities. Only poisons specifically formulated for food facilities may be used. Remove the can of Raid.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5		Uncorrected as of 5/2/2025
No test strips were available at the time of the inspection. Provide approved and correct testing equipment to test for sanitizer concentration and/or hot water temperature.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	12/24/2024	Uncorrected as of 5/2/2025
Observed the bagel toaster adjacent to the cold top cooler to be very warm. Ensure that the bagel warmer does not heat the cold top cooler above it's ability to maintain food at 41F or below.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	12/24/2024	Uncorrected as of 5/2/2025
Observed a rice paddle stored in a container of rice without temperature control. In use utensils shall be stored in a container of water with a flow of sufficient force to remove particles or in a container of water above 135 F.			
K040: Wiping Cloths: Properly Used and Stored	0.5	12/24/2024	Uncorrected as of 5/2/2025
Observed numerous wet wiping cloths stored outside the sanitizer bucket. This violation was corrected by returning all the wet towels to the sanitizer buckets.			
Please note, that though a wiping cloth is needed for the espresso machine steam wand, if the cloth is wet is must be stored in sanitizer when not being actively used.			



County of San Luis Obispo
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FA0015619

PR0021096

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: NEGRANTI CREAMERY

Facility ID: FA0015619

Site Address: 1211 PINE ST A-1, PASO ROBLES

Record ID: PR0021096

Program Description: LR24 - RESTAURANT (SEATING 11 - 50) - MINIMAL PREP

Inspection Date: 11/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 08/24/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: NEGRANTI CREAMERY

Facility ID: FA0015620

Site Address: 6090 EL CAMINO REAL, ATASCADERO

Record ID: PR0021097

Program Description: MR15 - RETAIL MKT (UNDER 150 SF) - MODERATE PREP

Inspection Date: 01/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>02/02/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Provide correct testing strips to test for sanitizer concentration. Quat testing strips must be available.			

Inspection Date: 04/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility is well-maintained and has made corrections from the past. Such as, providing documentation (permit and food manager certification).

AWRD: EXCELLENCE AWARD 0.0

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: NEGRANTI CREAMERY

Facility ID: FA0015622

Site Address: 2989 LIMESTONE WY STE A, PASO ROBLES

Record ID: PR0021099

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 03/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

03/27/2025

Inspection Date: 01/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>01/02/2024</u>	<u>03/27/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>01/02/2024</u>	<u>Corrected On Site</u>
Ensure ice cream dipper well is turned on, flushing water, while facility is open.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>01/03/2024</u>	<u>03/27/2025</u>
Ensure employee personal items are stored separate from food prep areas.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: NEW EARTH HEALTH CAFE

Facility ID: FA0012991

Site Address: 191 S OAK PARK BLVD #5, GROVER BEACH

Record ID: PR0018528

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 02/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 77.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge Observed employee with limited knowledge pertaining to food safety and temperatures. Ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.	5.0	02/25/2025	Uncorrected as of 5/2/2025
K006: Adequate/Accessible Handwash Sinks, Supplies - Observed water at hand wash sink turned off. Employee was using food preparation sink to wash hands. DISCONTINUE THIS PRACTICE. Ensure hand wash sink is only used for hand washing purposes. Manager turned sink back on. - Observed paper towels being stored on top of dispenser. Ensure all paper towels are maintained in a dispenser.	3.0	02/25/2025	Uncorrected as of 5/2/2025
K007: Proper Hot and Cold Holding Temperatures Observed refrigeration unit at 48F. All potentially hazardous food items were voluntarily discarded. Ensure all refrigeration units are maintained at 41F or below.	3.0	02/25/2025	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.	3.0	02/25/2025	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Unable to verify food safety certification for any employee. Ensure there is at least one person with a food manager safety certification and all other employees have food handler cards. Ensure food safety certifications are kept on site and are able to be presented during time of inspection.	1.0	03/04/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing REPEAT VIOLATION: Observed front door propped open. Ensure exterior doors are maintained closed when not in use. Corrected on site.	0.5	02/25/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean REPEAT VIOLATION: Observed degrading concrete flooring. Ensure floors are smooth, nonabsorbent, easily cleanable and maintained in good repair.	0.5	03/25/2025	Uncorrected as of 5/2/2025
K053: Repeat Violations - Critical (1 - 23) See comments in section 1.	5.0	02/25/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 - 51) See comments in sections 24, 44 and 45.	2.0	02/25/2025	Uncorrected as of 5/2/2025

Inspection Date: 11/21/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: NEW EARTH HEALTH CAFE

Facility ID: FA0012991

Site Address: 191 S OAK PARK BLVD #5, GROVER BEACH

Record ID: PR0018528

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 11/21/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge	5.0	11/24/2023	Uncorrected as of 5/2/2025
Observed employees with limited knowledge on sanitizer and how to make it/measure concentration. Inspector showed employees how to make up sanitizer solution, how to measure concentration and where the test strips were located. Ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.			
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	11/21/2023	Corrected On Site
- Observed no pump soap at hand wash sink. Ensure all hand wash sinks are fully stocked with pump soap and paper towels. - Observed water coming out of pump soap in bathroom. Ensure pump soap is fully stocked with SOAP. Corrected on site by employee.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	11/22/2023	Uncorrected as of 5/2/2025
Unable to verify food safety certification for any employee. Ensure food safety certifications are kept on site and are able to be presented during time of inspection.			
K040: Wiping Cloths: Properly Used and Stored	0.5	11/21/2023	Corrected On Site
Observed wiping cloth being kept on counter. Ensure wiping cloths are stored in sanitizer solution when not in use. Corrected on site.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	11/22/2023	Uncorrected as of 5/2/2025
1. Observed front door propped open. Ensure exterior doors are maintained closed when not in use. 2. Observed mops being propped against side of mop sink. Ensure mops are hung up to air dry without soiling walls or other equipment. Facility can install a mop rack.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	01/22/2024	Uncorrected as of 5/2/2025
Observed degrading concrete flooring. Ensure floors are smooth, nonabsorbent, easily cleanable and maintained in good repair.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: NICK THE GREEK

Facility ID: FA0015995

Site Address: 733 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0021518

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	03/27/2025	Corrected On Site
-Observed several personal employee items on the prep table. Ensure all personal items have a designated area separate from any area that may contaminate food.			
-Observed mops sitting in the mop sink. Ensure mops have a way to hang dry.			

Inspection Date: 10/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	10/15/2024	Corrected On Site
Observed sanitizer dispenser not adequately dispensing sanitizer. Provide and maintain proper sanitizer concentration/utensil surface temperature to ensure proper sanitation. Corrected on site.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	10/15/2024	03/27/2025
Observed inadequate scoops being used in bulk food containers. Ensure all scoops have handles and are commercial grade.			

Inspection Date: 04/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K033: Nonfood-Contact Surfaces Clean	0.5	05/31/2024	10/15/2024
Ensure all nonfood-contact surfaces are maintained clean. Observed accumulation of grease on floor. Please do a better job of keeping the floor clean.			
K040: Wiping Cloths: Properly Used and Stored	0.5	04/19/2024	10/15/2024
Observed wiping cloth in between use not being stored in sanitizer solution. Ensure wiping rags remain in sanitizer solution in between use.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: NIFFY'S MERRIMAKER

Facility ID: FA0016458

Site Address: 1301 2ND ST, LOS OSOS

Record ID: PR0022033

Program Description: 1609 - BARS (NO FOOD PREPARATION)

Inspection Date: 03/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0		Uncorrected as of 5/2/2025
Observed a wall mounted basket holding paper towels in the men's room. The wall mounted basket does not prevent contamination of the stack of paper towels. A wall mounted paper towel dispenser is required.			
K023: No Rodents, Insects, Birds, or Animals	2.0		Uncorrected as of 5/2/2025
Observed a pet dog sitting in a patron's lap at a table inside the facility. Education and direction regarding Service Animals were given at the time of the inspection. No animals are allowed in food facilities except Service Animals.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0		Uncorrected as of 5/2/2025
No Food Safety Manager's certificate was available for review at the time of the inspection. Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.			
Not every employee had food handler cards available for review at the time of the inspection. Ensure all food employees have a valid/current food handler card/certificate.			
K041: Plumbing; Proper Backflow Devices	0.5		Uncorrected as of 5/2/2025
Observed a flex pipe used to connect the waste line of the men's urinal to the sewer. Waste lines must be solid pipe. Change the waste line.			

Inspection Date: 02/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: Overall facility is performing adequately.

Violation Item	Points Lost	Comply By Date	Complied On Date
K000: STORMWATER POLLUTION	0.0	02/23/2024	03/04/2025
Observed open dumpster lids. Keep lids closed at all times.			
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	02/23/2024	Corrected On Site
No hand soap observed at hand washing sink. Violation corrected on site.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5	02/29/2024	03/04/2025
Observed unlabeled spray bottle. Maintain labels on all chemicals.			
K033: Nonfood-Contact Surfaces Clean	0.5	02/29/2024	03/04/2025
Observed mildew on non food contact surfaces of the ice machine. Clean and sanitize.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	02/29/2024	03/04/2025
Test strips were not accessible to employee. Keep test strips in an easily accessible location.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: NIFFY'S MERRIMAKER

Facility ID: FA0016458

Site Address: 1301 2ND ST, LOS OSOS

Record ID: PR0022033

Program Description: 1609 - BARS (NO FOOD PREPARATION)

Inspection Date: 02/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: Overall facility is performing adequately.

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>02/23/2024</u>	<u>Corrected On Site</u>
1) Observed pressurized cylinders (CO2 tanks) unchained. Operator corrected on-site.			
2) Observed ice scoopers in contact with ice. Provide a clean and sanitary location to store scoopers between use. Violation was corrected on site.			
K041: Plumbing: Proper Backflow Devices	<u>0.5</u>	<u>02/29/2024</u>	<u>03/04/2025</u>
Clean excessively dirty floor sink.			

Inspection Date: 11/29/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Comments from inspection: Maintain labels on all spray bottles, correct air gaps for lines entering floor sinks. The facility is clean and well maintained. You are approved to open. Post your health permit when it arrives in the mail. Contact Leslie Terry, lterry@co.slo.ca.us, 805-781-5553 if you need assistance with the business license sign-off.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: NINER WINE ESTATES, LLC

Facility ID: FA0008150

Site Address: 2705 ANDERSON RD, PASO ROBLES

Record ID: PR0014025

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>10/16/2024</u>	
K030: Food Storage; Food Storage Containers Identified Ensure food is store 6" up off floor or in an impermeable container.	<u>0.5</u>	<u>10/16/2024</u>	<u>Corrected On Site</u>
K036: Equipment, Utensils and Linens: Storage and Use Ensure scoops with handles are used to obtain food product from bulk food bins.	<u>0.5</u>	<u>10/16/2024</u>	<u>Corrected On Site</u>

Inspection Date: 01/31/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>01/31/2024</u>	<u>10/16/2024</u>
K029: Toxic Substances Properly Identified, Stored, Used Ensure all toxic spray bottles are labeled as to the contents of the container.	<u>0.5</u>	<u>01/31/2024</u>	<u>Corrected On Site</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Repair ceiling from previous water leak, near ware wash station.	<u>0.5</u>	<u>02/09/2024</u>	<u>10/16/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: NIPOMO ELEMENTARY SCHOOL

Facility ID: FA0001313

Site Address: 190 E PRICE, NIPOMO

Record ID: PR0001313

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/19/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>03/19/2025</u>	
K041: Plumbing; Proper Backflow Devices Observed build up of debris/grime in brown floor drains (floor sinks were clean). Ensure all floor drains are maintained clean and in good repair.	<u>0.5</u>	<u>03/26/2025</u>	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grime/dust built up underneath equipment. Ensure all flooring is maintained clean.	<u>0.5</u>	<u>03/26/2025</u>	Uncorrected as of 5/2/2025

Inspection Date: 09/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used Observed build up of dust/debris in hood filter. Ensure all hood filters are maintained clean.	<u>0.5</u>	<u>09/16/2024</u>	<u>03/19/2025</u>
K039: Thermometers Provided and Accurate Ensure all refrigeration units have secondary thermometers.	<u>0.5</u>	<u>09/16/2024</u>	<u>03/19/2025</u>
K041: Plumbing; Proper Backflow Devices Observed build up of grime in floor sink near counter. Ensure all floor sinks are maintained clean.	<u>0.5</u>	<u>09/16/2024</u>	<u>03/19/2025</u>

Inspection Date: 04/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0 04/24/2024 09/13/2024

Inspection Date: 09/15/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: NIPOMO ELEMENTARY SCHOOL****Facility ID:** FA0001313**Site Address:** 190 E PRICE, NIPOMO**Record ID:** PR0001313**Program Description:** HR32 - SCHOOLS - INSTITUTES - FULL PREP**Inspection Date:** 09/15/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 97.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K045: Floors/Walls/Ceilings: Built, Maintained, Clean**0.5****12/18/2023****04/24/2024**

Repeat Violation: Observed missing ceiling tile. Repair or replace. Ensure all floors/walls/ceilings are smooth, nonabsorbent and easily cleanable.

-Observed peeling paint on the corner wall of facility. Ensure all floors/walls/ceilings are smooth, non absorbent, easily cleanable and in good repair.

K054: Repeat Violations - Good Retail Practices (24 -51)**2.0****12/18/2023****04/24/2024**

See comments in section 45.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: NIPOMO HIGH BOOSTER CLUB CONCESSIONS

Facility ID: FA0005839

Site Address: 525 N THOMPSON AVE, NIPOMO

Record ID: PR0009086

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 03/24/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 83.0

Overall Inspection Comments: Food facility was not in operation during time of inspection. Ensure violations above are corrected prior to next operation in the Fall.

Violation Item	Points Lost	Comply By Date	Complied On Date
K013: Food in Good Condition, Safe and Unadulterated	<u>2.0</u>	<u>03/24/2025</u>	<u>Corrected On Site</u>
Observed condiments in fridge with mold growing on the outside of the bottles. Custodian was instructed to voluntarily discard all food items in refrigeration unit. Ensure refrigeration unit is cleaned and sanitized. Ensure all food is maintained in good condition.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>03/27/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed build up/grime on ice chute. Ensure ice chute is cleaned and sanitized on a regular basis.			
K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>	<u>03/27/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed a few dead cockroaches behind water heater (only deceased, adult cockroaches were found, no other stages of life). Eliminate all evidence of cockroaches (e.g. egg capsules, dead cockroaches, fecal markings) from the facility by safe, legal and effective means at once.			
K024: Person In Charge Present and Performs Duties: Valid Certification	<u>1.0</u>		<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Unable to verify food safety certifications. Ensure there is at least one employee/person with a food manager safety certification and all other employees have a food handler safety certification.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed no sanitizer test strips at facility. Ensure facility obtains correct testing equipment to measure sanitizer concentration (100ppm bleach or 200ppm quat).			
K044: Premises: Personal/Cleaning Items: Vermin-Proofing	<u>0.5</u>	<u>03/26/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed free standing CO2 tanks. Ensure all CO2 tanks are affixed to a rigid structure.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>03/31/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed accumulation of grime underneath equipment. Ensure all floors/walls/ceilings are maintained clean. Facility can implement a deep cleaning schedule to ensure equipment is moved for cleaning. Facility has made improvements since last inspection.			
K049: Permits Available	<u>0.5</u>	<u>03/31/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Ensure 2025 Health Permit is posted in a conspicuous place.			
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>	<u>03/24/2025</u>	<u>Uncorrected as of 5/2/2025</u>
See comments in section 14.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>03/24/2025</u>	<u>Uncorrected as of 5/2/2025</u>
See comments in sections 24 and 34.			

Inspection Date: 09/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 85.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>09/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed build up/grime on ice chute. Ensure ice chute is cleaned and sanitized on a regular basis.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: NIPOMO HIGH BOOSTER CLUB CONCESSIONS

Facility ID: FA0005839

Site Address: 525 N THOMPSON AVE, NIPOMO

Record ID: PR0009086

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 09/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 85.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
- Observed rodent droppings on meat slicer in dry storage. Ensure all rodent droppings are removed from facility and equipment is sanitized. - REPEAT VIOLATION: Observed a few dead cockroaches present in dry storage room (only deceased, adult cockroaches were found, no other stages of life). Eliminate all evidence of cockroaches (e.g. egg capsules, dead cockroaches, fecal markings) from the facility by safe, legal and effective means at once.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>10/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Unable to verify food safety certifications. Ensure there is at least one employee/person with a food manager safety certification and all other employees have a food handler safety certification.			
K029: Toxic Substances Properly Identified, Stored, Used	<u>0.5</u>	<u>09/27/2024</u>	<u>03/24/2025</u>
Observed unlabeled spray bottle. Ensure all toxic substances are labeled as to their contents.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>09/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed no sanitizer test strips at facility. Ensure facility obtains correct testing equipment to measure sanitizer concentration (100ppm bleach or 200ppm quat).			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>09/27/2024</u>	<u>03/24/2025</u>
Observed old equipment being stored outside facility. Ensure the premises is kept free of items that are unnecessary to the operation and/or maintenance of the facility.			
K049: Permits Available	<u>0.5</u>	<u>09/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Ensure 2024 Health Permit is posted in a conspicuous place.			
K053: Repeat Violations - Critical (1 - 3)	<u>5.0</u>	<u>09/26/2024</u>	<u>03/24/2025</u>
See comments in sections 14 and 23.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>09/26/2024</u>	<u>03/24/2025</u>
See comments in sections 24, 34 and 49.			

Inspection Date: 04/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 82.0

Overall Inspection Comments: Food facility not operating during time of inspection. Ensure all violations are addressed/corrected prior to next event.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>05/01/2024</u>	<u>09/26/2024</u>
Observed no paper towels at hand washing station. Ensure hand wash sink is fully stocked with pump soap and paper towels.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>05/03/2024</u>	<u>09/26/2024</u>
Repeat Violation: Observed build up/grime on ice chute. Ensure ice chute is cleaned and sanitized on a regular basis.			
K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>	<u>05/01/2024</u>	<u>09/26/2024</u>
Repeat Violation: Observed a few dead cockroaches present in dry storage room (only deceased, adult cockroaches were found, no other stages of life). Eliminate all evidence of cockroaches (e.g. egg capsules, dead cockroaches, fecal markings) from the facility by safe, legal and effective means at once.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>05/14/2024</u>	<u>09/26/2024</u>
Unable to verify food safety certifications. Ensure there is at least one employee/person with a food manager safety certification and all other employees have a food handler safety certification.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: NIPOMO HIGH BOOSTER CLUB CONCESSIONS

Facility ID: FA0005839

Site Address: 525 N THOMPSON AVE, NIPOMO

Record ID: PR0009086

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 04/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 82.0

Overall Inspection Comments: Food facility not operating during time of inspection. Ensure all violations are addressed/corrected prior to next event.

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>05/07/2024</u>	<u>09/26/2024</u>
Observed no sanitizer test strips at facility. Ensure facility obtains correct testing equipment to measure sanitizer concentration (100ppm bleach or 200ppm quat).			
K039: Thermometers Provided and Accurate	<u>0.5</u>	<u>05/07/2024</u>	<u>09/26/2024</u>
Observed broken secondary thermometer in refrigeration unit. Repair/replace.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>04/30/2024</u>	<u>09/26/2024</u>
Observed no hand washing sign at hand wash sink. Ensure every hand wash sink has a hand wash sign posted. Sign provided to facilities manager.			
K049: Permits Available	<u>0.5</u>	<u>05/01/2024</u>	<u>09/26/2024</u>
Repeat Violation: Ensure 2024 Health Permit is posted at facility.			
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>	<u>04/30/2024</u>	<u>09/26/2024</u>
See comments in sections 14 and 23.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>04/30/2024</u>	<u>09/26/2024</u>
See comments in section 49.			

Inspection Date: 10/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>10/13/2023</u>	<u>09/26/2024</u>
Repeat Violation: Observed build up/grime on ice chute. Ensure ice chute is cleaned and sanitized on a regular basis.			
K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>	<u>10/12/2023</u>	<u>09/26/2024</u>
Observed cockroaches present in dry storage room; some were deceased and a couple were alive (only adult cockroaches were found, no other stages of life). Eliminate cockroaches and all evidence of cockroaches (e.g. egg capsules, dead cockroaches, fecal markings) from the facility by safe, legal and effective means at once. Facility maintenance crew will be addressing the issue today.			
K049: Permits Available	<u>0.5</u>	<u>10/26/2023</u>	<u>09/26/2024</u>
Repeat Violation: Ensure 2023 Health Permit is posted at facility.			
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>	<u>10/12/2023</u>	<u>04/30/2024</u>
See comments in section 14.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>10/12/2023</u>	<u>04/30/2024</u>
See comments in section 49.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: NIPOMO HIGH SCHOOL

Facility ID: FA0005835

Site Address: 525 N THOMPSON RD, NIPOMO

Record ID: PR0009080

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/24/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed cardboard covering window above exit door. Discontinue this practice. Cardboard can harbor vermin. Ensure all equipment is smooth, nonabsorbent, easily cleanable and commercial grade.	0.5	03/31/2025	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed minimal sanitizer in sanitizer bucket. Manager instructed to refill sanitizer bucket. Ensure sanitizer levels are being monitored and refilled as needed.	0.5	03/24/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed some debris/grime underneath equipment. Ensure all floors are maintained clean. - Observed broken FRP on wall across from walk in freezer and on corner near prep line. Ensure all walls are maintained in good repair.	0.5	03/31/2025	Uncorrected as of 5/2/2025

Inspection Date: 09/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used REPEAT VIOLATIONS: - Observed two lights out in hood system. Repair/replace. - Observed build up of dust in hood system. Ensure hood system is maintained clean.	0.5	10/03/2024	03/24/2025
K041: Plumbing; Proper Backflow Devices Observed grime in multiple floor sinks (near walk-in and by old service windows). Ensure floor sinks are maintained clean.	0.5	10/01/2024	03/24/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 38.	2.0	09/26/2024	03/24/2025

Inspection Date: 04/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used - REPEAT VIOLATION: Observed light out in hood system. Repair/replace. - Observed build of dust in hood system. Ensure hood system is maintained clean.	0.5	05/02/2024	09/26/2024
K047: Signs Posted: Last Inspection Report Available Observed no hand wash sign at hand wash sink. Ensure a hand wash sign is posted at every hand wash sink. Sign provided to manager.	0.5	04/30/2024	09/26/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: NIPOMO HIGH SCHOOL

Facility ID: FA0005835

Site Address: 525 N THOMPSON RD, NIPOMO

Record ID: PR0009080

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 04/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 38.	<u>2.0</u>	<u>04/30/2024</u>	<u>09/26/2024</u>

Inspection Date: 10/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K038: Approved Lighting/Ventilation: Adequate, Used Observed light out in hood system. Repair/replace.	<u>0.5</u>	<u>10/16/2023</u>	<u>09/26/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: NIPOMO MARKETPLACE

Facility ID: FA0002965

Site Address: 501 W TEFFT ST, NIPOMO

Record ID: PR0001471

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 02/05/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies - Observed hand wash sink being used to store dishes in back room. - Observed no paper towels at hand wash sink in back room. Ensure hand wash sink is easily accessible at all times and is fully stocked with pump soap and paper towels. Facility had an accessible, fully stocked hand wash sink near coffee station.	3.0	02/05/2025	Uncorrected as of 5/2/2025
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottle. Ensure all toxic spray bottles are labeled as to the contents of the container.	0.5	02/07/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed build up of debris on fan blades in walk-in refrigerator. Ensure all equipment is maintained clean.	0.5	02/08/2025	Uncorrected as of 5/2/2025

Inspection Date: 08/24/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed roll of paper towels being utilized at hand wash sink. Ensure hand wash sink has a single use paper towel dispenser.	3.0	08/24/2023	02/05/2025
K007: Proper Hot and Cold Holding Temperatures Observed display refrigeration case out of temperature compliance. Refrigeration unit was 55/60F; food was probed and measured at 51F. Ensure refrigeration units are maintained at 41F or below. Manager voluntarily discarded all sandwiches/cheese items in display case. Discontinue use of unit until repaired/replaced.	3.0	08/24/2023	Corrected On Site
K021: Hot and Cold Water Available Observed no warm (100-104F) water in toilet facilities. Manager is going to have the repair man come out to assess water heater. Warm water is available at all hand wash sinks in food facility. Ensure all employees wash their hands at the hand wash sinks with warm water prior to working with any food items. Manager to send a picture of repaired hand wash sink in toilet facility.	2.0	08/24/2023	02/05/2025
K024: Person In Charge Present and Performs Duties; Valid Certification Observed expired food safety manager certification. Ensure owner or employee obtains a valid food manager certification within the next two months and email a copy to inspector.	1.0	10/24/2023	02/05/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Observed no sanitizer test strips at food facility. Ensure the proper sanitizer test strips are obtained in order to properly check sanitizer concentration.	0.5	08/25/2023	02/05/2025
K039: Thermometers Provided and Accurate Ensure all units have a secondary thermometer to maintain temperature compliance.	0.5	08/25/2023	02/05/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: NIPOMO SENIOR CITIZENS CLUB "MEALS THAT CONNECT"

Facility ID: FA0008435

Site Address: 200 E DANA ST, NIPOMO

Record ID: PR0014235

Program Description: HR96 - EXEMPT - FULL PREP

Inspection Date: 01/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	01/30/2025	Uncorrected as of 5/2/2025
- Observed no paper towels in dispenser at hand wash sink and in toilet room. Ensure every hand wash sink is fully stocked with pump soap and paper towels at all times. Facility did have a stack of paper towels next to the kitchen hand wash sink for use.			
- Note (not a violation): Facility has a preexisting, non conforming condition--it has no dedicated hand wash sink. It currently uses one of the three compartment sink basins. If facility remodels or changes ownership, a designated hand wash sink will need to be installed.			
K044: Premises: Personal/Cleaning Items; Vermin-Proofing	0.5	01/29/2025	Uncorrected as of 5/2/2025
Observed mop being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.			
K049: Permits Available	0.5	01/30/2025	Uncorrected as of 5/2/2025
Ensure 2025 health permit is posted in a conspicuous place.			

Inspection Date: 01/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: Food facility receives cooked food from headquarters in San Luis Obispo. Food is portioned and dispensed at the Nipomo location (no cooking or reheating is done at this location).

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	01/04/2024	01/27/2025
Observed back door being kept open. Ensure all exterior doors are kept closed except when in use. Facility has a screen door that can be utilized if they want to keep the door open for air flow.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: NIPOMO SUSHI

Facility ID: FA0016394

Site Address: 539 W TEFFT, NIPOMO

Record ID: PR0021966

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/06/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed grime in soda nozzle gaskets. Ensure all food contact surfaces are maintained clean and sanitized.	3.0	03/07/2025	Uncorrected as of 5/2/2025
K018: HACCP/Variance Required: Approved/Records Kept Observed no written pH logs for rice. Ensure daily logs are kept for pH of rice. Ensure pH is less than 4.6. Logs should include date, measured pH and any corrective action taken to lower pH if it is too high. Facility has a pH probe.	2.0	03/06/2025	Uncorrected as of 5/2/2025
K024: Person In Charge Present and Performs Duties; Valid Certification Observed some employees without food handler cards. Ensure all employees obtain a food handler card.	1.0	03/07/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained - Observed mechanical warewasher (dishwasher) not functioning properly. Facility does not use this piece of equipment. Ensure mechanical warewasher is deep cleaned and repaired before use. If facility chooses not to clean/repair unit, then equipment can be removed from facility. - REPEAT VIOLATION: Observed no designated food preparation sink. Ensure facility installs food preparation sink per CA Retail Food code standards. Section 114163: "(1) The FOOD PREPARATION sink shall have a minimum dimension of 18 inches by 18 inches in length and width and 12 inches in depth with an integral drainboard or adjacent table at least 18 inches by 18 inches in length and width. (2) The FOOD PREPARATION sink shall be located in the FOOD PREPARATION area, provided exclusively for FOOD PREPARATION, and accessible at all times. (3) The sink shall be equipped with an adequate supply of hot and cold running water through a mixing valve." Please submit spec sheet for equipment and where the facility plans to install the sink.	0.5		Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed grime on handles of equipment. Ensure all equipment is maintained clean.	0.5	03/08/2025	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Ensure all refrigeration units have a secondary thermometer. Corrected on site.	0.5	03/06/2025	Corrected On Site
K040: Wiping Cloths: Properly Used and Stored Discontinue the use of sponges on food contact surfaces.	0.5	03/06/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed accumulation of food debris and grime underneath equipment. Ensure all floors/walls/ceilings are maintained clean. Facility can implement a deep cleaning schedule to ensure equipment is moved for cleaning	0.5	03/09/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 35.	2.0	03/06/2025	Uncorrected as of 5/2/2025

Inspection Date: 02/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: Food facility has made major improvements with cleaning and corrected most violations since last inspection. Food facility will need to install a hand wash sink and food preparation sink to bring facility up to current code requirements. Facility will have 6 to 9 months to bring current conditions up to code.

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: NIPOMO SUSHI

Facility ID: FA0016394

Site Address: 539 W TEFFT, NIPOMO

Record ID: PR0021966

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: Food facility has made major improvements with cleaning and corrected most violations since last inspection. Food facility will need to install a hand wash sink and food preparation sink to bring facility up to current code requirements. Facility will have 6 to 9 months to bring current conditions up to code.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>08/15/2024</u>	<u>03/06/2025</u>
- Observed utensils in bar hand wash sink. Ensure hand wash sinks are only used for hand washing purposes. - Facility needs to install a hand wash sink near prep line prior to next routine inspection. Please send spec sheets and plans for where the sink will be installed. Ensure hand wash sink is installed per CA Retail Food Code requirements.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>02/15/2024</u>	<u>03/06/2025</u>
REPEAT VIOLATION: Observed food being stored on floor in walk-in refrigeration unit and dry storage. Ensure all food is stored 6" off the floor.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>08/15/2024</u>	<u>03/06/2025</u>
- REPEAT VIOLATION: Observed duct tape being utilized on some shelving in food facility. Discontinue the use of any duct tape. Ensure all equipment is maintained in good repair and commercial grade. - Observed no designated food preparation sink. Ensure facility installs food preparation sink per CA Retail Food code standards. Section 114163: "(1) The FOOD PREPARATION sink shall have a minimum dimension of 18 inches by 18 inches in length and width and 12 inches in depth with an integral drainboard or adjacent table at least 18 inches by 18 inches in length and width. (2) The FOOD PREPARATION sink shall be located in the FOOD PREPARATION area, provided exclusively for FOOD PREPARATION, and accessible at all times. (3) The sink shall be equipped with an adequate supply of hot and cold running water through a mixing valve." Please submit spec sheet for equipment and where the facility plans to install the sink.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>02/15/2024</u>	<u>03/06/2025</u>
Observed wiping cloths being kept on prep line. Ensure all wiping cloths, when not in use, are stored in sanitizer solution.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		Uncorrected as of 5/2/2025
See comments in sections 30 and 35.			

Inspection Date: 10/25/2023

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 88.5

Overall Inspection Comments: Change of ownership inspection for Hy Brothers Sushi, Inc. Food facility will be re-inspected in one month due to the violations listed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use	<u>2.0</u>	<u>10/25/2023</u>	<u>Corrected On Site</u>
Observed employee prep area with open glass of water. Ensure employees drink from a closed beverage container and the container is handled to prevent contamination of the employee's hands, the container, nonprepackaged food, and food contact surfaces.			
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>11/27/2023</u>	<u>03/06/2025</u>
- Observed no accessible hand wash sink near back kitchen prep line. Food facility needs to install a hand wash sink (that is NSF/ANSI) near food preparation in back kitchen. Per CA Retail Food Code, "Handwashing facilities shall be sufficient in number and conveniently located so as to be accessible at all times for use by food employees." - Observed no pump soap at bar hand wash sink. Ensure ALL handwash sinks are full stocked with pump soap and paper towels at all times. Corrected on site by manager.			
K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>	<u>10/31/2023</u>	<u>02/15/2024</u>
Observed a few flies throughout food facility. Ensure facility eliminates flies from the facility by safe, legal, and effective means at once.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: NIPOMO SUSHI

Facility ID: FA0016394

Site Address: 539 W TEFFT, NIPOMO

Record ID: PR0021966

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/25/2023

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 88.5

Overall Inspection Comments: Change of ownership inspection for Hy Brothers Sushi, Inc. Food facility will be re-inspected in one month due to the violations listed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>12/18/2023</u>	<u>02/15/2024</u>
Observed no food manager safety certification. Ensure at least one employee obtains a food manager certification within 60 days.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>10/25/2023</u>	<u>03/06/2025</u>
Observed food being stored on floor in walk-in refrigeration. Ensure all food is stored 6" off the ground.			
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed grime on all equipment. Ensure ALL equipment is cleaned and sanitized thoroughly.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>11/08/2023</u>	<u>02/15/2024</u>
- Observed raw wood being used for shelving in dry storage room. Ensure all surfaces are smooth, non absorbent and easily cleanable. Facility can seal the raw wood or replace the material.			
- Observed grime/food debris on gaskets of refrigeration units. Ensure all equipment is maintained clean and in good repair.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>10/25/2023</u>	<u>Corrected On Site</u>
Observed free standing CO2 tanks in bar area. Ensure CO2 tanks are affixed to a rigid structure. Correct on site by manager.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>10/31/2023</u>	<u>02/15/2024</u>
Observed piping from three compartment sink going into floor sink. Ensure the air gap between the water supply inlet and flood level rim of the floor sink is at least twice the diameter of the water supply inlet and may not be less than one inch.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>10/25/2023</u>	<u>02/15/2024</u>
- Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or other equipment.			
- Observed screen door with opening at the top. Repair/replace. Ensure food facility is fully enclosed.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>11/27/2023</u>	<u>02/15/2024</u>
- Observed degrading FRP in multiple locations throughout food facility. Ensure all floors/walls/ceilings are smooth, non absorbent and easily cleanable.			
- Observed grime on flooring throughout food facility. Ensure all floors/walls/ceilings are thoroughly cleaned and sanitized prior to next inspection.			
- Observed duct tape being utilized in multiple places in food facility. Discontinue the use of any duct tape. Ensure all surfaces are smooth, non absorbent and easily cleanable.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: NITE CREAMERY

Facility ID: FA0013302

Site Address: 570 HIGUERA ST 130, SAN LUIS OBISPO

Record ID: PR0018821

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 08/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals Observed several flies around the mop sink area. Eliminate flies from the facility by safe, legal, and effective means at once.	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
K033: Nonfood-Contact Surfaces Clean Observed grime build up at and around mop sink. Clean and sanitize. This will also help reduce fly activity.	<u>0.5</u>	<u>08/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices Observed leaking valve at the hand wash station. Ensure all plumbing is in good working order.	<u>0.5</u>	<u>08/28/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed open doors without screens. Keep all doors closed or install screens.	<u>0.5</u>	<u>08/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>



County of San Luis Obispo
Environmental Health Services Division
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FA0017058

PR0022692

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: NO NAME SPICE CO

Facility ID: FA0017058

Site Address: 4750 ALLENE WY, SAN LUIS OBISPO

Record ID: PR0022692

Program Description: LR40 - DEPENDENT FOOD SERVICE OPERATOR-MINIMAL PREP

Inspection Date: 01/08/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Inspected as part of commissary inspection. No food prep at time of visit. Set up ok.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: NOBU HAWAIIAN BBQ

Facility ID: FA0015250

Site Address: 1308 MONTEREY ST STE 110, SAN LUIS OBISPO

Record ID: PR0020659

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/17/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K026: Approved Thawing Methods Used, Frozen Food	0.5	03/17/2025	Corrected On Site
Observed improper thawing method. Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	03/24/2025	Uncorrected as of 5/2/2025
Observed paper towel holder in the bathroom not working. Repair or replace so paper towels are dispensed for single use.			
K039: Thermometers Provided and Accurate	0.5	03/17/2025	Uncorrected as of 5/2/2025
No thermometer observed at facility. Ensure thermometer probes are used regularly to verify proper cooking temperatures.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	03/24/2025	Uncorrected as of 5/2/2025
Observed grime accumulation on floors underneath dry storage shelving. Ensure these difficult to reach areas are regularly cleaned.			

Inspection Date: 10/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	10/08/2024	03/17/2025
Observed build up of grime on floors. Ensure floors are thoroughly cleaned and maintained.			

Inspection Date: 04/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	04/30/2024	10/08/2024
Observed hot water not working at one of the hand wash sinks. Owner explained that the hot water for that sink runs on an electric water heater separate from the other sinks and the breaker needs to be replaced. Owner is aware of the issue and has already notified an electrician. Owner will send invoice once the job has been completed. In the mean time instruct employees to use the hand washing sink that has hot water.			



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as of 5/2/2025

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Facility Name: NOGI

Facility ID: FA0014399

Site Address: 5810 TRAFFIC WY, ATASCADERO

Record ID: PR0019875

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K018: HACCP/Variance Required: Approved/Records Kept

2.0

03/27/2025

Corrected On Site

At the time of inspection, there were no pH Measurement log available for review. Provide and maintain proof of documentation/log on site at all times, when pH (vinegar) is used to control bacteria.

When each batch of sushi rice is cooked, ensure that the pH is checked with the appropriate test strips and it is noted, for health inspector inquiries. Evidence of logs maintained off site was emailed to health inspector post inspection AND the correction/implementation of the log took place the same day.

Inspection Date: 08/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: Overall, the facility is well-maintained and keeps every thing organized. NOTE: There's preexisting cracks, on the flooring in the bathroom; it is no longer smooth and flush throughout the room. If the cracking on the flooring becomes problematic, it shall be replaced immediately.

Violation Item

Points Lost Comply By Date Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K036: Equipment, Utensils and Linens: Storage and Use

0.5

09/04/2024

03/27/2025

Properly secure the pressurized CO2 tanks.



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FA0000903

PR0016511

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: NOI AND DOI'S 2ND STREET CAFE

Facility ID: FA0000903

Site Address: 1325 2ND ST, LOS OSOS

Record ID: PR0016511

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: NOI AND DOI'S 2ND STREET CAFE

Facility ID: FA0000903

Site Address: 1325 2ND ST, LOS OSOS

Record ID: PR0016511

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 12/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 82.5

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

1) For Boba and for hydrated rice noodles, the code section below allows food to be held in the danger temperature zone for up to 4 hours. Please mark each container with the time 4 hours after it was made, so you know when the food is expired.

114000. Time as a public health control

(a) If time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD before cooking

or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD that is displayed or held for service for immediate consumption, the following shall occur:

(1) The FOOD shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the FOOD is removed from temperature control.

(2) The FOOD shall be cooked and served, served if ready-to-eat, or discarded within four hours from the point in time when the FOOD is removed from temperature control.

(3) The FOOD in unmarked containers or packages or marked to exceed a four-hour limit shall be discarded.

(4) Written procedures shall be maintained in the FOOD FACILITY and made available to the ENFORCEMENT AGENCY upon request, that ensure compliance with this section and Section 114002, for FOOD that is prepared, cooked, and refrigerated before time is used as a public health control.

2) Warewashing

3) Cooling

4) Generally regarded as safe food additives.

113732. Adulterated

"ADULTERATED" means either of the following:

(a) FOOD that bears or contains any poisonous or deleterious substance that may render the FOOD impure or injurious to health.

113867. Poisonous or toxic materials

"POISONOUS OR TOXIC MATERIALS" means substances that are not intended for ingestion and are included in one of the following categories:

(c) Substances necessary for the operation and maintenance of the facility, such as nonFOOD grade lubricants and PERSONAL CARE ITEMS that may be deleterious to health.

(d) Substances that are not necessary for the operation and maintenance of the facility and are on t

5) Hand washing

6) Glove usage

113973. Use of gloves

(a) Single-use nonlatex gloves shall be worn when contacting FOOD and FOOD-CONTACT SURFACES if the EMPLOYEE has any cuts, sores, rashes, artificial nails, nail polish, rings, other than a plain ring, such as a wedding band, uncleanable orthopedic support devices, or fingernails

that are not clean, smooth, or neatly trimmed.

(b) Whenever gloves are worn, they shall be changed, replaced, or washed as often as handwashing is required by this part.

Single-use gloves shall

not be washed.

(c) If used, single-use gloves shall be used for only one task, such as working with READY-TO-EAT FOOD or with raw FOOD of animal

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: NOI AND DOI'S 2ND STREET CAFE

Facility ID: FA0000903

Site Address: 1325 2ND ST, LOS OSOS

Record ID: PR0016511

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

origin, used for
no other purpose, and shall be discarded when damaged or soiled, or when interruptions in the FOOD handling occur.

Violation Item	Points Lost	Comply By Date	Complied On Date

K005: Proper Handwash Procedures and Glove Use

5.0**12/09/2024****Corrected On Site**

Observed the following:

- 1) An employee touched their face, then continued to handle clean utensils without first washing their hands.
- 2) An employee washed their hands without first removing their glove. Do not wash gloves.
- 3) An employee donned a new glove to begin a new task without first washing their hands.

Discontinue re-using single use gloves.

Ensure all employees properly wash their hands with soap and warm water prior to engaging in food preparation or handling food contact surfaces, equipment, utensils, or linen.

K007: Proper Hot and Cold Holding Temperatures

3.0**12/09/2024****Corrected On Site**

The following violations were observed:

- 1) Hydrated rice noodles were held without temperature control for 7 hours and measured at 63F.

This violation was corrected by thoroughly reheating the noodles before service and by discarding any hydrated noodles at the end of the day.
Education was provided regarding Time as a Public Health Control. Refer to the comments on this report for more details.

- 2) Boba was held at 80F for 7 hours.

The violation was corrected by discarding about .25 lbs of boba.

Education was provided regarding Time as a Public Health Control. Refer to the comments on this report for more details.

- 3) Curry was measured at 68 F in the 2 door stand up cooler. The operator stated that the curry had been held on the counter prior to the inspection. The violation was corrected by rapidly cooling the food to 41 F within 2 hours.

- 4) Observed 2 containers, 18 quarts each of raw shell eggs stored without temperature control. The operator said they were necessary for the dinner rush, but there was no rush at the time of the inspection.

Maintain the eggs at approved temperatures.

K009: Proper Cooling Methods

2.0**12/09/2024****Corrected On Site**

Measured 2 plastic containers, 6 quarts each of cooked chicken between 68F and 102F. The person in charge stated they had been cooked 6 hours earlier..

The violation was corrected by the operator voluntarily discarding the food.

K014: Food Contact Surfaces: Clean and Sanitized

3.0**12/09/2024****Corrected On Site**

During active warewashing, observed an employee sanitize utensils without proper contact time.

Clean and sanitize multi-use utensils and equipment in the following manner after coming in contact with food or becoming contaminated; wash with detergent and water not less than 100°F; rinse with clear potable water; sanitize with 100 ppm chlorine for 30 seconds, 200 ppm quaternary ammonium for 1 minute, 25ppm iodine for 1 minute, complete immersion in water of at least 171° F for 30 seconds, or other methods as approved.

This violation was corrected by providing education and directing the operator to re-immersion the utensils in the sanitizer and allow contact for the appropriate time (30 seconds).

K023: No Rodents, Insects, Birds, or Animals

2.0**12/09/2024****Uncorrected as of 5/2/2025**

Observed evidence of rodent activity in the back storage room.

Eliminate rodents and evidence of rodents (e.g. droppings, dead rodents, nesting material, rub marks) from the facility by safe, legal, and effective means at once.

K029: Toxic Substances Properly Identified, Stored, Used

0.5**Uncorrected as of 5/2/2025**

Observed a jar of unknown plant material stored in a chest freezer along with food for the restaurant.

The operator is directed to only use ingredients that are federally recognized as safe food additives. Do not store unapproved food additives along with food in the facility.

This violation was corrected by the operator removing the unknown material from the facility.

K035: Adequate/Approved Equipment/Utensils, Maintained

0.5**Uncorrected as of 5/2/2025**

Observed a knife with a severely degraded handle in the prep area.

Replace the knife with one that can be easily cleaned.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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K038: Approved Lighting/Ventilation: Adequate, Used

0.5

12/09/2024

Uncorrected as of 5/2/2025

At the time of the inspection the exhaust hood was not turned on during food prep. The kitchen was excessively warm.

All areas of a FOOD FACILITY shall have sufficient ventilation to facilitate

proper FOOD storage and to provide a reasonable condition of comfort

for each EMPLOYEE, consistent with the job performed by the

EMPLOYEE.

K040: Wiping Cloths: Properly Used and Stored

0.5

Uncorrected as of 5/2/2025

Observed wet wiping clothes stored outside the sanitizer bucket.

Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.

K044: Premises; Personal/Cleaning Items; Vermin-Proofing

0.5

12/10/2024

Uncorrected as of 5/2/2025

Observed the front windows open without approved screens. If the windows are to be used as pass through windows they must comply with the following requirements, otherwise they must have screens or remain closed.

Passthrough window service openings shall be limited to 216 square

inches each. The service openings shall not be closer together than 18 inches.

Each opening shall be provided with a solid or screened window, equipped with a

self-closing device. Screening shall be at least 16 mesh per square inch.

Passthrough windows of up to 432 square inches are APPROVED if equipped with

an air curtain device. The counter surface of the service openings shall be

SMOOTH and EASILY CLEANABLE.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: NOI'S LITTLE THAI TAKEOUT

Facility ID: FA0014850

Site Address: 1288 2ND ST, LOS OSOS

Record ID: PR0020288

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 12/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use Observed an employee change tasks from sweeping the floor to food preparation without changing gloves. Education and direction regarding glove use were given at the time of the inspection. The violation was corrected by the employee properly washing her hands.	<u>5.0</u>	<u>12/19/2024</u>	<u>Corrected On Site</u>
K021: Hot and Cold Water Available Hot water was measured at a maximum of 103 F. Maintain an adequate supply of hot potable water (minimum of 120°F) and cold potable water under pressure to all sinks (except hand washing sinks).	<u>2.0</u>	<u>12/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K027: Food Separated and Protected Observed raw shell eggs stored above broccoli. To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken.	<u>1.0</u>	<u>12/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used 1) Observed gaps between the grease filters in the exhaust hood. Ensure that there are no gaps between the filters. 2) Observed a lighting fixture without a light shield. Glass bulbs shall be shielded to prevent glass shards entering food if a bulb is broken. Plastic LED light tubes are an acceptable replacement bulb that can be used without a shield. Maintain all light shields clean and in good repair.	<u>0.5</u>	<u>12/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) No base cove was observed in the walk in cooler. Base cove is required in the walk in cooler. Provide the required 4" base coving with 3/8 inch radius coving. Submit plans to this agency prior to commencing any changes to the surface finishes. 2) The finish on the wooded surfaces of the service counter is in disrepair. Seal the wood with a new finish.	<u>0.5</u>	<u>12/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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Facility Name: NOSH PALEO

Facility ID: FA0015775

Site Address: 671 W TEFFT ST STE 11, NIPOMO

Record ID: PR0021274

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed no sanitizer solution set up. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Manager instructed to set up sanitizer any time food is being cooked/prepped.	3.0	11/26/2024	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Nonfood-contact surfaces of equipment must be kept free of any accumulation of dust, dirt, food residue and other debris. Clean and sanitize all equipment on a regular basis.	0.5	11/28/2024	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Discontinue the use of sponges on food contact surfaces.	0.5	11/26/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed particle board ceiling tiles in kitchen. Ensure ceiling tiles are replaced with ceiling tiles that are smooth, nonabsorbent and easily cleanable. - Observed food debris/grime on floors/walls. Ensure all floors/walls are maintained clean.	0.5	12/03/2024	Uncorrected as of 5/2/2025

Inspection Date: 02/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed no paper towels at hand wash sink. Ensure hand wash sink is fully stocked with pump soap and paper towels.	3.0	02/06/2024	11/26/2024
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Observed no valid/current food manager safety certification present. Ensure the food facility owner or an employee has a valid/current food safety protection certificate.	1.0	02/27/2024	11/26/2024
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 24.	2.0	02/06/2024	11/26/2024



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as of 5/2/2025

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Facility Name: NOVA COFFEE CO

Facility ID: FA0015561

Site Address: 1156 E GRAND AVE, ARROYO GRANDE

Record ID: PR0021036

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 04/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IMMINENT PUBLIC HEALTH HAZARD

Department Action Description: CLOSED UNTIL ABATED

Score: 94.5

Overall Inspection Comments: Food facility is closed due to no warm or hot water at facility during time of inspection. Ensure warm/hot water is restored to facility and contact inspector for reopening.

A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. If violations noted on this report are not corrected by the "Next Inspection Date" indicated above; a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K021: Hot and Cold Water Available Observed no warm (100-104F) or hot water (120F) at food facility. Ensure hand wash sink is able to maintain warm water (100-104F). Ensure three compartment and mop sink can maintain hot water at 120F.	<u>2.0</u>	<u>04/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed raw wood in dry storage room. Raw wood is not approved in food facilities. Ensure all equipment is smooth, nonabsorbent, easily cleanable and commercial grade.	<u>0.5</u>	<u>04/08/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing REPEAT VIOLATION: Observed holes in back screen. Repair/replace. Ensure screens are maintained in good repair to ensure facility is vermin proof.	<u>0.5</u>	<u>04/06/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed food debris/ grime underneath equipment. Ensure all floors are maintained clean.	<u>0.5</u>	<u>04/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comment in section 44.	<u>2.0</u>	<u>04/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium.	<u>3.0</u>	<u>04/12/2024</u>	<u>04/04/2025</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify food handler safety certifications for employees. Ensure all employees have a current/valid food handler safety certification. Ensure copies are stored on site and able to be presented during time of inspection.	<u>1.0</u>	<u>04/15/2024</u>	<u>04/04/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed holes in back screen. Repair/replace. Ensure screens are maintained in good repair to ensure facility is vermin proof.	<u>0.5</u>	<u>04/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** NOVA COFFEE CO**Facility ID:** FA0015561**Site Address:** 1156 E GRAND AVE, ARROYO GRANDE**Record ID:** PR0021036**Program Description:** MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP**Inspection Date:** 07/10/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 98.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	07/12/2023	04/12/2024
Ensure sanitizer testing strips (quat) are obtained to properly test sanitizer concentration.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	07/10/2023	Corrected On Site
Observed ice scoop being stored in ice. Ensure ice scoop is stored outside of ice to prevent cross contamination. Corrected on site by manager.			
K047: Signs Posted; Last Inspection Report Available	0.5	07/11/2023	04/12/2024
Observed no hand wash signs at hand wash sinks. Ensure every hand wash sink has a sign posted. Hand wash signs provided to manager.			



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as of 5/2/2025

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Facility Name: NOVO RESTAURANT & BAKERY

Facility ID: FA0001054

Site Address: 726 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0001054

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 05/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 10/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K040: Wiping Cloths: Properly Used and Stored

0.5

04/17/2024

Corrected On Site

Observed wiping cloth on hand wash faucet. Keep wiping cloths in sanitizer solution when not in use.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: NUCCI'S PIZZA

Facility ID: FA0000822

Site Address: 3165 BROAD ST 106, SAN LUIS OBISPO

Record ID: PR0000822

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 01/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	01/03/2025	Uncorrected as of 5/2/2025
-Observed small area of exposed insulation in ceiling. Ensure wall is repaired to conceal insulation. -This violation will keep being cited until approved flooring is installed.			

Inspection Date: 08/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	08/06/2024	Corrected On Site
Observed marinara sauce at 115F. Ensure all hot held food items are maintained at 135F or above. Manager increased temperature on unit.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	08/06/2024	Corrected On Site
1) Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site. 2) Observed grime on soda nozzle gaskets. Ensure all food contact surfaces are maintained clean and sanitized. COMPLY BY: 08/06/2024 COMPLIED ON: 08/06/2024			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	08/07/2024	01/03/2025
Observed grime on ice chute. Ensure ice machine is maintained clean.			
K040: Wiping Cloths: Properly Used and Stored	0.5	08/06/2024	Corrected On Site
Observed all wiping cloths being stored on counters. Ensure all wiping cloths, when not in use, are maintained in sanitizer solution.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	08/06/2024	01/03/2025
1) Observed two bags of potting soil being stored near mop sink. Discontinue this practice. Ensure the premises is kept free of items that are unnecessary to the operation and/or maintenance of the facility. 2) Observed mops in the mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	08/13/2024	01/03/2025
1) Observed hole in the ceiling above mop sink. Ensure kitchen is maintained fully enclosed. Facility can add an access door/ceiling tile. 2) Observed grime accumulation behind mixer. Ensure floors are maintained clean.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: NUCCI'S PIZZA

Facility ID: FA0005031

Site Address: 785 FOOTHILL BLVD, SAN LUIS OBISPO

Record ID: PR0007306

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 07/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	08/14/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed expired food manager safety certification. Ensure there is at least one employee/owner with a valid/current food manager safety certification.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	08/02/2024	Uncorrected as of 5/2/2025
Observed cardboard being used to line shelving. Discontinue this practice. Cardboard can harbor vermin. Ensure all equipment is smooth, nonabsorbent, easily cleanable and commercial grade.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	08/01/2024	Uncorrected as of 5/2/2025
Observed free standing CO2 tanks next to soda boxes. Ensure all CO2 tanks are affixed to a rigid structure.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	08/01/2024	Uncorrected as of 5/2/2025
Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	08/14/2024	Uncorrected as of 5/2/2025
Observed rubber top in kitchen with sheet vinyl. Rubber top is not approved for food facilities. Ensure sheet vinyl is repaired properly so that the cove base is integral and the sheet vinyl is continuous. Facility can make repairs when feasible.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: NURTURED FAMILIES

Facility ID: FA0013303

Site Address: 1508 W GRAND AVE, GROVER BEACH

Record ID: PR0018822

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 12/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: No violations found during time of inspection. Facility is well maintained.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 10/09/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	10/09/2023	12/26/2024
Provide wall mounted soap and paper towel dispensers at the hand washing sink. Immediately discontinue drying hands with cloths or rags. Only single use paper towels shall be used for hand washing.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5	10/09/2023	12/26/2024
Discontinue use of household pest sprays. Observed a can of Raid in the back room. Contact a licensed pest control company if treatment is needed.			
K039: Thermometers Provided and Accurate	0.5	10/09/2023	12/26/2024
Provide a thermometer in the fruit fridge to ensure 41F or below.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: OAK AND OTTER BREWING CO

Facility ID: FA0014166

Site Address: 181 TANK FARM RD STE 110, SAN LUIS OBISPO

Record ID: PR0019642

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5		Uncorrected as of 5/2/2025
-Inside the bar, the floor base does not present with an approved cove. Render so upon either: remodel, change of ownership, or change in operation.			
-Observed floor sealant worn through to concrete in kitchen, begin planning to redo the floors from the health departments approved flooring list.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	03/21/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION;			
-Inside the bar, the floor base does not present with an approved cove. Render so upon either: remodel, change of ownership, or change in operation.			
-Observed floor sealant worn through to concrete in kitchen, begin planning to redo the floors from the health departments approved flooring list.			

Inspection Date: 10/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	10/11/2024	Uncorrected as of 5/2/2025
-Inside the bar, the floor base does not present with an approved cove. Render so upon either: remodel, change of ownership, or change in operation.			
-Observed floor sealant worn through to concrete in kitchen, begin planning to redo the floors from the health departments approved flooring list.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	10/11/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION:			
-Inside the bar, the floor base does not present with an approved cove. Render so upon either: remodel, change of ownership, or change in operation.			
-Observed floor sealant worn through to concrete in kitchen, begin planning to redo the floors from the health departments approved flooring list.			

Inspection Date: 04/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use	0.5	04/24/2024	10/11/2024
Properly secure the pressurized CO2 tank observed in the walk in refrigerator.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	10/31/2024	Uncorrected as of 5/2/2025
Observed floor sealant worn through to concrete in kitchen, begin planning to redo the floors from our approved flooring list.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: OAK AND OTTER BREWING CO

Facility ID: FA0014166

Site Address: 181 TANK FARM RD STE 110, SAN LUIS OBISPO

Record ID: PR0019642

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K054: Repeat Violations - Good Retail Practices (24 -51)

2.0

Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: OAK HILL MARKET

Facility ID: FA0008321

Site Address: 2150 HERITAGE LOOP RD, PASO ROBLES

Record ID: PR0014074

Program Description: MR14 - RETAIL MKT (ABOVE 10,000 SF) - MODERATE PREP

Inspection Date: 04/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K032: Food Properly Labeled & Honestly Presented Observed expired baby food on the floor. Discontinue selling or offering for sale baby food after the "use by" date. All expired product was removed and discarded. Corrected on site.	0.5	04/16/2024	Corrected On Site
K034: Warewashing Facility/Test Strips: Adequate, Used Observed two sanitizers being used (quat at 3 compartment sink and chlorine in wiping cloth buckets). Ensure chlorine test strips are obtained and used to measure 100 ppm chlorine in solution in the wiping cloth buckets. Quat strips were on site.	0.5	04/19/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained 1. REPEAT VIOLATION: Observed grime build up in ice chute. Clean and sanitize ice chute. 2. Observed a build up of food debris and grime on refrigeration gaskets and handles in deli area. Ensure equipment is maintained clean, functional, and in good repair.	0.5	05/03/2024	Uncorrected as of 5/2/2025

Inspection Date: 07/06/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure paper towels are supplied in dispensers throughout the facility.	3.0	07/06/2023	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized Observed 0 PPM quat in sanitizer bucket. Ensure 200 PPM quat is available for use in sanitizer solution. Corrected in site.	3.0	07/06/2023	Corrected On Site
K021: Hot and Cold Water Available Provide and maintain an adequate supply of hot potable water (minimum 100°F) and cold potable water to all hand wash sinks.	2.0		Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Properly elevate food items/packages/container at least 6 inches above the floor. Bakery: Observed box of bread on the floor in walk in. Deli: Observed boxes of food on the floor in walk in.	0.5	07/06/2023	04/16/2024
K035: Adequate/Approved Equipment/Utensils, Maintained Clean and sanitize ice chute.	0.5	07/13/2023	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Deli: Replace light out in hood.	0.5	07/13/2023	04/16/2024
K049: Permits Available Maintain the Public Health Permit in a conspicuous place.	0.5	07/10/2023	04/16/2024



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
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FA0016665

PR0022276

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: OAK PIT CATERING

Facility ID: FA0016665

Site Address: 4750 ALLENE WY, SAN LUIS OBISPO

Record ID: PR0022276

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 01/08/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Inspected as part of commissary inspection. No food prep at time of visit. Set up ok.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: OAKVIEW INC

Facility ID: FA0016890

Site Address: 8455 SANTA ROSA RD, ATASCADERO

Record ID: PR0022518

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: Overall, facility is well-maintained and clean. No violations were observed.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 06/24/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: OPENING INSPECTION:

Facility equipment and finishes following remodel appear to meet current code requirements. Facility has Health Department's approval to operate.

Within 60 days of the opening date, provide a valid Food Manager Certificate to inspector via email. Keep a copy of the certificate on-site for review upon inspection.

-All facility staff preparing, portioning, and/or serving food are required to obtain a valid Food Handler Card within 30 days of the date of hire. Keep copies of Food Handler Cards on-site for review upon inspection.

Per plans, overhead protection has been provided over walk-in refrigerator door. Although not a plan requirement, it is recommended that an air curtain or screen be provided at the walk-in refrigerator door as an additional means of vermin exclusion.

Inspection Notes:

-Per facility staff chlorine sanitizer testing strips are on order.



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Facility Name: OASIS RESTAURANT

Facility ID: FA0013698

Site Address: 1351 PRICE ST, PISMO BEACH

Record ID: PR0019197

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/22/2025

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: All major violations from the 1/8/2025 inspection have been corrected. Continue to work on the remaining violations listed in this report.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	01/22/2025	Uncorrected as of 5/2/2025
Food handler cards missing for additional employees. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	01/22/2025	Uncorrected as of 5/2/2025
Continue working on removing excess equipment that is not necessary for the function of the facility.			

Inspection Date: 01/08/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 84.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	01/08/2025	Corrected On Site
- Observed cups inside the hand washing sink at the server station. Ensure hand sinks are kept clear at all times and used for hand washing only. Corrected on site. - Observed no paper towels at the hand sink at the service station. Ensure paper towels are available at all hand sinks at all times. Corrected on site.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	01/08/2025	Uncorrected as of 5/2/2025
- Facility had no sanitizer buckets set up in the kitchen but was actively preparing foods. Ensure a sanitizer solution of 100ppm chlorine or 200ppm quaternary ammonium is prepared BEFORE beginning any type of food preparation. Sanitizer solution shall be changed every 4 hours or more often if needed. Check using the appropriate test strips. Corrected on site. REPEAT VIOLATION. - Observed mildew growth on the panel inside the ice machine. Clean and sanitize regularly to prevent contamination of ice. - Food contact surfaces throughout kitchen have food debris and grime. Immediately clean and sanitize all food contact surfaces.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	01/22/2025	Uncorrected as of 5/2/2025
Food Manager Card on file is expired. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections. REPEAT VIOLATION.			
K033: Nonfood-Contact Surfaces Clean	0.5	01/22/2025	Uncorrected as of 5/2/2025
Nonfood contact surfaces throughout kitchen are in need of deep cleaning. Clean and sanitize all surfaces, equipment, shelving, etc.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	01/22/2025	Uncorrected as of 5/2/2025
Obtain chlorine sanitizer test strips to ensure 100 ppm sanitizer in solution for the 3-compartment sink and sanitizer buckets, and 50ppm for the dish machine. REPEAT VIOLATION.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: OASIS RESTAURANT

Facility ID: FA0013698

Site Address: 1351 PRICE ST, PISMO BEACH

Record ID: PR0019197

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/08/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 84.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>01/08/2025</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed unused and/or broken equipment inside facility. Remove or repair equipment that is not in use. Discontinue using the refrigeration unit for dry goods storage. This promotes harborage of vermin. - Remove excess equipment and supplies from the storage room and kitchen. Only equipment and supplies necessary for the function of the facility shall be kept on site.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>01/22/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Floors and walls throughout facility are in need of deep cleaning, especially behind the cook line. REPEAT VIOLATION.			
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>	<u>01/08/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS: - #14			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>01/08/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS: - #24 - #34 - #45			

Inspection Date: 10/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>10/18/2023</u>	<u>01/08/2025</u>
- Facility had no sanitizer buckets set up in the kitchen but was actively preparing foods. Ensure a sanitizer solution of 100ppm chlorine or 200ppm quaternary ammonium is prepared BEFORE beginning any type of food preparation. Sanitizer solution shall be changed every 4 hours or more often if needed. Check using the appropriate test strips. Corrected on site. - Observed food debris on the large table mounted can opener. Clean and sanitize daily to prevent cross contamination and bacterial growth.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>10/18/2023</u>	<u>01/08/2025</u>
Food Manager Card on file is expired. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>10/18/2023</u>	<u>01/08/2025</u>
Obtain chlorine sanitizer test strips to ensure 100 ppm sanitizer in solution.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>10/18/2023</u>	<u>01/08/2025</u>
Equipment throughout kitchen is in need of cleaning. Clean and sanitize equipment regularly.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>10/18/2023</u>	<u>01/08/2025</u>
Observed multi-use wiping cloths stored on food prep surfaces. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Store wiping cloths in an approved sanitizer solution between uses or provide a clean cloth for each use.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: OASIS RESTAURANT

Facility ID: FA0013698

Site Address: 1351 PRICE ST, PISMO BEACH

Record ID: PR0019197

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	10/18/2023	01/08/2025

Floors and walls are in need of cleaning. Clean regularly on a consistent basis.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: OCEAN VIEW ELEMENTARY SCHOOL

Facility ID: FA0001316

Site Address: 1208 LINDA DR, ARROYO GRANDE

Record ID: PR0001316

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/17/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>03/17/2025</u>	
K035: Adequate/Approved Equipment/Utensils, Maintained Observed raw wood pallet supporting grease trap. Raw wood is not approved for food facilities. Ensure all equipment is commercial grade, smooth, nonabsorbent and easily cleanable.	<u>0.5</u>	<u>03/31/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices Observed new grease trap installed underneath three compartment sink. Per CA Retail Food Code, "a grease trap or grease interceptor shall not be located in a FOOD or UTENSIL handling area unless specifically APPROVED by the ENFORCEMENT AGENCY" (114201). Ensure facility sends over information regarding grease trap and if location was chosen by the City of Arroyo Grande Building and Planning.	<u>0.5</u>	<u>03/31/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 09/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>09/10/2024</u>	<u>03/17/2025</u>

Inspection Date: 04/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>04/09/2024</u>	<u>09/10/2024</u>

Inspection Date: 09/06/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD	<u>0.0</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: OCEANO COMMUNITY CENTER, INC

Facility ID: FA0007351

Site Address: 1425 19TH ST, OCEANO

Record ID: PR0011312

Program Description: 1639 - HOST CATERING FACILITY

Inspection Date: 03/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: Facility shall only use Caterers and Dependent Food Operators permitted with SLO County when hosting public events and/or serving food to the general public.

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

03/11/2025

Uncorrected as of 5/2/2025

Dish machine is not connected to sanitizer. Ensure the dish machine is dispensing 50ppm chlorine sanitizer before beginning use. Test regularly with chlorine test strips.

Inspection Date: 10/20/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: Facility does not use kitchen regularly. The kitchen is used mainly to store food for donations and is occasionally used by caterers for events. Permit to be changed to a Host Facility.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: OCEANO ELEMENTARY SCHOOL

Facility ID: FA0001315

Site Address: 1551 17TH ST, OCEANO

Record ID: PR0001315

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K043: Approved Toilets: Maintained, Accessible, Clean Repair the self-closing mechanism on the employee restroom door.	0.5	04/10/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	06/10/2025	Uncorrected as of 5/2/2025

- Concrete flooring in the back storage room and employee restroom is chipping and deteriorating. Re-seal floor so that it is smooth, non-absorbent, and easily cleanable. Epoxy sealant recommended. See "Approved Flooring Materials" attachment.
- Repair the peeling/bubbling paint near the walk-in.

Inspection Date: 09/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K035: Adequate/Approved Equipment/Utensils, Maintained Observed food debris on the large can opener. Clean daily to prevent cross contamination.	0.5	09/25/2024	03/10/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed dust accumulation on the filters in the ventilation hood. Clean more regularly.	0.5	09/25/2024	03/10/2025

Inspection Date: 05/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K038: Approved Lighting/Ventilation: Adequate, Used Observed dust accumulation on the filters in the ventilation hood. Clean more regularly.	0.5	05/14/2024	09/25/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: OCEANO ELEMENTARY SCHOOL

Facility ID: FA0001315

Site Address: 1551 17TH ST, OCEANO

Record ID: PR0001315

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 10/30/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	10/30/2023	09/25/2024

Food Manager Card on site is expired. Ensure at least one employee that actively works on site has a valid Food Manager Certificate and keep a copy on site for review during inspections. Food Manager Cards are non-transferable from site to site. Each individual site must have its own certified Food Manager. The Food Manager is responsible for training food employees on proper food safety practices. REPEAT VIOLATION.

K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	10/30/2023	09/25/2024

REPEAT VIOLATION:

- Food Manager Card expired



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: OCEANO ELKS LODGE #2504

Facility ID: FA0000477

Site Address: 410 AIRPARK DR, OCEANO

Record ID: PR0000477

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: No violations found during time of inspection. Ensure Station Grill obtains their Dependent Food Operator permit.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 10/24/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: Facility staff do not use kitchen regularly. Kitchen is leased to Oakie Smokie BBQ, who is currently not permitted in SLO County. Discontinue allowing un-permitted businesses to use the kitchen. Oakie Smokie is in the process of getting permitted with SLO County as of 10/24/23.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed no paper towels at the hand washing sink at the bar. Ensure paper towels are available for hand washing at all times. Corrected on site.	<u>3.0</u>	<u>10/24/2023</u>	<u>Corrected On Site</u>
K014: Food Contact Surfaces: Clean and Sanitized Observed heavy food debris accumulation on the table mounted can opener. Clean and sanitize daily to prevent cross contamination of canned foods.	<u>3.0</u>	<u>10/24/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to locate or verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections.	<u>1.0</u>	<u>10/24/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed heavy grease accumulation on the ventilation hood filters. Clean more frequently to prevent grease build up. REPEAT VIOLATION.	<u>0.5</u>	<u>10/24/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: - Hood filters need cleaning.	<u>2.0</u>	<u>10/24/2023</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: OCEANO MARKET

Facility ID: FA0014222

Site Address: 1711 FRONT ST, OCEANO

Record ID: PR0019705

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 06/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	06/20/2024	Uncorrected as of 5/2/2025
- Observed heavy mildew accumulation inside the ice machine. Clean and sanitize regularly to prevent contamination of the ice. REPEAT VIOLATION. - Discontinue storing the ice scoop on the wood board. Wood is can not be properly cleaned and is not an approved material for food facilities. Store the ice scoop in a location where it remains sanitary.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	06/20/2024	Uncorrected as of 5/2/2025
Obtain chlorine sanitizer test strips to ensure 100ppm sanitizer concentration.			
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	06/20/2024	Uncorrected as of 5/2/2025
Ensure paper towels are kept inside the paper towel dispenser, not on top.			
K053: Repeat Violations - Critical (1 - 23)	5.0	06/20/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATIONS: - Mildew inside the ice machine			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: OCEANPOINT RANCH

Facility ID: FA0012251

Site Address: 7200 MOONSTONE BEACH DR, CAMBRIA

Record ID: PR0017680

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 02/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K030: Food Storage; Food Storage Containers Identified Observed unlabeled containers with food in storage area. Provide labels to all working containers to indicate contents.	0.5	02/28/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed bare wood as part of shelving unit in dry storage area. Repair or replace. All surfaces shall have durable, smooth, nonabsorbent, and washable surfaces.	0.5	04/14/2025	Uncorrected as of 5/2/2025

Inspection Date: 03/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Observed food debris buildup on door handles of reach in cooler. Need to clean and sanitize equipment surfaces, emphasis on door handles.	0.5	04/01/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed mold-like growth on ventilation fan covers in walk in cooler. Clean and sanitize equipment.	0.5	04/01/2024	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean Observed roll of paper towels and toilet paper sitting on top of dispensers. Ensure paper towels and toilet paper are in permanently installed dispensers as to prevent cross contamination.	0.5	03/20/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops propped against wall. Ensure mops are placed in a position that allows it to air dry without soiling walls, equipment, or supplies.	0.5	03/20/2024	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: ODYSSEY WORLD CAFE

Facility ID: FA0015299

Site Address: 1214 PINE ST, PASO ROBLES

Record ID: PR0020708

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/20/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K036: Equipment, Utensils and Linens: Storage and Use	0.5	02/21/2025	Uncorrected as of 5/2/2025
Observed utensils being stored in stagnant water on cookline. Ensure utensils are maintained in running water of sufficient velocity OR in a container of water that is maintained at a temperature of 135F and the container is cleaned at least every 24 hours.			

Inspection Date: 05/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected	1.0	05/03/2024	Corrected On Site
Observed raw fish being stored above ready to eat foods on prep line. Discontinue this practice. To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. Corrected on site.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5	05/11/2024	02/20/2025
Observed unlabeled bulk food containers. Ensure bulk food containers are labeled as to the contents of the container.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	05/10/2024	02/20/2025
Ensure quat test strips are obtained and used to measure 200 ppm quat in solution in the wiping cloth buckets.			

Inspection Date: 10/02/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use	2.0		10/02/2023
Store employee beverages with lids in food prep area. Observed a cup with no lid in prep area. Corrected on site			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	10/27/2023	05/03/2024
Ensure hood filters are installed properly. Observed wrong size filter installed causing a gap between filters.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: OFF THE 46 MEXICAN BAR AND GRILL

Facility ID: FA0015848

Site Address: 2425 GOLDEN HILL RD, PASO ROBLES

Record ID: PR0021374

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	02/21/2025	Uncorrected as of 5/2/2025
Observed soda machine draining into container on the floor. Staff advised the pump is being repaired. Ensure equipment is maintained clean, functional, and in good repair.			

Inspection Date: 08/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	08/13/2024	Corrected On Site
Observed small refrigeration unit on cook line measuring 51°F. Repair or replace unit. Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F. All potentially hazardous food from unit was moved to other available refrigeration units in the facility.			
K040: Wiping Cloths: Properly Used and Stored	0.5	08/13/2024	02/11/2025
Observed soiled wiping cloths sitting on prep areas. Wiping cloths should be held in a solution of sanitizer between uses.			

Inspection Date: 12/19/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use	2.0	12/19/2023	Corrected On Site
Store employee beverages with lids in prep food areas.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	12/29/2023	08/13/2024
Ensure at least one employee has a Food Manager Certificate and all other employees have Food Handlers Cards. Store copies on site for inspector review. Unable to verify at the time of the inspection.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	12/29/2023	08/13/2024
Ensure CO2 tanks are secured to a fixed location.			
K047: Signs Posted; Last Inspection Report Available	0.5	12/20/2023	08/13/2024
Maintain a copy of the most recent routine inspection report at the facility.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: OFF THE 46 MEXICAN BAR AND GRILL

Facility ID: FA0015848

Site Address: 2425 GOLDEN HILL RD, PASO ROBLES

Record ID: PR0021374

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/19/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K054: Repeat Violations - Good Retail Practices (24 -51)

2.0

Uncorrected as of 5/2/2025

1. Ensure at least one employee has a Food Manager Certificate and all other employees have Food Handlers Cards. Store copies on site for inspector review.
2. Maintain a copy of the most recent routine inspection report at the facility.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: OKUI STRAWBERRY N FRUIT STAND

Facility ID: FA0008638

Site Address: 1234 HIGHLAND WY, GROVER BEACH

Record ID: PR0014524

Program Description: 1631 - PRODUCE STAND/FARM STAND

Inspection Date: 06/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: No violations found during time of inspection.

Inspection Date: 10/09/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 100.0

Overall Inspection Comments: The fruit stand was closed upon arrival for inspection. According to their website the season has ended and they will not reopen until March 2024. Reinspection set for 3/1/2024.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: OLALLIEBERRY INN

Facility ID: FA0016274

Site Address: 2476 MAIN ST, CAMBRIA

Record ID: PR0021844

Program Description: MR81 - BED & BREAKFAST

Inspection Date: 09/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gaskets on reach in cooler. Repair or replace.	0.5	09/17/2024	Uncorrected as of 5/2/2025

Inspection Date: 10/04/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K040: Wiping Cloths: Properly Used and Stored Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.	0.5	10/04/2023	Corrected On Site



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: OLD CAMBRIA MARKET

Facility ID: FA0016821

Site Address: 589 MAIN ST, CAMBRIA

Record ID: PR0022444

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 10/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinders. Properly secure the pressurized CO2 tanks.	0.5	10/31/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Observed missing thermometer in cooler with deli foods. Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	10/31/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed personal item hanging/laying on shelving with soda dispensing boxes. Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms.	0.5	10/31/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed broken/missing cove tiles in back storage area. Repair or replace. Ensure all floors and walls are smooth, durable, of approved materials and in good repair.	0.5	12/29/2024	Uncorrected as of 5/2/2025
K049: Permits Available Maintain the 2024 Public Health Permit in a conspicuous place.	0.5	10/31/2024	Uncorrected as of 5/2/2025

Inspection Date: 09/10/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0000071

PR0000071

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: OLD CAYUCOS TAVERN

Facility ID: FA0000071

Site Address: 130 N OCEAN AVE, CAYUCOS

Record ID: PR0000071

Program Description: 1609 - BARS (NO FOOD PREPARATION)

Inspection Date: 10/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

11/01/2024

Uncorrected as of 5/2/2025

Provide approved and correct testing equipment to test for sanitizer concentration.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: OLD JUAN'S CANTINA

Facility ID: FA0000144

Site Address: 649 PIER AVE, OCEANO

Record ID: PR0000144

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed water setting/possible condensate, behind the refrigerated prep tables. Have the refrigerated prep tables serviced to ensure that it doesn't begin to spill more water onto the floor.	<u>0.5</u>	<u>05/26/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing: Proper Backflow Devices Observed the hand washing station (at the rear of the kitchen) positioned on a platform that is unbalanced. As a result, the pipe leading to the floor sink, periodically moves out of position and causes a water spill onto the kitchen floor. Ensure that the hand washing station is made secure/fixed for safety purposes.	<u>0.5</u>	<u>05/26/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean - Ensure that paper towels are available in restrooms, at all times. Corrected on site. - To prevent contamination, ensure that toilet paper is always stored in the permanently installed dispensers. Corrected on site.	<u>0.5</u>	<u>11/26/2024</u>	<u>Corrected On Site</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: OLD MISSION SAN MIGUEL

Facility ID: FA0008190

Site Address: 795 MONTEREY RD, SAN MIGUEL

Record ID: PR0012442

Program Description: LR25 - RESTAURANT (SEATING 51 +) - MINIMAL PREP

Inspection Date: 03/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed hot water was turned off at the hand wash sink at the time of the inspection. Hot water was turned on and made available. Corrected on site.	<u>3.0</u>	<u>03/26/2025</u>	<u>Corrected On Site</u>
K034: Warewashing Facility/Test Strips: Adequate, Used REPEAT VIOLATION: Obtain chlorine sanitizer test strips to monitor 50 ppm chlorine sanitizer dispensing from the automatic dish machine.	<u>0.5</u>	<u>03/26/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 12/11/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Provide approved handwashing cleanser and towels or drying device in dispensers at or adjacent to each hand washing facility. Observed no paper towels at both hand wash sinks.	<u>3.0</u>	<u>12/11/2023</u>	<u>Corrected On Site</u>
K014: Food Contact Surfaces: Clean and Sanitized Observed 0 PPM sanitizer dispensing from automatic dish machine. Ensure 50 PPM chlorine or 200 PPM quat is dispensed. Repair or replace unit. Utilize manual wash and sanitize methods at three compartment sink until the unit is working properly.	<u>3.0</u>	<u>12/29/2023</u>	<u>03/26/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain chlorine sanitizer test strips to monitor 50 PPM chlorine sanitizer dispensing from the automatic dish machine.	<u>0.5</u>	<u>12/22/2023</u>	<u>04/23/2025</u>



Two Years of Retail Food Facility Inspection Results

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Facility Name: OLD SAN LUIS BBQ CO

Facility ID: FA0006049

Site Address: 670 HIGUERA ST #B, SAN LUIS OBISPO

Record ID: PR0009321

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	03/26/2025	Corrected On Site
Observed refrigeration unit that holds salads and pre-portioned condiments at 50F. Hold food in another unit or use time as a public health control by disposing all contents after 4 hours until refrigerator is repaired or replaced.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	03/26/2025	Uncorrected as of 5/2/2025
-Observed grease accumulation throughout facility due to the wood fire grill and deep fryers. Ensure they are clean and free of grease. -Observed mold like accumulation in the floor drain next to the ice machine. Ensure these are maintained. -Observed food debris accumulation under the shelving in the walk in refrigerator. Ensure floors are regularly cleaned.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	03/26/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION; -Observed grease accumulation throughout facility due to the wood fire grill and deep fryers. Ensure they are clean and free of grease.			

Inspection Date: 10/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	10/10/2024	Uncorrected as of 5/2/2025
-Observed grease and grime accumulation underneath grill and flat top stove. Ensure these hard to reach areas are maintained clean. -Observed food debris and grime accumulation on the floor of the walk in refrigerator. Ensure these hard to reach areas are maintained clean.			

Inspection Date: 04/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K033: Nonfood-Contact Surfaces Clean	0.5	04/24/2024	Uncorrected as of 5/2/2025
Observed dust accumulation in mesh material attached to the front of the hood. Clean debris to reduce chance of cross contamination.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	04/30/2024	Uncorrected as of 5/2/2025
Observed grease and grime buildup behind bbq pit along the wall. Clean and maintain to make it easier for routine cleaning.			

Two Years of Retail Food Facility Inspection Results

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For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: OLD SAN LUIS BBQ CO

Facility ID: FA0014091

Site Address: 3870 BROAD ST STE 3, SAN LUIS OBISPO

Record ID: PR0019560

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/31/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 07/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals Observed multiple flies in kitchen area. Eliminate flies from the facility by safe, legal, and effective means at once.	2.0	07/20/2024	12/31/2024
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.	0.5	07/22/2024	12/31/2024
K030: Food Storage; Food Storage Containers Identified Observed food stored on floor in storage area. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	07/22/2024	12/31/2024
K033: Nonfood-Contact Surfaces Clean Observed debris accumulation under shelves and around equipment. Thoroughly clean all equipment and shelving. Ensure all nonfood-contact surfaces are maintained clean, emphasizing hard to reach areas.	0.5	08/19/2024	12/31/2024
K038: Approved Lighting/Ventilation: Adequate, Used Observed exposed light bulbs under hood system. Ensure all light bulbs are either shatter proof/coated/or shielded to prevent contamination of food/equipment/utensils.	0.5	08/02/2024	12/31/2024
K040: Wiping Cloths: Properly Used and Stored Observed wiping clothes on prep tables and work surfaces. Wiping cloths are to be single use, or stored in sanitizer between uses. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	07/22/2024	12/31/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: OLD SLO AT THE CAPE

Facility ID: FA0017601

Site Address: 1127 SHELL BEACH RD, PISMO BEACH

Record ID: PR0022753

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/05/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: Facility is approved to operate. Ensure the violations listed on this report are corrected by your first routine inspection.

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	12/05/2024	Uncorrected as of 5/2/2025
- Dish machine was not dispensing sanitizer at start of inspection. Ensure dish machine measures 50ppm chlorine sanitizer using appropriate test strips each day. Corrected on site. - Observed mildew build up on some of the beer taps on the patio. Clean and sanitize regularly.			
K030: Food Storage: Food Storage Containers Identified	0.5	12/05/2024	Uncorrected as of 5/2/2025
Discontinue stacking food and oil containers in front of the hand washing sink. Ensure hand sinks are fully accessible at all times.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	12/05/2024	Uncorrected as of 5/2/2025
Obtain chlorine test strips for the dish machine to ensure 50ppm.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	01/07/2025	Uncorrected as of 5/2/2025
Clean the fan covers in the walk-in.			
K041: Plumbing: Proper Backflow Devices	0.5	01/07/2025	Uncorrected as of 5/2/2025
Observed drain lines extending into the floor sink near the ice machine. Ensure at least a one inch air gap between the rim of the floor sink and end of drain lines to prevent backflow contamination.			
K044: Premises: Personal/Cleaning Items; Vermin-Proofing	0.5	01/07/2025	Uncorrected as of 5/2/2025
Facility does not have an enclosed kitchen and therefore needs to protect from entrance of vermin. Ensure doors are kept closed or install tight fitting screens.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	01/07/2025	Uncorrected as of 5/2/2025
Floors throughout facility are in need of cleaning especially in hard to reach areas like under the sinks, equipment, and racks.			



Two Years of Retail Food Facility Inspection Results

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Facility Name: OLD STONE STATION

Facility ID: FA0012802

Site Address: 713 MAIN ST, CAMBRIA

Record ID: PR0018306

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals Observed multiple flies through out facility. Eliminate flies from the facility by safe, legal, and effective means at once.	2.0	11/01/2024	Uncorrected as of 5/2/2025
K029: Toxic Substances Properly Identified, Stored, Used Observed bottles of house hold insecticides. Discontinue the use of all "household use only" insecticides in the food facility.	0.5	11/01/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed unlabeled containers with food in reach in cooler. Provide labels all working containers to indicate contents.	0.5	11/01/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gaskets on reach in cooler. Repair or replace.	0.5	12/30/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used 1) Observed unprotected light bulb in kitchen ceiling. Ensure all light bulbs are either shatter proof/coated/or shielded to prevent contamination of food/equipment/utensils. 2) Observed lights under hood system to not work. Repair or replace. Ensure to provide adequate light to all areas of a food facility where foods are prepared, stored, processed, and utensils / equipment cleaned and stored.	0.5	12/30/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed back door propped open at time of inspection. Maintain all exterior doors closed except when in use.	0.5	10/31/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Observed broken cove tiles in warewashing area. Repair or Replace. 2) Observed FRP detaching from wall in warewashing area. Repair or replace.	0.5	04/30/2025	Uncorrected as of 5/2/2025

Inspection Date: 04/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed uncovered containers with food in reach in cooler and freezer. Ensure all food products are stored so as to be protected from contamination at all times	1.0	04/05/2024	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Observed debris accumulation in reach in cooler, emphasis on door handles. Clean, sanitize and ensure all nonfood-contact surfaces are maintained clean.	0.5	04/17/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber gaskets on reach in cooler doors. Repair or replace.	0.5	06/05/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed ice scooper sitting on top of ice bin. Properly store utensil in an approved and clean area.	0.5	04/05/2024	Uncorrected as of 5/2/2025

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For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** OLD STONE STATION**Facility ID:** FA0012802**Site Address:** 713 MAIN ST, CAMBRIA**Record ID:** PR0018306**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 04/03/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 95.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used Observed exposed light bulbs in kitchen area. Ensure all light bulbs are either shatter proof/coated/or shielded to prevent contamination of food/equipment/utensils.	<u>0.5</u>	<u>04/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep unit table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	<u>0.5</u>	<u>04/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed back door propped open at time of inspection. Maintain all exterior doors closed except when in use.	<u>0.5</u>	<u>04/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed exposed electrical outlet in warewashing area above 3-compartment sink. Repair or replace.	<u>0.5</u>	<u>06/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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Facility Name: OLD VILLAGE GRILL

Facility ID: FA0000459

Site Address: 101 E BRANCH ST, ARROYO GRANDE

Record ID: PR0000459

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 07/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 78.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. If violations noted on this report are not corrected by the "Next Inspection Date" indicated above; a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge	5.0	07/05/2024	Uncorrected as of 5/2/2025
Manager did not demonstrate any knowledge of proper cold or hot holding temperatures, sanitizer concentration levels, etc. Ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.			
K005: Proper Handwash Procedures and Glove Use	5.0	07/05/2024	Corrected On Site
Observed improper glove use by employees at facility. Ensure gloves are being changed in between uses and hands are being washed in between glove changes.			
K007: Proper Hot and Cold Holding Temperatures	3.0	07/05/2024	Corrected On Site
- Observed prep line refrigeration unit at 58F. All potentially hazardous food items were probed at 58F and voluntarily discarded. Repair/Replace unit. Facility was allowed to use ice to supplement the top of prep line unit (the bottom is not to be used until unit is repaired). - Observed sauce refrigeration unit at 46F. All food items are to be removed from unit (unit had just been restocked). Repair/replace unit. ENSURE ALL REFRIGERATION UNITS ARE MAINTAINED AT 41F OR BELOW. - Observed bacon being stored at room temperature. Ensure bacon is stored at 41F or below, 135F or above OR time as a public health control method is utilized. Manager decided to use time as a public health control method (TPHC). Ensure written records are kept of time the food is made and what time it is used/discarded. All food must be discarded after four hours when using TPHC.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	07/05/2024	Corrected On Site
Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	08/05/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATIONS: Observed no food handler or food manager safety certifications on site. Ensure that all employees obtain a food handler card and there must be at least one valid/current food manager safety certification. Copies of the food safety certifications must be kept on site and be able to be presented during re-inspection.			
K033: Nonfood-Contact Surfaces Clean	0.5	07/07/2024	Uncorrected as of 5/2/2025
Observed debris on fan in dry storage room. Ensure all non food contact surfaces are maintained clean.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	07/12/2024	Uncorrected as of 5/2/2025
- Observed raw wood shelving in food facility. Ensure all equipment is smooth, nonabsorbent and easily cleanable. Facility can seal the raw wood. - Observed food debris/grime built up in refrigeration units. Ensure all equipment is maintained clean and in good repair.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5		Uncorrected as of 5/2/2025
Observed strainer being stored with mop sign. Ensure all utensils/equipment are stored in a manner that prevents cross contamination.			
K040: Wiping Cloths: Properly Used and Stored	0.5	07/05/2024	Uncorrected as of 5/2/2025
- Observed wiping cloths being stored on prep line. Ensure all wiping cloths are maintained in sanitizer solution when not in use. - Observed sponges being used at three compartment sink to wash dishes. Discontinue this practice. Sponges are not to be used on food contact surfaces.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>
Facility Name: OLD VILLAGE GRILL
Facility ID: FA0000459

Site Address: 101 E BRANCH ST, ARROYO GRANDE

Record ID: PR0000459

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 07/05/2024
Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 78.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. If violations noted on this report are not corrected by the "Next Inspection Date" indicated above; a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops being stored on fence line outside. Ensure mops are hung up to air dry without soiling walls or equipment.	0.5	07/09/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean REPEAT VIOLATION: Observed food debris/grime throughout kitchen. Ensure all floors/walls/ceilings are maintained clean.	0.5	07/08/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 24 and 45.	2.0	07/05/2024	Uncorrected as of 5/2/2025

Inspection Date: 10/26/2023
Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: Re-inspection for food facility. This is not a routine inspection; only items in previous report are being addressed. Facility has been making progress towards previous inspection violations.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Observed no food handler or food manager safety certifications on site. Owner had a food manager certification (which is expired now) and no other employees had food handler certifications. Ensure that all employees obtain a food handler card and there must be at least one valid/current food manager safety certification. Copies of the food safety certifications must be kept on site and be able to be presented during re-inspection. Manager (Justin) is taking the class in December for the food manager certification. Send a copy of certificate to health inspector once obtained.	1.0	12/15/2023	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used REPEAT VIOLATION: Observed no bleach test strips at food facility. Facility uses quaternary ammonium and bleach for sanitizing. Ensure facility obtains correct testing equipment in order to properly measure sanitizer.	0.5	10/27/2023	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate REPEAT VIOLATION: Observed no secondary thermometer in milk/meat refrigeration unit. Ensure each unit has a secondary thermometer.	0.5	10/27/2023	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Maintain all exterior doors closed except when in use. Corrected on site.	0.5	10/26/2023	Corrected On Site
K045: Floors/Walls/Ceilings: Built, Maintained, Clean REPEAT VIOLATION: Observed food debris and grime throughout food facility. Thoroughly clean and maintain all floors, walls, and ceilings. Ensure facility is cleaned and sanitized on a regular basis. Ensure all surfaces are smooth non-absorbent and easily cleanable.	0.5	11/02/2023	Uncorrected as of 5/2/2025

Inspection Date: 09/12/2023
Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 87.0

Overall Inspection Comments: Food facility will need to be re-inspected due to violations listed in report.

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: OLD VILLAGE GRILL

Facility ID: FA0000459

Site Address: 101 E BRANCH ST, ARROYO GRANDE

Record ID: PR0000459

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 09/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 87.0

Overall Inspection Comments: Food facility will need to be re-inspected due to violations listed in report.

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge	<u>5.0</u>	<u>09/12/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Manager did not demonstrate any knowledge of proper cold or hot holding temperatures, sanitizer concentration levels, etc. Ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.			
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>09/12/2023</u>	<u>Corrected On Site</u>
Observed two refrigeration units out of temperature. - Sauce refrigeration unit near prep line was at 45F, unit increased in temperature during time of inspection. Manager was instructed to move sauces to another unit. Repair/replace unit. - Milk and meat refrigeration was measured at 50F. Manager stated that the door had been open for an order that just came in. Unit was able to come back down to 41.5F. Ensure unit can maintain 41F or below.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>10/16/2023</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed no food handler or food manager safety certifications on site. Manager informed me that the owner had a food manager certification (which is expired now) and no other employees had food handler certifications. Ensure that all employees obtain a food handler card and there must be at least one valid/current food manager safety certification. Copies of the food safety certifications must be kept on site and be able to be presented during re-inspection.			
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>09/14/2023</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed build-up/grime on most surfaces throughout food facility. Ensure all nonfood-contact surfaces are maintained clean.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>09/12/2023</u>	<u>07/05/2024</u>
- Observed no bleach test strips at food facility. Facility uses quaternary ammonium and bleach for sanitizing. Ensure facility obtains correct testing equipment in order to properly measure sanitizer. - Observed 0ppm of sanitizer in three compartment sink. Ensure bleach concentration is 100 ppm and/or quaternary ammonium concentration is 200ppm. Corrected on site by employee who added more bleach to the compartment.			
K039: Thermometers Provided and Accurate	<u>0.5</u>	<u>09/13/2023</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed meat/ milk refrigeration unit with no secondary thermometer. Ensure all refrigeration units have a secondary thermometer.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>09/14/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Observed food debris and grime throughout food facility. Thoroughly clean and maintain all floors, walls, and ceilings. Ensure facility is cleaned and sanitized on a regular basis.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>09/12/2023</u>	<u>Uncorrected as of 5/2/2025</u>
See comments above in sections 24, 33, 39.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: OLD WEST CINNAMON ROLLS

Facility ID: FA0000427

Site Address: 861 DOLLIVER ST, PISMO BEACH

Record ID: PR0000427

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 03/18/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	03/18/2025	Uncorrected as of 5/2/2025
- Remove the fabric chair from facility. All equipment shall be smooth, non-absorbent, and easily cleanable. - Provide a wall mounted soap dispenser for the hand wash sink in the back.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	03/18/2025	Uncorrected as of 5/2/2025
- Remove the fabric mats from facility. These are not approved. All floor mats shall be smooth, non-absorbent, and easily cleanable. - Clean or replace the ceiling tiles more frequently. - Repair or replace the broken wall tiles lining the 3-compartment sink.			

Inspection Date: 11/16/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	11/16/2023	Corrected On Site
Observed the refrigeration unit for cream cheese frosting at 56F. Ensure all cold held potentially hazardous foods are kept at 41F or below. Corrective action: Manager cleaned the compression system and the temperature began to drop. If fridge continues to not hold temperature, it will need to be replaced or removed.			
K023: No Rodents, Insects, Birds, or Animals	2.0	11/16/2023	03/19/2025
Observed several flies inside the kitchen. The front doors and back door were propped open. Facility has an unenclosed kitchen and therefore needs to either keep doors closed or equip them with a screen to prevent entrance of vermin. Air curtains are approved for the front doors. The back door needs a screen.			
K040: Wiping Cloths: Properly Used and Stored	0.5	11/16/2023	Corrected On Site
Observed no sanitizer in the sanitizer bucket at the front. Other sanitizer buckets have proper concentration. Ensure the sanitizer solution measures 100ppm chlorine or 200ppm quaternary ammonium. Sanitizer solution shall be changed every 4 hours or more often if needed. Check using the appropriate test strips. Corrected on site. REPEAT VIOLATION.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	11/16/2023	03/19/2025
REPEAT VIOLATIONS: - Improper sanitizer levels in sanitizer bucket			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: OLDE PORT FISH & SEAFOOD MARKET

Facility ID: FA0017754

Site Address: 1160 W GRAND AVE, GROVER BEACH

Record ID: PR0022918

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 04/09/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K035: Adequate/Approved Equipment/Utensils, Maintained Seal or remove the pieces of the counter top that have raw wood exposed. Raw wood is not approved in food facilities. Ensure counters are smooth, non-absorbent, and easily cleanable.	0.5	05/01/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Remove fabric mats from food preparation and kitchen areas. Fabric mats are not approved for food facilities. Floors shall be smooth, non-absorbent, and easily cleanable.	0.5	05/01/2025	Uncorrected as of 5/2/2025

Inspection Date: 03/10/2025

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: Change of Ownership inspection. New owners are conditionally approved to operate. Ensure the items listed on this report are addressed by next inspection date.

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed cooler of fish on the sales floor with no lid. Ensure food is covered and protected at all times. Discontinue displaying fish for sale in this manner.	1.0	03/10/2025	Corrected On Site
K035: Adequate/Approved Equipment/Utensils, Maintained Seal or remove the pieces of the counter top that have raw wood exposed. Raw wood is not approved in food facilities. Ensure counters are smooth, non-absorbent, and easily cleanable.	0.5	04/09/2025	Corrected On Site
K045: Floors/Walls/Ceilings: Built, Maintained, Clean The painted concrete flooring throughout kitchen is chipping. Refinish/reseal the floor so that it is smooth, non-absorbent, and easily cleanable. See "Approved Flooring Materials" document.	0.5	04/09/2025	Corrected On Site



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: OLIVAS DE ORO

Facility ID: FA0014238

Site Address: 2989 B LIMESTONE WY, PASO ROBLES

Record ID: PR0019714

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 12/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

12/09/2024

Inspection Date: 01/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

01/02/2024

12/09/2024

K047: Signs Posted; Last Inspection Report Available

0.5

01/03/2024

12/09/2024

Ensure recent health inspection report is stored on site, available for Inspector and customer review upon request.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: OLIVE GARDEN ITALIAN RESTAURANT #1888

Facility ID: FA0008937

Site Address: 11966 LOS OSOS VALLEY RD, SAN LUIS OBISPO

Record ID: PR0015025

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/17/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K007: Proper Hot and Cold Holding Temperatures	5.0		03/17/2025

Observed two metal containers of soup in the steam cabinet at 95F. The person in charge stated that they were held in the steam cabinet overnight.

This violation was corrected by an employee voluntarily discarding about 4 cups of soup in the trash.

Inspection Date: 07/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD	0.0		

K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	08/01/2024	03/19/2025

Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms.

K049: Permits Available	0.5	08/06/2024	03/19/2025

Maintain 2024 Public Health Permit in a conspicuous place.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: ONCE A DAY DESSERTS

Facility ID: FA0016561

Site Address: 2028 E MAIN ST, CAMBRIA

Record ID: PR0022154

Program Description: MR40 - DEPENDENT FOOD SERVICE OPERATOR-MODERATE PREP

Inspection Date: 10/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered

Inspection Date: 03/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NOT APPLICABLE

Score: 100.0

Overall Inspection Comments: None entered

Inspection Date: 01/09/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: ONE OF A KIND MEXICAN RESTAURANT

Facility ID: FA0016971

Site Address: 2524 SPRING ST, PASO ROBLES

Record ID: PR0022601

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.	<u>1.0</u>	<u>12/20/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled toxic spray bottles. Ensure toxic spray bottles are labeled as to the contents of the container.	<u>0.5</u>	<u>12/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified Ensure bulk food items are labeled as to the contents of the container (ex., flour, sugar, etc.).	<u>0.5</u>	<u>12/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Ensure quaternary ammonium test strips are obtained and used to measure 200ppm in solution at the 3-compartment sink and in the wiping cloth buckets.	<u>0.5</u>	<u>12/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed sponges at 3 compartment sink. Discontinue using sponges in contact with food contact surfaces.	<u>0.5</u>	<u>12/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	<u>0.5</u>	<u>12/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Maintain the Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>12/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/08/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: New business ownership has repaired flooring and has worked with cleaning services to remove accumulation of debris/grease in all surfaces. Per owners, continual efforts to maintain a clean facility will be made.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: ONE STOP CONV. FOOD STORE

Facility ID: FA0000300

Site Address: 703 SPRING ST, PASO ROBLES

Record ID: PR0000300

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 03/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure paper towels are able to be dispensed from paper towel dispenser. (COS)	3.0	03/26/2025	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain chlorine sanitizer test strips to monitor 100 PPM chlorine in sanitizer solution.	0.5	04/02/2025	Uncorrected as of 5/2/2025
K042: Proper Waste Disposal; Facilities Maintained Ensure dumpster lids remain closed when not in active use.	0.5	04/02/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Store Health Inspection report on site, available for inspector and customer review upon request.	0.5	03/27/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: 1. Store Health Inspection report on site, available for inspector and customer review upon request.	2.0	03/27/2025	Uncorrected as of 5/2/2025

Inspection Date: 03/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure paper towels are placed inside the paper towel dispenser.	3.0	03/15/2024	Corrected On Site
K036: Equipment, Utensils and Linens: Storage and Use Ensure CO2 tanks are secured to a fixed location.	0.5	03/22/2024	03/26/2025
K047: Signs Posted; Last Inspection Report Available Provide and maintain a public notification sign posted in a conspicuous location in the food facility.	0.5	03/15/2024	03/26/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: ONE STOP FOOD STORE

Facility ID: FA0002801

Site Address: 1924 CRESTON RD, PASO ROBLES

Record ID: PR0000551

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 04/22/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K047: Signs Posted; Last Inspection Report Available Store health inspection report on site, available for inspector and customer review upon request.	<u>0.5</u>	<u>04/23/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Post 2025 Health Permit in a conspicuous location.	<u>0.5</u>	<u>04/29/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: see K047, K049.	<u>2.0</u>	<u>04/22/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Ensure toxic spray bottles are labeled as to the contents of the containers.	<u>0.5</u>	<u>04/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Store health inspection report on site, available for inspector and customer review upon request.	<u>0.5</u>	<u>04/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Post 2024 Health Permit in a conspicuous location.	<u>0.5</u>	<u>04/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: O'NEILL BEVERAGES CO. LLC DBA ROBERT HALL WINERY

Facility ID: FA0012851

Site Address: 3443 MILL RD, PASO ROBLES

Record ID: PR0018367

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: The kitchen is only being used for private events and catering. The facility utilizes Paso Catering Co.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	10/11/2024	Uncorrected as of 5/2/2025

Unable to verify Food Manager Certificate at the time of the inspection. Keep copies of all certificates on site for inspector review.

Inspection Date: 01/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: Kitchen is currently only used for events and catering.

AWRD: EXCELLENCE AWARD **0.0**



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: OPOLO VINEYARDS

Facility ID: FA0007642

Site Address: 7110 VINEYARD DR, PASO ROBLES

Record ID: PR0011714

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 08/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

08/21/2024

Inspection Date: 07/31/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

07/31/2023

08/21/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: ORALE TAQUERIA

Facility ID: FA0012075

Site Address: 834 11TH ST, PASO ROBLES

Record ID: PR0017464

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 08/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K009: Proper Cooling Methods Observed improper cooling of rice which is a potentially hazardous food (PHF). Discontinue cooling PHF using unapproved methods. All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours. Manager corrected violation on-site.	2.0	08/12/2024	Corrected On Site
K030: Food Storage; Food Storage Containers Identified Observed a bag of onions on the floor of the food storage area. Ensure all food is six inches or more up off of the floor.	0.5	08/12/2024	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Observed dust accumulating on the fan guard in the refrigerator unit in the stand up, two door refrigerator. Clean and sanitize.	0.5	08/12/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Ensure scoops with handles are commercial grade are used to obtain bulk food items.	0.5	08/14/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed broken light bulb in the ceiling adjacent to the kitchen hood. Replace bulb to ensure adequate lighting.	0.5	08/14/2024	Uncorrected as of 5/2/2025

Inspection Date: 01/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized 0 PPM chlorine measured from automatic dish machine. Ensure 50 PPM chlorine sanitizer dispenses from automatic dish machine. (COS)	3.0	01/08/2024	Corrected On Site
K039: Thermometers Provided and Accurate Provide secondary thermometer in refrigeration unit to monitor 41F and below.	0.5	01/12/2024	08/12/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: ORANGE DOG CAFE

Facility ID: FA0007618

Site Address: 5599 TRAFFIC WAY, ATASCADERO

Record ID: PR0011686

Program Description: LR24 - RESTAURANT (SEATING 11 - 50) - MINIMAL PREP

Inspection Date: 06/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure a Food Managers certificate is obtained and copy of certificate is stored on site. Ensure all other employees obtain Food Handler cards. Store copies of certificates on site.	<u>1.0</u>	<u>07/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Ensure hood vents are cleaned of dust and grease accumulation.	<u>0.5</u>	<u>07/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices Observed clogged floor sink, under two compartment food prep sink. Repair or replace.	<u>0.5</u>	<u>06/28/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Store recent health inspection report on site, available for inspector and customer review upon request.	<u>0.5</u>	<u>06/20/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>06/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

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Facility Name: ORCUTT BURGERS

Facility ID: FA0000529

Site Address: 1771 W GRAND AVE, GROVER BEACH

Record ID: PR0000529

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 03/06/2024

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 88.5

Overall Inspection Comments: Facility has corrected most of the significant food safety violations from the 2/27/24 inspection. Remaining violations listed on this report still need to be addressed.

Overall, facility is in need of more consistent on-site managerial control. Owner stated they currently have a manager in training. The onsite manager is responsible for ensuring all employees are properly trained in food safety and that their food handlers certificates are up to date at all times.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	03/06/2024	Uncorrected as of 5/2/2025
Although paper towels were available at the front hand wash sink, a dispenser still needs to be installed. This is an ongoing repeat violation that has been noted in reports since 2021. Install a paper towel dispenser.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	03/06/2024	Uncorrected as of 5/2/2025
Facility currently has an employee enrolled in the Food Manager Certification course. Send a copy of the certificate to your inspector once complete. Ensure all other employees have a valid Food Handlers Card. Unable to verify if all employees working at the facility are food handler certified during time of inspection. Upon next inspection the Food Manager Certificate and Food Handlers cards for all employees will be reviewed. Manager/operator are expected to be able to show certifications and point out who in the kitchen they belong to. This is an ongoing repeat violation noted in reports since 2018.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	03/06/2024	Uncorrected as of 5/2/2025
Observed a broken cove tile in the womens restroom with a large hole in the wall where it once was. Repair or replace the tile.			
K053: Repeat Violations - Critical (1 - 23)	5.0	03/06/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATIONS: - Paper towel dispenser needed at front hand wash sink			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	03/06/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATIONS: - Unable to confirm which employees in facility have a valid Food Handlers Card			

Inspection Date: 02/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 72.5

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee of \$147/hr may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge	5.0	02/27/2024	Uncorrected as of 5/2/2025
Employees are not properly trained on food safety. Employees are required to be knowledgeable in food safety as it applies to their assigned duties. Immediately train all employees and ensure they have valid food safety certifications. The Certified Food Manager is responsible for ensuring staff are trained and following food safety requirements.			

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Facility Name: ORCUTT BURGERS

Facility ID: FA0000529

Site Address: 1771 W GRAND AVE, GROVER BEACH

Record ID: PR0000529

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 02/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 72.5

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee of \$147/hr may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use	<u>5.0</u>	<u>02/27/2024</u>	<u>Corrected On Site</u>
All hand sinks in facility did not have proper hand washing supplies. Employees are not properly washing hands. Ensure all employees properly wash their hands with soap and warm water prior to engaging in food preparation or handling food contact surfaces, equipment, utensils, or linen.			
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>02/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Facility has several hand washing sink violations. The following must be corrected immediately: - No soap in men's restroom (REPEAT VIOLATION) - Broken soap dispenser in women's restroom (REPEAT VIOLATION) - No paper towels or towel dispenser at front hand wash sink. Install a dispenser and keep paper towels available at all times (REPEAT VIOLATION) - No paper towels at back hand washing sink - Soap at front hand sink and back hand sink not in dispensers - bag of soap hanging over sinks. If dispensers are broken, repair or replace them and keep hand soap in the dispensers and available for hand washing at all times			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>02/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Facility had no sanitizer buckets set up in the kitchen but was actively preparing foods. Ensure a sanitizer solution of 100ppm chlorine or 200ppm quaternary ammonium is prepared BEFORE beginning any type of food preparation. Sanitizer solution shall be changed every 4 hours or more often if needed. Check using the appropriate test strips. REPEAT VIOLATIONS.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>02/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
1) No designated person in charge at time of inspection. A person in charge shall be present at the food facility during all hours of operation. REPEAT VIOLATION. 2) Unable to locate or verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and easily available for review during inspections. All food safety certifications will be thoroughly checked at the next inspection - discontinue locking in a drawer where employees do not have access. ONGOING REPEAT VIOLATION.			
K027: Food Separated and Protected	<u>1.0</u>	<u>02/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed uncovered and open food inside the refrigeration units at the cook line. Ensure food is covered and protected to prevent from cross contamination.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>02/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Provide approved test strips to measure sanitizer concentration (100ppm for chlorine, 200ppm for quat). REPEAT VIOLATION.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>02/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Clean the hood filters above the grill. REPEAT VIOLATION.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>02/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed several multi-use wiping cloths on food prep surfaces at the cook line. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Store wiping cloths in an approved sanitizer solution between uses or provide a clean cloth for each use. REPEAT VIOLATION.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>02/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Back door to kitchen was wide open at start of inspection. Ensure doors remain closed or install a tight fitting screen to prevent entrance of vermin (flies, cockroaches, rodents) REPEAT VIOLATION.			
K049: Permits Available	<u>0.5</u>	<u>02/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
The CDFA license for the milkshake machine was unable to be located or verified during the inspection. Ensure the license is posted near the machine at all times. If a license for the machine has not been obtained, immediately discontinue use until approved by CDFA.			

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as of 5/2/2025

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Facility Name: ORCUTT BURGERS

Facility ID: FA0000529

Site Address: 1771 W GRAND AVE, GROVER BEACH

Record ID: PR0000529

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 02/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 72.5

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee of \$147/hr may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>	<u>02/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS:			
- Multiple hand sink violations			
- No sanitizer set up during active food prep			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>02/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS:			
- No designated person in charge			
- No food safety certifications on site			
- No sanitizer test strips			
- Wiping cloths not stored in sanitizer			

Inspection Date: 08/08/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>		<u>Uncorrected as of 5/2/2025</u>
1) Install a single use paper towel dispenser at the front counter hand washing sink and keep paper towels available at all times for hand washing. Napkins are not approved for hand washing.			
2) Repair the broken hand soap dispenser in the restroom. One restroom had no soap available at time of inspection. Soap is required to be available for hand washing at all times.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>08/08/2023</u>	<u>Uncorrected as of 5/2/2025</u>
1) Facility had no sanitizer buckets set up in the kitchen but was actively preparing foods. Ensure a sanitizer solution of 100ppm chlorine or 200ppm quaternary ammonium is prepared BEFORE beginning any type of food preparation. Sanitizer solution shall be changed every 4 hours or more often if needed. Check using the appropriate test strips. Corrected on site.			
2) Observed mildew growth on the following equipment:			
- Inside the ice chute of the soda machine			
- Inside the large ice machine			
Ensure equipment is cleaned and sanitized regularly to prevent contamination of ice.			
K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>	<u>08/08/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Observed several flies inside the kitchen and the back door propped open. Immediately eliminate flies from the facility by safe, legal, and effective means at once. Doors must either remain shut at all times or be equipped with a tight fitting screen.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>08/08/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Unable to locate or verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and easily available for review during inspections. All food safety certifications will be thoroughly checked at the next routine inspection - discontinue locking in a drawer where employees do not have access. REPEAT VIOLATION.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>08/08/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Provide approved test strips to measure sanitizer concentration.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: ORCUTT BURGERS****Facility ID:** FA0000529**Site Address:** 1771 W GRAND AVE, GROVER BEACH**Record ID:** PR0000529**Program Description:** MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP**Inspection Date:** 08/08/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 87.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used Hood filters above the grill have heavy grease accumulation. Clean regularly to lower risk of fire.	<u>0.5</u>	<u>08/08/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed several multi-use wiping cloths on food prep surfaces at the cook line. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Store wiping cloths in an approved sanitizer solution between uses or provide a clean cloth for each use. REPEAT VIOLATION.	<u>0.5</u>	<u>08/08/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1) Observed employee personal belongings (cellphone, earbuds) on the meat slicer and on the prep table in the back room. Discontinue allowing employees to store belongings on food prep surfaces. 2) Hang mops to dry after use. Observed several dirty mops stacked in the mop sink.	<u>0.5</u>	<u>08/08/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: - Wiping cloths stored on prep surfaces - Unable to verify food safety certs	<u>2.0</u>	<u>08/08/2023</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: **OSO LIBRE WINERY**

Facility ID: FA0008417

Site Address: 7383 VINEYARD DR, PASO ROBLES

Record ID: PR0014215

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 08/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

08/23/2024

Inspection Date: 10/26/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

10/26/2023

08/23/2024

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

11/03/2023

08/23/2024

Obtain quat sanitizer test strips to monitor 200 PPM sanitizer in solution.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: OUTLAW'S

Facility ID: FA0012822

Site Address: 9850 E FRONT RD, ATASCADERO

Record ID: PR0018333

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 88.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure paper towels are available for use at hand wash sink near the bar.	<u>3.0</u>		<u>Uncorrected as of 5/2/2025</u>
K014: Food Contact Surfaces: Clean and Sanitized At the beginning of inspection no sanitizer bucket was set up. It was corrected on site. The employee obtained Chlorine sanitizer and prepared bucket to measure at 100ppm.	<u>3.0</u>		<u>03/03/2025</u>
K049: Permits Available Maintain the Public Health Permit in a conspicuous place.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K053: Repeat Violations - Critical (1 - 23) Repeat Violation: K06 and K014	<u>5.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 07/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 83.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K000: STORMWATER POLLUTION	<u>0.0</u>	<u>07/22/2024</u>	<u>03/03/2025</u>
K005: Proper Handwash Procedures and Glove Use Discontinue use of latex gloves in food facility as latex gloves are not approved for use in food preparation. Manager discarded latex gloves.	<u>5.0</u>	<u>07/22/2024</u>	<u>Corrected On Site</u>
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure paper towels are available for use at hand wash sink near bar.	<u>3.0</u>	<u>07/22/2024</u>	<u>Corrected On Site</u>
K014: Food Contact Surfaces: Clean and Sanitized Facility observed preparing foods with out chlorine sanitizer. Employee obtained chlorine sanitizer during inspection. Ensure 100 PPM chlorine is used to wipe food contact surfaces.	<u>3.0</u>	<u>07/22/2024</u>	<u>Corrected On Site</u>
K018: HACCP/Variance Required: Approved/Records Kept Provide and maintain proof of documentation to support the use of a HACCP plan. Discontinue vacuum sealing meats until a HACCP plan is obtained.	<u>2.0</u>	<u>07/22/2024</u>	<u>Corrected On Site</u>
K022: Sewage and Wastewater Properly Disposed Ensure mop water is no longer disposed of in parking lot. Ensure mop water is discard in an approved location; mop sink, toilet, sanitary sewer.	<u>2.0</u>	<u>07/22/2024</u>	<u>Corrected On Site</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure food managers certificate and food handler cards are obtained and copies of certificates are stored on site, available for inspector review.	<u>1.0</u>	<u>08/09/2024</u>	<u>03/03/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Repair or replace torn linoleum flooring in kitchen.	<u>0.5</u>	<u>08/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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Facility Name: OX AND ANCHOR @ HOTEL SAN LUIS OBISPO

Facility ID: FA0014169

Site Address: 877 PALM ST, SAN LUIS OBISPO

Record ID: PR0019645

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/06/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 08/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed refrigeration units in the kitchen below the stove tops to be out of temperature at 51F. Throw out all food because it is out of temperature, then bring all refrigeration unit temperatures down to 41F or below, and please send a photo of the secondary thermometers holding the proper temperature.	3.0	08/26/2024	Corrected On Site
K023: No Rodents, Insects, Birds, or Animals Observed several flies in the bar area. Keep doors closed at all times to keep flies out of the facility.	2.0	08/26/2024	Corrected On Site
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain quat sanitizer test strips to monitor 200 PPM quat in sanitizer solution.	0.5	08/26/2024	Uncorrected as of 5/2/2025
K049: Permits Available Post Health Permit in a conspicuous location.	0.5	08/26/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS -Post Health Permit in a conspicuous location. -Obtain quat sanitizer test strips to monitor 200 PPM quat in sanitizer solution.	2.0		Uncorrected as of 5/2/2025

Inspection Date: 10/10/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies 1. Ensure paper towel dispensers are stocked, available for use at all times. 2. Replace missing paper towel dispensers. Discontinue storing paper towel on counter.	3.0	10/10/2023	Corrected On Site
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain quat sanitizer test strips to monitor 200 PPM quat in sanitizer solution.	0.5	10/13/2023	08/26/2024
K049: Permits Available Post Health Permit in a conspicuous location.	0.5	10/20/2023	08/26/2024



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Facility Name: OXFORD SUITES

Facility ID: FA0000590

Site Address: 651 FIVE CITIES DR, PISMO BEACH

Record ID: PR0000590

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 11/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 03/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K033: Nonfood-Contact Surfaces Clean	0.5	03/19/2024	Uncorrected as of 5/2/2025
Observed dust accumulation on the fan covers in the walk-in. Clean regularly.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: OXFORD SUITES

Facility ID: FA0014064

Site Address: 800 4TH ST, PASO ROBLES

Record ID: PR0019532

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Discontinue blocking hand wash sink at the bar. (COS)	<u>3.0</u>	<u>10/08/2024</u>	<u>Corrected On Site</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Ensure quat sanitizer test strips are stored/used at the bar to monitor 200 PPM sanitizer in solution.	<u>0.5</u>	<u>10/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Store recent health inspection report on site, available for inspector and customer review upon request.	<u>0.5</u>	<u>10/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 01/31/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure a Food Manager Certificate is obtained and stored on site. Ensure Food Handler cards are obtained and stored on site.	<u>1.0</u>	<u>03/08/2024</u>	<u>10/08/2024</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure employee personal items are stored separate from food storage locations.	<u>0.5</u>	<u>02/02/2024</u>	<u>10/08/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: OYSTER LOFT

Facility ID: FA0012030

Site Address: 175 POMEROY AVE, PISMO BEACH

Record ID: PR0017421

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/20/2025

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: All food safety violations and most minor violations from the 3/19/25 inspection have been corrected. Continue to address remaining minor violations listed on this report.

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	03/19/2025	Uncorrected as of 5/2/2025
- Observed food debris on the large table mounted can opener. Clean and sanitize daily to prevent contamination of canned foods. REPEAT VIOLATION. - Observed mildew on the deflector panel inside the ice machine near the 3-compartment sink. Clean and sanitize regularly to prevent contamination of ice. REPEAT VIOLATION.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	03/20/2025	Uncorrected as of 5/2/2025
- Observed heavy dust accumulation on the fan covers in the produce walk-in. Clean regularly. - Observed grease accumulation, especially above griddle, on the ventilation hood filters. Clean more frequently.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	03/19/2025	Uncorrected as of 5/2/2025
- Observed heavy dust accumulation on the fan covers in the seafood walk-in and the produce walk-in. Clean regularly. - Observed grease accumulation, especially above griddle, on the ventilation hood filters. Clean more frequently.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	03/19/2025	Uncorrected as of 5/2/2025
Clean the back wall of the bar area behind the equipment.			
K053: Repeat Violations - Critical (1 - 23)	5.0	03/19/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATIONS: - #14 - #18			

Inspection Date: 04/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	04/09/2024	03/19/2025
1) Observed employee bluetooth speaker and phone chargers inside the clean compartments of the prep top unit. Immediately discontinue allowing employees to store personal belongings inside or near food equipment. Employees shall keep personal items in locker areas or areas of the kitchen where no food contact surfaces can be contaminated. 2) Observed food debris on the large table mounted can opener. Clean and sanitize daily to prevent contamination of canned foods. 3) Observed mildew on the deflector panel inside the ice machine near the 3-compartment sink. Clean and sanitize regularly to prevent contamination of ice.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: OYSTER LOFT

Facility ID: FA0012030

Site Address: 175 POMEROY AVE, PISMO BEACH

Record ID: PR0017421

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K018: HACCP/Variance Required: Approved/Records Kept	2.0	04/09/2024	Corrected On Site
Facility is packaging various meats and food using reduced-oxygen packaging (ROP) but does not have a state approved HACCP plan. Any retail food facility processing potentially hazardous foods using ROP is required to have a Hazardous Analysis Critical Control Point (HACCP) plan approved by California Department of Public Health (CDPH) (Cal Code 114057.1). IMMEDIATELY DISCONTINUE USING ROP AND DISPOSE OF ALL ROP PRODUCTS UNTIL YOU HAVE SUBMITTED A HACCP PLAN AND BEEN APPROVED BY THE CDPH OR FOLLOW THE BELOW EXEMPTION RULES. Exemption: Your retail food facility is not required to have an approved HACCP plan for ROP of potentially hazardous food if all the following standards are always met: 1. The food is labeled with the production time and date. 2. The food is held at 41° F or lower during refrigerated storage. 3. The food is removed from its package in the food facility within 48 hours after packaging. The lack of oxygen creates an anaerobic environment, which favors the growth of two very dangerous pathogens: Clostridium botulinum and Listeria monocytogenes. Continued operation of a ROP procedure without an approved HACCP plan can result in condemnation of all ROP products, impoundment of any equipment used for ROP, or suspension of your permit to operate. To request a CDPH-FDB ROP HACCP plan review, submit a hard copy of the ROP HACCP plan along with a completed Retail Food Program Service Request Application and fee to the address on the application. For information on submitting a HACCP plan for approval, please contact CDPH at (916) 650-6500 or by e-mail, fdinfo@cdph.ca.gov. Once you have received a letter of approval, please contact your inspector to review your HACCP plan. Corrective action: Employees voluntarily discarded several ROP packages of raw fish, beef, pork, and other seafood. Corrected on site.			
K023: No Rodents, Insects, Birds, or Animals	2.0	04/09/2024	03/19/2025
1) Observed rodent droppings on top of the dish machine. Droppings appeared to be old and no signs of a current infestation were found. Immediately clean and sanitize all areas where droppings are found. Contact pest control services to ensure monthly treatments are being done to prevent further issues. 2) Observed a significant amount of flies in the dining area and near the oyster bar. Facility does not have an enclosed kitchen and shall do whatever necessary to prevent entrance of vermin. Discontinue leaving open doors and windows without screening and/or air curtains.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	04/09/2024	03/19/2025
1) Observed refrigeration drawers below the grill on the right side of cook line at 49F. Drawers did not have food inside at time of inspection. Ensure refrigeration units are maintaining 41F or below. Discontinue use of the unit until it has been repaired. 2) Observed leak in the produce walk-in. Repair to prevent contamination of foods.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	04/09/2024	03/19/2025
Discontinue lining the inside of refrigeration units with towels or wiping cloths. All equipment shall be non-absorbent and easily cleanable.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	04/09/2024	03/19/2025
Observed heavy dust accumulation on the fan covers in the seafood walk-in and the produce walk-in. Clean regularly.			
K039: Thermometers Provided and Accurate	0.5	04/09/2024	03/19/2025
Observed broken or missing thermometers for multiple refrigeration units near the cook line. Ensure each unit has a fully functional thermometer. Check regularly to ensure 41F or below.			
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	04/09/2024	03/19/2025
Observed the sink in the employee restroom on the right side falling away from the wall. Re-caulk so that the sink is flush with the wall.			



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Facility Name: **PACHECO ELEMENTARY**

Facility ID: FA0007913

Site Address: 261 CUESTA DR, SAN LUIS OBISPO

Record ID: PR0012011

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: **03/31/2025**

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: **100.0** Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: **09/09/2024**

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: **100.0** Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: **04/19/2024**

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: **99.0** Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K032: Food Properly Labeled & Honestly Presented

0.5

04/26/2024

09/09/2024

Observed bulk food container without a label. Ensure all food storage containers are labeled.

K043: Approved Toilets: Maintained, Accessible, Clean

0.5

04/26/2024

09/09/2024

Observed toilet paper roll on top of dispenser in the bathroom. Discontinue this practice and use toilet paper from the dispenser only.

Inspection Date: **12/08/2023**

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: **100.0** Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



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Facility Name: PACIFIC BEACH HIGH SCHOOL

Facility ID: FA0007916

Site Address: 11950 LOS OSOS VALLEY RD, SAN LUIS OBISPO

Record ID: PR0012014

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/13/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals	2.0	09/13/2024	Uncorrected as of 5/2/2025
Observed many ants in food storage area. Ensure premises is maintained free from insects. Facility can contact pest control company.			

Inspection Date: 03/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

03/14/2024

09/12/2024

Award of Excellence was issued.

Inspection Date: 12/05/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

12/06/2023

09/12/2024



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as of 5/2/2025

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Facility Name: PACIFIC COAST ROADHOUSE

Facility ID: FA0016128

Site Address: 9280 CASTILLO DR, SAN SIMEON

Record ID: PR0021687

Program Description: LR24 - RESTAURANT (SEATING 11 - 50) - MINIMAL PREP

Inspection Date: 10/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottles with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.	0.5	10/25/2024	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration.	0.5	10/30/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	10/30/2024	Uncorrected as of 5/2/2025
K049: Permits Available Unable to locate permit at time of inspection. Post and maintain the 2024 Public Health Permit in a conspicuous place.	0.5	10/30/2024	Uncorrected as of 5/2/2025

Inspection Date: 10/06/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottle. Maintain accurate label on cleaning chemicals.	0.5	10/13/2023	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed sponges in 3-compartment sink. Sponges are not approved for use on food contact surfaces.	0.5	10/13/2023	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Small fridge in eating area missing thermometer. Maintain adequate thermometer in all refrigerators secured in a visible area.	0.5	10/13/2023	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure mop is placed in a position that allows it to air dry.	0.5	10/13/2023	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean In dry storage, walls were observed with several holes and areas that were unfinished. Finish all areas to be durable, impermeable and washable.	0.5	11/10/2023	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 06/30/2023

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: Overall improvement is needed in facility and equipment maintenance. Promptly and permanently correct noted violations.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PACIFIC COAST ROADHOUSE

Facility ID: FA0016128

Site Address: 9280 CASTILLO DR, SAN SIMEON

Record ID: PR0021687

Program Description: LR24 - RESTAURANT (SEATING 11 - 50) - MINIMAL PREP

Inspection Date: 06/30/2023

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: Overall improvement is needed in facility and equipment maintenance. Promptly and permanently correct noted violations.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>06/30/2023</u>	<u>Corrected On Site</u>
K029: Toxic Substances Properly Identified, Stored, Used	<u>0.5</u>	<u>06/30/2023</u>	<u>Uncorrected as of 5/2/2025</u>
1) Observed unlabeled spray bottle. Maintain accurate label on cleaning chemicals. 2) Observed chemicals stored next to food on shelving. Maintain separate storage areas for food and chemicals.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>07/01/2023</u>	<u>Uncorrected as of 5/2/2025</u>
No test strips were available in the facility. Maintain a supply of sanitizer test strips and store in convenient location for staff use.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>06/30/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Observed sponge in 3-compartment sink. Sponges are not approved for use on food contact surfaces.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>07/31/2023</u>	<u>10/06/2023</u>
Observed multiple missing switch covers and lighting fixture missing its cover. Provide switch covers where missing. Provide shatter proof bulbs or cover for light fixture in dry storage.			
K039: Thermometers Provided and Accurate	<u>0.5</u>	<u>07/01/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Small fridge in eating area missing thermometer. Maintain adequate thermometer in all refrigerators secured in a visible area.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>06/28/2024</u>	<u>Uncorrected as of 5/2/2025</u>
In dry storage, walls were observed with several holes and areas that were unfinished. Finish all areas to be durable, impermeable and washable.			



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FA0007064

PR0018132

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PACIFIC HARVEST CATERING

Facility ID: FA0007064

Site Address: 86 GIBSON RD STE 4, TEMPLETON

Record ID: PR0018132

Program Description: HR34 - CATERING OPERATION FACILITY - FULL PREP

Inspection Date: 12/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K038: Approved Lighting/Ventilation: Adequate, Used	0.5	12/13/2024	Uncorrected as of 5/2/2025

Clean grease accumulation from hood system.

Inspection Date: 02/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



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FA0016828

PR0022451

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PACIFIC MOTEL, THE

Facility ID: FA0016828

Site Address: 399 S OCEAN AVE, CAYUCOS

Record ID: PR0022451

Program Description: LR23 - RESTAURANT (SEATING UNDER 10) - MINIMAL PREP

Inspection Date: 07/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 05/30/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is approved to open.



Two Years of Retail Food Facility Inspection Results

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Facility Name: PACO AM/PM

Facility ID: FA0008154

Site Address: 1900 RAMADA DR, PASO ROBLES

Record ID: PR0001469

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 01/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points LostComply By DateComplied On Date

K047: Signs Posted; Last Inspection Report Available

0.5

01/08/2025

Uncorrected as of 5/2/2025

Ensure recent health inspection report is stored on site, available for Inspector and customer review upon request.

Inspection Date: 02/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item

Points LostComply By DateComplied On Date

K024: Person In Charge Present and Performs Duties; Valid Certification

1.0

03/08/2024

01/07/2025

Ensure a Food Managers Certificate is obtained and stored on site, available for Inspector review upon request.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PALETERIA Y NEVERIA LAS MICHOACANAS #2

Facility ID: FA0014328

Site Address: 1463 CRESTON RD, PASO ROBLES

Record ID: PR0019798

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 12/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Discontinue using cloth towel to dry hands at hand wash sink. Ensure paper towels are available for use at all times. (COS)	3.0	12/04/2024	Corrected On Site
K021: Hot and Cold Water Available Upon arrival, facility had hot water shut off to all sinks to prevent plumbing from dripping. Discontinue this action as food facilities are required to have hot water available for use at all times. Employee turned hot water back on during inspection.	2.0	12/04/2024	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification 1. Renew Food Managers Certificate. Store copy on site. 2. Store Food Handler cards on site, available for Inspector review.	1.0	12/06/2024	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure health inspection report is stored on site, available for inspector and customer review upon request.	0.5	12/04/2024	Uncorrected as of 5/2/2025
K049: Permits Available Post health permit in conspicuous location. Post Dairy License in facility.	0.5	12/06/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: 1. Renew Food Managers Certificate. Store copy on site. 2. Store Food Handler cards on site, available for Inspector review. 3. Ensure health inspection report is stored on site, available for inspector and customer review upon request. 4. Post health permit in conspicuous location. 5. Post Dairy License in facility.	2.0	12/04/2024	Uncorrected as of 5/2/2025

Inspection Date: 12/20/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 83.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge Ensure employees are educated in proper food contact sanitation.	5.0	12/20/2023	Corrected On Site
K006: Adequate/Accessible Handwash Sinks, Supplies Discontinue storing items in hand wash sink. Ensure hand wash sink is available for use at all times.	3.0	12/20/2023	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized Ensure 100 PPM chlorine is created to wipe food contact surfaces.	3.0	12/20/2023	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification 1. Renew Food Managers Certificate. Store copy onsite. 2. Store Food Handler cards on site, available for Inspector review.	1.0	02/10/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PALETERIA Y NEVERIA LAS MICHOACANAS #2

Facility ID: FA0014328

Site Address: 1463 CRESTON RD, PASO ROBLES

Record ID: PR0019798

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 12/20/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 83.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Discontinue storing fly strips over food prep sink to prevent cross contamination.	<u>1.0</u>	<u>12/21/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Toilet room door opens to food prep area. Ensure toilet room door has a self closing mechanism installed.	<u>0.5</u>	<u>12/29/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1. Ensure employee personal items are stored separate from food prep and storage locations. 2. Discontinue using home self defense bug spray in facility. Ensure licensed pest control is used in food facility. 3. Ensure used mop water is discarded after each use.	<u>0.5</u>	<u>12/22/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure health inspection report is stored on site, available for inspector and customer review upon request.	<u>0.5</u>	<u>12/21/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Post health permit in conspicuous location. Post Dairy License in facility.	<u>0.5</u>	<u>12/29/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>12/20/2023</u>	<u>Uncorrected as of 5/2/2025</u>



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FA0016900

PR0022526

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Facility Name: PALM THEATRE, SLO FILM CENTER

Facility ID: FA0016900

Site Address: 817 PALM ST, SAN LUIS OBISPO

Record ID: PR0022526

Program Description: LR23 - RESTAURANT (SEATING UNDER 10) - MINIMAL PREP

Inspection Date: 07/31/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Prior ownership, was non-compliant regarding the access of adequate/easily accessible hand wash sinks, washing sink, and janitorial sink. Preexisting refrigeration units, are also not approved, commercial grade. Installation of the appropriate sinks and new refrigeration units will take place upon the time frame given to the owner by the health inspector.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PALO MESA PIZZA

Facility ID: FA0001221

Site Address: 3536 S HIGUERA ST 206, SAN LUIS OBISPO

Record ID: PR0001221

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed seal on two door refrigeration unit wearing out. Repair or replace gasket.	0.5	01/10/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed excessive grime accumulation in the floor sink. Clean and sanitize regularly.	0.5	01/10/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: -Observed excessive grime accumulation in the floor sink. Clean and sanitize regularly.	2.0		Uncorrected as of 5/2/2025

Inspection Date: 08/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean - Observed grime accumulation in and around the hand wash sink. Clean and sanitize regularly. - Observed grime accumulation in the floor sink. Clean and sanitize regularly.	0.5	08/29/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed several CO2 tanks unchained. Properly secure the pressurized CO2 tank.	0.5	08/29/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION - Observed grime accumulation in the floor sink. Clean and sanitize regularly.	2.0		Uncorrected as of 5/2/2025

Inspection Date: 02/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: Overall facility in need of cleaning. Facility has outstanding violations that have not been corrected since prior violation.

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use Observed personal beverages (with closed lids) in refrigerator. Store employee beverages away from foods to prevent cross contamination. Designate an area for storage for employee beverages on the bottom shelf if separate refrigerator is not available.	0.0	02/28/2024	Corrected On Site

Manager not on site at time of inspection. Manager to correct this violation on site immediately.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PALO MESA PIZZA

Facility ID: FA0001221

Site Address: 3536 S HIGUERA ST 206, SAN LUIS OBISPO

Record ID: PR0001221

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: Overall facility in need of cleaning. Facility has outstanding violations that have not been corrected since prior violation.

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>03/06/2024</u>	<u>08/29/2024</u>
Observed mold like substance along the soda dispenser nozzles and around nozzles. Clean and sanitize, incorporate regular cleaning.			
K032: Food Properly Labeled & Honestly Presented	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed bin next to the three compartment sink without label. Label all food containers.			
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>03/27/2024</u>	<u>08/29/2024</u>
1) Clean dust accumulation observed under hood. 2) Walls behind hand washing and three comp sink need to be thoroughly cleaned and maintained clean. 3) Observed FRP detaching from beam in the prep area. Clean and reattach. 4) Floor sink where soda machine drain needs to be cleaned.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Repair or replace handle on two door refrigerator next to the three compartment sink. This could be a liability for a hand injury for a staff member.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>03/13/2024</u>	<u>08/29/2024</u>
Hand washing sink draining slowly, clear drain as it could be contributing to your fly problem.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>03/06/2024</u>	<u>08/29/2024</u>
Observed several flies around floor sink next to oven. Floor sink appears to be pooling water. Have drains cleared to ensure water does not pool. Bleach floor sink. If fly problem persists, contract with professional pest company.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: PALO MESA PIZZA

Facility ID: FA0001329

Site Address: 906 RANCHO PKWY, ARROYO GRANDE

Record ID: PR0001329

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 04/22/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 85.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>04/22/2025</u>	<u>Corrected On Site</u>
REPEAT VIOLATION: Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>04/24/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Unable to verify food manager safety certification and food handler card for employee working. Ensure food safety certifications and food handler cards are stored on site and able to be presented during inspection.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>04/25/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed no sanitizer test strips. Ensure correct testing equipment is obtained to properly measure sanitizer (quaternary ammonia) concentration.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>04/24/2025</u>	<u>Uncorrected as of 5/2/2025</u>
- REPEAT VIOLATION: Observed build up of grime/food debris on shelving with pizza boxes and in all refrigeration units. Ensure all equipment is maintained clean and sanitized to prevent any contamination of food or utensils. - Observed free standing CO2 tanks near soda machine. Ensure all CO2 tanks are affixed to a rigid structure.			
K039: Thermometers Provided and Accurate	<u>0.5</u>	<u>04/23/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed multiple refrigeration units without secondary thermometers. Ensure each refrigeration unit has a secondary thermometer.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed grime in floor sink near soda machine. Ensure all floor sinks are maintained clean.			
K043: Approved Toilets: Maintained, Accessible, Clean	<u>0.5</u>	<u>04/23/2025</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed broken hand soap (still functioning) at toilet room hand wash sink. Repair/replace. - Observed toilet tissue being stored on handle in toilet room. Ensure toilet tissue is maintained inside dispenser. - Observed toilet room door left open to kitchen. Discontinue this practice. Ensure toilet rooms are separated by a well-fitting, self-closing door.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>04/22/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed herbal tea being stored on top of soap dispenser in kitchen. Ensure all personal items are stored away from food preparation area.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>04/25/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed food debris/grime underneath equipment. Ensure all floor surfaces are maintained clean			
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>	<u>04/22/2025</u>	<u>Uncorrected as of 5/2/2025</u>
See comment in section 14.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>04/22/2025</u>	<u>Uncorrected as of 5/2/2025</u>
See comments in sections 24, 36, 39 45.			

Inspection Date: 06/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>06/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PALO MESA PIZZA

Facility ID: FA0001329

Site Address: 906 RANCHO PKWY, ARROYO GRANDE

Record ID: PR0001329

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 06/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Unable to verify food safety certifications. Ensure at least one employee/owner obtains a food manager safety certification and all other employees obtain a food handler card. Ensure copies are stored on site and able to be presented during inspection.	1.0	06/28/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed box freezer with broken handle and build of ice/food debris. Ensure all equipment is maintained clean and in good repair.	0.5	06/09/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed build of grime/food debris on shelving with pizza boxes and in all refrigeration units. Ensure all equipment is maintained clean and sanitized to prevent any contamination of food or utensils.	0.5	06/08/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate REPEAT VIOLATION: Observed multiple refrigeration units without secondary thermometers. Ensure each refrigeration unit has a secondary thermometer.	0.5	06/08/2024	Uncorrected as of 5/2/2025
K041: Plumbing; Proper Backflow Devices Observed build up of grime in floor sink underneath three compartment sink. Ensure all floor sinks are maintained clean.	0.5	06/10/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops being stored against wall next to refrigeration unit. Ensure all mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.	0.5	06/08/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed food debris/grime underneath equipment. Ensure all floor surfaces are maintained clean. Facility has improved since last inspection. - Note (not a violation): Observed rubber top in prep area. This is not an approved flooring for a food facility. Flooring will need to be updated if kitchen is ever remodeled or changes ownership.	0.5	06/10/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 24 and 39.	2.0	06/07/2024	Uncorrected as of 5/2/2025

Inspection Date: 08/17/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed two refrigeration units out of temperature: - Observed one of the prep top refrigeration units at 47/48F. The food inside the unit was still at 40F. Discontinue use of refrigeration unit until repaired and can maintain temperature at 41F or below. Manager to move all food items out of unit. - Observed Pepsi refrigeration at 50/56F. Only the tres leches cake was voluntarily discarded by the manager; other items were shelf stable. Ensure refrigeration units with potentially hazardous foods (PHFs) are maintained at 41F or below.	3.0	08/17/2023	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure food handler cards are kept on site and able to be presented during time of inspection. Manager was able to show her food manager safety certificate.	1.0		Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed a few broken gaskets on refrigeration doors (on the units in the back area). Repair/replace. Ensure all equipment is maintained in good repair.	0.5	08/21/2023	06/07/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** PALO MESA PIZZA**Facility ID:** FA0001329**Site Address:** 906 RANCHO PKWY, ARROYO GRANDE**Record ID:** PR0001329**Program Description:** MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP**Inspection Date:** 08/17/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 93.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use Observed CO2 tanks standing freely next to soda machine. Properly secure the pressurized CO2 tanks to a rigid structure.	<u>0.5</u>	<u>08/17/2023</u>	<u>06/07/2024</u>
K039: Thermometers Provided and Accurate Observed multiple refrigeration units without secondary thermometers. Ensure each refrigeration unit has a secondary thermometer.	<u>0.5</u>	<u>08/18/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing: Proper Backflow Devices Observed pepsi paper cup attached to pipe from three compartment sink into floor drain. Discontinue this practice. Ensure there is a 1 inch gap between the pipe outlet and the floor drain.	<u>0.5</u>	<u>08/17/2023</u>	<u>06/07/2024</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean REPEAT VIOLATION: Observed food debris/grime build up on floors/walls. Ensure all floors/walls/ceilings are cleaned and sanitized on a regular basis.	<u>0.5</u>	<u>08/18/2023</u>	<u>06/07/2024</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: PALO MESA PIZZA

Facility ID: FA0007468

Site Address: 2790-C HALCYON RD, ARROYO GRANDE

Record ID: PR0011488

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 03/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed no soap at hand wash sink. Ensure hand wash sink is fully stocked with pump soap and paper towels AT ALL TIMES. Corrected on site.	<u>3.0</u>	<u>03/03/2025</u>	
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottle. Ensure all toxic spray bottles are labeled as to the contents of the container.	<u>0.5</u>	<u>03/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K033: Nonfood-Contact Surfaces Clean REPEAT VIOLATION: Observed dust accumulation on top of equipment in kitchen and on piping near hood system. Ensure all non food contact surfaces are maintained clean.	<u>0.5</u>	<u>03/06/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used - Observed no quaternary ammonia test strips for sanitizer solution being used in kitchen. Ensure corrected testing equipment is obtained to properly measure sanitizer concentration. - Observed degrading sealant between wall and back of three compartment sink. Repair/replace.	<u>0.5</u>	<u>03/06/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained REPEAT VIOLATION: Observed duct tape being used to on prep top refrigeration door. Ensure equipment is maintained in good repair. Ensure equipment is commercial grade, smooth, nonabsorbent and easily cleanable.	<u>0.5</u>	<u>03/10/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use REPEAT VIOLATION: Observed free standing CO2 tanks. Ensure CO2 tanks are affixed to a rigid structure.	<u>0.5</u>	<u>03/05/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used - Observed stove top and oven outside of hood system. Ensure all heat producing equipment is maintained underneath hood system properly. REPEAT VIOLATIONS: - Observed build up/grime in filters of hood system. Ensure hood system is maintained clean and in good repair. - Observed lights out in hood system. Repair/replace.	<u>0.5</u>	<u>03/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops being stored in mop sink. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.	<u>0.5</u>	<u>03/08/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean REPEAT VIOLATIONS: - Observed degrading cove base/flooring throughout kitchen. - Observed broken FRP near walk-in refrigeration unit. - Observed accumulation of food debris and dust in kitchen. Ensure all floors/walls/ceilings are maintained clean and in good repair. Facility can make flooring repairs when feasible.	<u>0.5</u>	<u>03/10/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 33, 35, 36, 38 and 45.	<u>2.0</u>	<u>03/03/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 01/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Observed dust accumulation on top of equipment in kitchen. Ensure all non food contact surfaces are maintained clean.	<u>0.5</u>	<u>01/10/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** PALO MESA PIZZA**Facility ID:** FA0007468**Site Address:** 2790-C HALCYON RD, ARROYO GRANDE**Record ID:** PR0011488**Program Description:** MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP**Inspection Date:** 01/08/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 97.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed duct tape being used to fix equipment. Ensure equipment is maintained in good repair. Repair/replace equipment with commercial grade materials that are smooth, nonabsorbent and easily cleanable.	<u>0.5</u>	<u>01/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed free standing CO2 tanks. Ensure CO2 tanks are affixed to a rigid structure.	<u>0.5</u>	<u>01/10/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used - Observed build up/grime in filters of hood system. Ensure hood system is maintained clean and in good repair. - Unable to verify if lights work in hood system. Manager was unable to find switch for the hood system. Repair/replace lights.	<u>0.5</u>	<u>01/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed grime/dust on ceilings. - Observed degrading cove base/flooring throughout kitchen. - Observed broken FRP near walk-in refrigeration unit.	<u>0.5</u>	<u>01/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Ensure all floors/walls/ceilings are maintained clean and in good repair. Facility can make flooring repairs when feasible.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: PALO MESA PIZZA

Facility ID: FA0017752

Site Address: 811 FROOM RANCH WY STE 160, SAN LUIS OBISPO

Record ID: PR0022917

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 04/18/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PALO MESA WOOD FIRED

Facility ID: FA0012641

Site Address: 150 W BRANCH ST, ARROYO GRANDE

Record ID: PR0018098

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 12/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 84.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies REPEAT VIOLATION: Observed multiple items in and around hand wash sink. DISCONTINUE THIS PRACTICE. Ensure hand wash sink is easily accessible at all times and only used for hand washing.	<u>3.0</u>	<u>12/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K014: Food Contact Surfaces: Clean and Sanitized Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.	<u>3.0</u>	<u>12/19/2024</u>	<u>Corrected On Site</u>
K030: Food Storage; Food Storage Containers Identified - Observed bag of onions on the floor. Ensure all food items are elevated 6 inches off the ground. - Observed open bag of bulk food underneath pizza oven. Ensure bulk food is stored in a container with a lid.	<u>0.5</u>	<u>12/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K033: Nonfood-Contact Surfaces Clean Observed dust/grime built up throughout food facility. Ensure all non-food contact surfaces are maintained clean.	<u>0.5</u>	<u>12/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Observed no sanitizer test strips at facility. Ensure correct test strips are obtained to properly measure sanitizer concentration.	<u>0.5</u>	<u>12/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed cork board by three compartment sink. Ensure all equipment is smooth, nonabsorbent and easily cleanable.	<u>0.5</u>	<u>12/20/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed food debris/grime built up on equipment throughout kitchen. Ensure all equipment is maintained clean.	<u>0.5</u>	<u>12/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean REPEAT VIOLATION: Observed dust/grime built up throughout food facility. Ensure floors/walls/ceilings are cleaned and sanitized on a regular basis.	<u>0.5</u>	<u>12/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K053: Repeat Violations - Critical (1 - 3) See comments in section 6.	<u>5.0</u>	<u>12/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 45.	<u>2.0</u>	<u>12/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/23/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed dirty rag in hand wash sink. Ensure hand wash sinks are only used for hand washing and easily accessible.	<u>3.0</u>	<u>08/23/2023</u>	<u>12/19/2024</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PALO MESA WOOD FIRED

Facility ID: FA0012641

Site Address: 150 W BRANCH ST, ARROYO GRANDE

Record ID: PR0018098

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 08/23/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed refrigeration unit out of temperature compliance (50F). Manager was able to fix the unit during time of inspection and bring the temperature back to 41F. Food was 41F when probed, so no food needed to be discarded. Ensure refrigeration temperatures are monitored and kept at 41F or below.	<u>3.0</u>	<u>08/23/2023</u>	<u>Corrected On Site</u>
K039: Thermometers Provided and Accurate Observed thermometer in front refrigeration unit not accurately displaying the temperature of the unit. Ensure secondary thermometers are accurate and easily readable.	<u>0.5</u>	<u>08/24/2023</u>	<u>12/19/2024</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed open front door of food facility. Ensure door remains closed to prevent vermin (ex: flies) from entering facility. Food facility can install a screen door if they would like to leave the door open.	<u>0.5</u>	<u>09/04/2023</u>	<u>12/19/2024</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed dust/grime build up throughout food facility. Ensure floors/walls/ceilings are cleaned and sanitized on a regular basis.	<u>0.5</u>	<u>08/25/2023</u>	<u>Uncorrected as of 5/2/2025</u>



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Facility Name: PALOMA CREEK HIGH SCHOOL

Facility ID: FA0013135

Site Address: 10801 EL CAMINO REAL, ATASCADERO

Record ID: PR0018675

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/12/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations were observed at the time of inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations were observed today. All previous violations were corrected.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean	0.5	05/10/2024	09/09/2024
Staining observed in floor sink under garbage disposal and flooring near floor sink. Please clean and sanitize this area. Implement regular cleaning schedule for these areas.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	05/10/2024	09/09/2024
Provide approved and correct testing strips to test for sanitizer concentration.			
K049: Permits Available	0.5	05/03/2024	09/09/2024
Maintain the Public Health Permit in a conspicuous place.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 12/19/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: Overall, facility appears well maintained.

Violation Item	Points Lost	Comply By Date	Complied On Date
K041: Plumbing; Proper Backflow Devices	0.5	01/02/2024	04/12/2024
Leak observed at faucet of three compartment sink. Please make necessary repairs. (Repeat notice).			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	12/26/2023	03/12/2025
Debris observed on floor of back storage room (including areas under shelves). Implement routine cleaning schedule for this area.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	02/19/2024	09/09/2024



Two Years of Retail Food Facility Inspection Results

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Facility Name: PALOMA CREEK MINI MART

Facility ID: FA0011690

Site Address: 11250 VIEJO CAMINO, ATASCADERO

Record ID: PR0017038

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 06/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure paper towel dispenser is stocked in toilet room at all times. (COS)	<u>3.0</u>	<u>06/18/2024</u>	<u>Corrected On Site</u>
K042: Proper Waste Disposal; Facilities Maintained Facility does not have a janitorial sink. Ensure spec sheets for proposed sink is sent to SLO Co. EHS for review and approval prior to installing. 114279. Curbed cleaning facility (a) At least one curbed cleaning facility or janitorial sink equipped with hot and cold water and a drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. 114282. Drying mops After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.	<u>0.5</u>	<u>09/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Ensure toilet tissue remains on roll to prevent cross contamination.	<u>0.5</u>	<u>06/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Store recent health inspection report on site, available for Inspector and customer review upon request.	<u>0.5</u>	<u>06/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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as of 5/2/2025

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Facility Name: PALOMA CREEK PARK

Facility ID: FA0008645

Site Address: 11165 VIEJO CAMINO, ATASCADERO

Record ID: PR0014531

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 08/03/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 100.0

Overall Inspection Comments: Facility updated surfaces and equipment following flooding. Flooring was replaced with integrally coved commercial grade vinyl. Hand sink was replaced with commercial grade hand sink. Walls and ceiling were painted to render smooth, non-absorbent, and easily cleanable. Plumbing lines were replaced to ensure existing floor drain is functional;. An additional two compartment sink with an integral drainboard was installed. Stainless steel prep tables and a commercial grade refrigeration unit were also installed.

Unit is approved for use when the following items are complete:

- Provide wall mounted single service soap and paper towel dispenser at hand washing sink.
- Provide secondary thermometer in refrigeration unit.



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as of 5/2/2025

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Facility Name: PAN D' ORO BAKERY LLC, DBA BACK PORCH BAKERY

Facility ID: FA0012132

Site Address: 6005 EL CAMINO REAL, ATASCADERO

Record ID: PR0017554

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 09/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed dishes/utensils within the handwash sink, in the service area. Discontinue blocking access to sink at all times.	3.0	09/26/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Label bulk food containers as to the contents of the containers.	0.5	09/27/2024	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing strips to test for sanitizer concentration. If chlorine is utilized ensure that the concentration measures at 100ppm OR if a quat based sanitizer is utilized ensure that the concentration measures at 200ppm.	0.5	10/04/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed scoops fully emerged in the bulk food containers with the handles in contact with the ingredients. Ensure that the scoop handles stay out of contact with the food to prevent contamination.	0.5	09/26/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed wiping cloths sitting on a refrigerator prep counter. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	09/26/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Remove any accumulation of food debris along hard to reach areas, by implementing a more consistent cleaning schedule.	0.5	09/27/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 02/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 88.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K008: Procedures/Records for Time as PH Control Method Observed several ham and cheese croissants that require time or temperature control. These items must be kept either cold (below 41F) or hot (above 135F) or use time as a public health control.	2.0	02/01/2024	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized 1. Automatic dish machine measured 0 ppm quat. Discontinue use until dispenses 200 ppm quat sanitizer. Utilize sanitizer test strips to confirm correct concentration. 2. REPEAT VIOLATION: Observed flour and residue build-up on linens used in wicker baskets. Ensure linens used on food contact surfaces are cleaned and sanitized daily.	3.0	02/09/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified 1. Label bulk food containers as to the contents of the container. 2. Observed boxes of eggs on the floor in walk in refrigeration unit. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	02/09/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

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For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** PAN D' ORO BAKERY LLC, DBA BACK PORCH BAKERY**Facility ID:** FA0012132**Site Address:** 6005 EL CAMINO REAL, ATASCADERO**Record ID:** PR0017554**Program Description:** MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP**Inspection Date:** 02/01/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 88.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Excess food debris was observed on nonfood contact surfaces throughout the facility. Ensure all nonfood contact surfaces are maintained clean.	<u>0.5</u>	<u>02/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed several scoops being stored in bulk food containers with handles in contact with food. Ensure scoop handles stay out of contact with the food if stored in container.	<u>0.5</u>	<u>02/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Replace light out under hood.	<u>0.5</u>	<u>02/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>		<u>Uncorrected as of 5/2/2025</u>



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Facility Name: PANADERIA CARMELITA #2

Facility ID: FA0006886

Site Address: 1051 S 13TH ST #A, GROVER BEACH

Record ID: PR0010649

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 06/12/2024

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: Facility has corrected all major violations and most minor violations from the 5/13/24 inspection. Continue working on remaining violations.

Violation Item	Points Lost	Comply By Date	Complied On Date
K043: Approved Toilets: Maintained, Accessible, Clean The hand sink in the restroom has a large gap where it is falling away from the wall. Repair so that it is sealed to the wall properly.	0.5	06/12/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Vinyl flooring in the restroom is starting to peel away from the wall at the coved area. Repair or replace the flooring.	0.5	06/12/2024	Uncorrected as of 5/2/2025

Inspection Date: 05/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 88.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies - No soap or paper towels available at the hand sink in the kitchen. Hand sinks must have soap and paper towels at all times. Rags cannot be used for hand washing. Corrective action: operator went to the store next door to buy soap. - No paper towels at the hand sink in the restroom. Ensure the restroom sink also has soap and paper towels at all times.	3.0	05/13/2024	06/13/2024
K014: Food Contact Surfaces: Clean and Sanitized Observed clean dishes being stacked inside the mop sink to dry. Immediately discontinue this practice. If more space is needed to dry dishes, install shelving or racks in the kitchen. The mop sink is to be used to dispose of mop and/or waste water only. Corrective action: operator removed the dishes from the mop sink and rewashed them.	3.0	05/13/2024	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Food Manager Certificate on file is expired. Ensure at least one employee has a valid Food Handlers Certificate and all others have a valid Food Handlers Card. Keep copies on site. REPEAT VIOLATION.	1.0	05/13/2024	06/13/2024
K035: Adequate/Approved Equipment/Utensils, Maintained Observed raw wood box full of bread and wooden racks used for bread. Raw wood is not an approved material in food facilities as it can not be properly cleaned. Discontinue use of raw wood boxes and equipment. All equipment shall be smooth, non-absorbent, and easily cleanable.	0.5	05/13/2024	06/13/2024
K038: Approved Lighting/Ventilation: Adequate, Used Observed grease accumulation on the filters in the ventilation hood. Clean more regularly.	0.5	05/13/2024	06/13/2024
K041: Plumbing; Proper Backflow Devices - Repair the water leak in the restroom. Observed water accumulation on the floor. - Observed drain line extending into the floor sink below the 3-compartment sink. Ensure drain lines have at least a one inch air gap between the end of the drain line and top of floor sink. This is to prevent backflow contamination.	0.5	05/13/2024	06/13/2024

Two Years of Retail Food Facility Inspection Results

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For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** PANADERIA CARMELITA #2**Facility ID:** FA0006886**Site Address:** 1051 S 13TH ST #A, GROVER BEACH**Record ID:** PR0010649**Program Description:** MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP**Inspection Date:** 05/13/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** SIGNIFICANT VIOLATIONS**Department Action Description:** TO BE RE-INSPECTED**Score:** 88.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K043: Approved Toilets: Maintained, Accessible, Clean The hand sink in the restroom has a large gap where it is falling away from the wall. Repair so that it is sealed to the wall properly.	<u>0.5</u>	<u>05/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed several broken and/or unused pieces of equipment. Remove any broken equipment from facility.	<u>0.5</u>	<u>05/13/2024</u>	<u>06/13/2024</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Vinyl flooring in the restroom is starting to peel away from the wall at the coved area. Repair or replace the flooring.	<u>0.5</u>	<u>05/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: - No valid food safety certificates	<u>2.0</u>	<u>05/13/2024</u>	<u>06/13/2024</u>



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Facility Name: PANADERIA MARTINEZ

Facility ID: FA0017643

Site Address: 9965 EL CAMINO REAL STE D, ATASCADERO

Record ID: PR0022785

Program Description: MR40 - DEPENDENT FOOD SERVICE OPERATOR-MODERATE PREP

Inspection Date: 02/05/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
<u>K006: Adequate/Accessible Handwash Sinks, Supplies</u>	<u>3.0</u>	<u>02/05/2025</u>	<u>Corrected On Site</u>
- Discontinue blocking access to the handwashing sink at all times. Corrected on site.			
<u>K043: Approved Toilets: Maintained, Accessible, Clean</u>	<u>0.5</u>	<u>02/19/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Provide toilet paper in permanently installed dispensers. Ensure that access to open the toilet paper dispenser is given.			

Inspection Date: 01/03/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Panaderia Martinez has been cleared by the health department to begin operating.



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Facility Name: PANADERIA MAYA

Facility ID: FA0006517

Site Address: 525 ORCHARD RD #B, NIPOMO

Record ID: PR0010206

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 01/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed bowl being used to scoop bulk food. Ensure scoops with handles are used for bulk food and handles are kept out of contact with food to prevent any cross contamination.	1.0	01/29/2025	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed raw dough being stored directly on rack of refrigerator. DISCONTINUE THIS PRACTICE. Ensure dough is store in a container to protect food from cross contamination. Corrected on site.	0.5	01/27/2025	Corrected On Site
K034: Warewashing Facility/Test Strips: Adequate, Used Observed no sanitizer test strips at facility (bleach/chlorine). Ensure correct testing equipment is obtained to properly measure sanitizer concentration.	0.5	01/28/2025	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored - Observed low levels of bleach in sanitizer bucket. Ensure bleach concentration is maintained at least at 100 ppm in sanitizer bucket. Corrected on site. - Observed wiping cloth being stored next to sanitizer bucket. Ensure wiping cloths are maintained in sanitizer solution when not in use. Corrected on site.	0.5	01/27/2025	Corrected On Site
K044: Premises; Personal/Cleaning Items; Vermin-Proofing REPEAT VIOLATION: Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or other equipment. Facility can install a mop rack.	0.5	01/30/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed food debris in coving of floors in kitchen and dry storage. Ensure all flooring is maintained clean. Facility needs to ensure food debris underneath equipment is cleaned.	0.5	01/30/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 44.	2.0	01/27/2025	Uncorrected as of 5/2/2025

Inspection Date: 10/16/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed open bulk food in dry storage room without approved flooring. Ensure all open food is stored in a sealed container in main kitchen area with approved flooring.	0.5	10/17/2023	01/27/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed wooden table being used for dough preparation. Ensure all equipment is ANSI/NSF approved and food grade. Facility can either find a spec sheet for the table to send to the Environmental Health Services (EHS) Department or purchase approved equipment (please call the EHS department prior to purchase).	0.5	11/17/2023	01/27/2025

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Facility Name: PANADERIA MAYA

Facility ID: FA0006517

Site Address: 525 ORCHARD RD #B, NIPOMO

Record ID: PR0010206

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 10/16/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K044: Premises; Personal/Cleaning Items; Vermin-Proofing

0.5

10/20/2023

01/27/2025

Observed mops being stored in mop bucket. Ensure mops are hung up to dry without soiling walls or other equipment.



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as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: PANCHOS

Facility ID: FA0014812

Site Address: 1231 JOHNSON AVE., SAN LUIS OBISPO

Record ID: PR0020251

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/30/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K036: Equipment, Utensils and Linens: Storage and Use Observed mops drying in mop sink. Ensure mops have a place to hang dry.	<u>0.5</u>	<u>04/30/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed holes in FRP throughout the kitchen. Ensure all holes are sealed to ensure easily cleanable surfaces.	<u>0.5</u>	<u>04/30/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 11/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K036: Equipment, Utensils and Linens: Storage and Use Observed mops being stored in mop bucket. Ensure mops are hung up to dry without soiling walls or other equipment.	<u>0.5</u>	<u>11/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 05/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed food being stored directly on the walk in refrigerator floor. Properly elevate food items/packages/container at least 6 inches above the floor.	<u>0.5</u>	<u>05/23/2024</u>	<u>11/06/2024</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed damaged gasket in two door refrigerator on one of the doors. Repair or replace.	<u>0.5</u>	<u>06/22/2024</u>	<u>11/06/2024</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed mops being stored in mop bucket. Ensure mops are hung up to dry without soiling walls or other equipment.	<u>0.5</u>	<u>05/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PANCHOS

Facility ID: FA0014812

Site Address: 1231 JOHNSON AVE, SAN LUIS OBISPO

Record ID: PR0020251

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/24/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Observed mechanical warewashing machine with no sanitizer. Ensure the mechanical warewashing machine is maintained in good repair and allows dishes to have contact with 50 ppm bleach/chlorine solution for 30 seconds. Corrected on site by manager.	<u>0.5</u>	<u>10/24/2023</u>	<u>Corrected On Site</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed grime on soda nozzle gaskets. Ensure soda nozzles are maintained clean.	<u>0.5</u>	<u>10/24/2023</u>	<u>05/22/2024</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed CO2 tanks standing freely next to soda boxes. Ensure CO2 tanks are affixed to a rigid structure. Corrected on site by manager.	<u>0.5</u>	<u>10/24/2023</u>	<u>Corrected On Site</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops being stored in mop bucket. Ensure mops are hung up to dry without soiling walls or other equipment.	<u>0.5</u>	<u>10/27/2023</u>	<u>11/06/2024</u>
K049: Permits Available Ensure 2023 Health Permit is posted in a conspicuous place.	<u>0.5</u>	<u>10/24/2023</u>	<u>05/22/2024</u>



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as of 5/2/2025

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Facility Name: PANDA EXPRESS #1070

Facility ID: FA0007165

Site Address: 90 NIBLICK RD, PASO ROBLES

Record ID: PR0011099

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 01/13/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>01/14/2025</u>	<u>Uncorrected as of 5/2/2025</u>
1. Secure CO2 tanks to a fixed location. 2. Ensure walk-in freezer door is repaired or replaced.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>01/14/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure health inspection report is available for Inspector and customer review upon request.			
K049: Permits Available	<u>0.5</u>	<u>01/17/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Post Health Permit in a conspicuous location.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>01/13/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: 1. Secure CO2 tanks to a fixed location. 2. Ensure health inspection report is available for Inspector and customer review upon request. 3. Post Health Permit in conspicuous location.			

Inspection Date: 03/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>03/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Secure CO2 tanks to a fixed location.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>03/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure health inspection report is available for Inspector and customer review upon request.			
K049: Permits Available	<u>0.5</u>	<u>03/22/2024</u>	<u>01/13/2025</u>
Post Health Permit in a conspicuous location.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>03/14/2024</u>	<u>01/13/2025</u>
1. Ensure health inspection report is available for Inspector and customer review upon request. 2. Post Health Permit in a conspicuous location. 3. Secure CO2 tanks to a fixed location.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PANDA EXPRESS #1339

Facility ID: FA0007522

Site Address: 1508 FROOM RANCH WY, SAN LUIS OBISPO

Record ID: PR0011539

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 06/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

AWRD: EXCELLENCE AWARD

0.0

K038: Approved Lighting/Ventilation: Adequate, Used

0.5

06/28/2024

Uncorrected as of 5/2/2025

Observed missing filters under hood. Replace all missing hood filters and ensure they are properly installed.

K044: Premises; Personal/Cleaning Items; Vermin-Proofing

0.5

06/28/2024

Uncorrected as of 5/2/2025

Observed mop sitting in mop sink. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PANDA EXPRESS #3373

Facility ID: FA0014580

Site Address: 7055 EL CAMINO REAL, ATASCADERO

Record ID: PR0020038

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 11/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food manager certificate. Provide proof of completion to health inspector AND keep a copy on site for future inspector inquiries.	<u>1.0</u>	<u>01/20/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Properly secure the pressurized CO2 tank. Corrected on site.	<u>0.5</u>	<u>11/20/2024</u>	<u>Corrected On Site</u>

Inspection Date: 02/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>02/06/2024</u>	<u>11/20/2024</u>
K041: Plumbing; Proper Backflow Devices Observed drain line/hose extending into the mop sink. Ensure at least a 1 inch air gap is maintained to prevent back flow contamination.	<u>0.5</u>	<u>02/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
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FA0006616

PR0010325

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PANDA EXPRESS #861

Facility ID: FA0006616

Site Address: 789 FOOTHILL BLVD, SAN LUIS OBISPO

Record ID: PR0010325

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 02/05/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PANDA EXPRESS #932

Facility ID: FA0006693

Site Address: 1401 E GRAND AVE, ARROYO GRANDE

Record ID: PR0010422

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 11/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>11/19/2024</u>	
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken caster on refrigeration unit. Repair/replace. Ensure all equipment is maintained in good repair.	<u>0.5</u>	<u>11/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mop in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment.	<u>0.5</u>	<u>11/20/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 12/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: Facility is well managed and maintained.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed broken hand soap dispenser in bathroom. Ensure all dispensers are maintained in good repair. Facility will need to obtain an alternate pump soap until dispenser is repaired/replaced.	<u>3.0</u>	<u>12/18/2023</u>	<u>11/19/2024</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed food debris underneath some equipment (display cases in front/soda box shelves). Ensure all floors are maintained clean.	<u>0.5</u>	<u>12/20/2023</u>	<u>11/19/2024</u>
K049: Permits Available Repeat Violation: Ensure 2023 Health Permit is posted in a conspicuous place.	<u>0.5</u>	<u>12/20/2023</u>	<u>11/19/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PANERA BREAD #6460

Facility ID: FA0017041

Site Address: 1390 W BRANCH ST, ARROYO GRANDE

Record ID: PR0022674

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 04/16/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Observed build up of grime/debris on shelving and near CO2 tank. Ensure all non food contact surfaces are maintained clean.	0.5	04/19/2025	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Ensure all refrigeration units have a secondary thermometer.	0.5	04/18/2025	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed low sanitizer levels (quat) in sanitizer buckets. Ensure sanitizer concentration is maintained at 200ppm for quaternary ammonia. Corrected on site.	0.5	04/16/2025	Corrected On Site
K041: Plumbing; Proper Backflow Devices Observed pipe going from walk in refrigeration unit next to floor sink and dripping water on the floor. Ensure pipe is above floor sink.	0.5	04/18/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing REPEAT VIOLATIONS: - Observed two prep top refrigeration units that are no longer in use. Ensure the premises is kept free of litter and items that are unnecessary to the operation and/or maintenance of the facility. - Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment.	0.5	04/18/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean REPEAT VIOLATIONS: - Observed broken cove tiles near mop sink, walk in freezer and back door of facility. Repair/replace. Ensure all flooring is maintained in good repair. - Observed discolored ceiling tiles above prep line and near oven. Ensure all ceiling tiles are maintained clean. - Observed degrading grout between tiles on front and back prep line. Repair/replace. - Observed grime/build up of debris in corners and underneath equipment. Ensure all floors/walls/ceilings are maintained clean.	0.5	04/18/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 44 and 45.	2.0	04/16/2025	Uncorrected as of 5/2/2025

Inspection Date: 11/19/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: Change of ownership inspection for food facility. Facility conditionally approved to operate. Ensure structural violations are corrected.

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing - Observed two prep top refrigeration units that are no longer in use. Ensure the premises is kept free of litter and items that are unnecessary to the operation and/or maintenance of the facility. - Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment.	0.5	01/20/2025	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PANERA BREAD #6460

Facility ID: FA0017041

Site Address: 1390 W BRANCH ST, ARROYO GRANDE

Record ID: PR0022674

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 11/19/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: Change of ownership inspection for food facility. Facility conditionally approved to operate. Ensure structural violations are corrected.

Violation Item

Points Lost**Comply By Date****Complied On Date**

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

03/19/2025

Uncorrected as of 5/2/2025

- Observed broken cove tiles near mop sink, walk in freezer and back door of facility. Repair/replace. Ensure all flooring is maintained in good repair.
- Observed discolored ceiling tiles above prep line and near oven. Ensure all ceiling tiles are maintained clean.
- Observed degrading grout between tiles on front and back prep line. Repair/replace.
- Observed grime/build up of debris in corners and underneath equipment. Ensure all floors/walls/ceilings are maintained clean.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PAPA'S THAI CAFE LLC

Facility ID: FA0014331

Site Address: 1308 MONTEREY ST STE 120, SAN LUIS OBISPO

Record ID: PR0019801

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed personal items on food preparation table. Ensure personal items have a designated location to reduce the chance of cross contamination.	0.5	12/11/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed peeling floors and exposed concrete. Floors need to be redone by a professional contractor soon. See our approved flooring list for options.	0.5	12/11/2024	Uncorrected as of 5/2/2025

Inspection Date: 06/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed scoops without handles being used in bulk food containers. Ensure all scoops have handles and are commercial grade to reduce the chance of cross contamination. Ensure handles do not touch the food.	0.5	06/14/2024	12/11/2024
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed peeling floors and exposed concrete. Floors need to be redone by a professional contractor soon. See our approved flooring list for options.	0.5	09/30/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 10/11/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	11/11/2023	12/11/2024
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	04/11/2024	12/11/2024
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	10/11/2023	12/11/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: PAPIS 1 AUTHENTIC MEXICAN FOOD

Facility ID: FA0016746

Site Address: 5625 EL CAMINO REAL, ATASCADERO

Record ID: PR0022366

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	04/11/2025	Corrected On Site
1. Upon arrival, water supply was shut off at the hand washing station. Access to both hot and cold water is REQUIRED at all times (at every sink). When directed by health inspector, employee turned on the water. Corrected on site. Repeat Violation.			
2. Provide paper towels or drying device in dispensers at or adjacent to each hand washing facility. Corrected on site. Repeat Violation.			
K030: Food Storage; Food Storage Containers Identified	0.5	05/01/2025	Uncorrected as of 5/2/2025
1. Observed an open container with salt sitting on the floor (near the kitchen entry). Properly elevate food items/packages/container at least 6 inches above the floor. Corrected on site.			
2. Observed several bulk containers (under a prep table) without any labels to demonstrate what ingredients were inside. Provide labels to ALL working containers to indicate contents.			
K033: Nonfood-Contact Surfaces Clean	0.5	05/01/2025	Uncorrected as of 5/2/2025
Observed and felt food debris accumulation at the handles, shelves, and bottom of all refrigeration units. Thoroughly clean all equipment, cabinets, and shelving. Repeat Violation.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	05/01/2025	Uncorrected as of 5/2/2025
Provide approved and correct testing equipment to test for sanitizer concentration. If Chlorine is used ensure that the sanitizer concentration measures 100ppm and/or if a quat based sanitizer is used ensure that the sanitizer concentration measures 200ppm.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	10/11/2025	Uncorrected as of 5/2/2025
Observed a refrigerator unit (near the front counter) with a broken handle. Equipment shall be maintained functional and in good repair. Repair and/or replace the handle.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	04/12/2025	Uncorrected as of 5/2/2025
Properly secure the pressurized CO2 tanks. Repeat Violation.			
K040: Wiping Cloths: Properly Used and Stored	0.5	04/12/2025	Uncorrected as of 5/2/2025
Discontinue using wiping cloths for multiple uses without storing in sanitizing solution/bucket. Ensure sanitizer buckets with adequate amount of sanitizer are provided during operation. Repeat Violation.			
K053: Repeat Violations - Critical (1 - 23)	5.0	04/11/2025	Uncorrected as of 5/2/2025
Repeat Violation: K006			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
Repeat Violations: K033, K036, K040			

Inspection Date: 10/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PAPIS 1 AUTHENTIC MEXICAN FOOD

Facility ID: FA0016746

Site Address: 5625 EL CAMINO REAL, ATASCADERO

Record ID: PR0022366

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>10/18/2024</u>	<u>10/11/2024</u>
1. Upon arrival water supply to the hand washing sink was turned off, due to a leak in the faucet. Hand washing sinks must always be accessible and the food prep sink should not be used for anything other than food prep. Ensure the leak is repaired. 2. Provide approved handwashing cleanser and towels or drying device in dispensers at or adjacent to each hand washing facility. Corrected on site.			
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>10/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Felt debris accumulation at the handles of all refrigeration units and along shelves. Thoroughly clean all equipment, cabinets, and shelving.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>10/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Properly secure the pressurized CO2 tanks.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>10/18/2024</u>	<u>04/11/2025</u>
Replace light bulb that's out, under the hood system.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>10/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Ensure sanitizer buckets with adequate amount of sanitizer are provided during operation.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>10/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure that there is never any dirty pots/dishes in the mop sink. The mop sink may only be utilized for janitorial purposes.			

Inspection Date: 04/08/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Overall, the new owner is making all the changes needed to ensure his facility is kept in good condition. Most importantly the owner will be replacing the preexisting flooring within 9-12 months, to ensure it is safe and help prevent any slips.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PAPI'S GRILL

Facility ID: FA0011722

Site Address: 1090 PRICE ST, PISMO BEACH

Record ID: PR0017080

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 88.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>04/02/2025</u>	<u>Corrected On Site</u>
- Discontinue storing supplies inside the hand washing sink. Keep hand sink clear and accessible at all times. Corrected on site. - Install a wall mounted soap dispenser near the hand washing sink.			
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>04/02/2025</u>	<u>Corrected On Site</u>
Observed sauces and salsas on ice packs at 60F. Maintain all cold held potentially hazardous foods at or below 41°F. Either use an ice bath with containers submerged half way up with ice or keep sauces in the refrigerator. Corrected on site.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>04/02/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Unable to locate or verify food safety certifications for all employees. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections. REPEAT VIOLATION.			
K026: Approved Thawing Methods Used, Frozen Food	<u>0.5</u>	<u>04/02/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed improper thawing of raw meats. Thaw potentially hazardous foods by one of these methods: 1. Under cool (below 70 degrees F) potable running water for a period not to exceed 2 hours. Water shall be of sufficient velocity to flush loose food particles into the sink drain. 2. In refrigeration units (usually overnight). 3. In a microwave oven. 4. As part of the cooking process.			
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>04/02/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Outside and inside of all equipment is in need of cleaning. Clean equipment regularly.			
K042: Proper Waste Disposal; Facilities Maintained	<u>0.5</u>	<u>04/02/2025</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed trash and debris near the dumpsters. Keep area clean. - Keep dumpster lids closed.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>04/02/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed front door and window open without screens. Ensure windows and doors remain closed or install tight fitting screens to prevent entrance of vermin.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>04/02/2025</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed degrading floors/walls/ceilings throughout facility. Ensure all floors/walls/ceilings are smooth, nonabsorbent, and easily cleanable. Ensure all flooring has the required 4" base coving with 3/8 inch radius coving. - Observed food debris/grime throughout food facility. Ensure all floors/walls/ceilings are cleaned and sanitized on a regular basis. - Vinyl flooring and walls in storage shed are deteriorating. Plan for future repairs. REPEAT VIOLATIONS.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>04/02/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS: - #24 - #45			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PAPI'S GRILL

Facility ID: FA0011722

Site Address: 1090 PRICE ST, PISMO BEACH

Record ID: PR0017080

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K009: Proper Cooling Methods	<u>2.0</u>	<u>03/13/2024</u>	<u>03/12/2024</u>
Observed improper cooling methods of salsa verde and tacos. Discontinue cooling PHF using unapproved methods. All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours. Ensure salsa verde is placed into shallow pans for cooling rather than cooling it inside a large cylindrical container. Ensure tacos are also placed in a shallow pan and are kept uncovered. Ensure time for each food item is recorded to ensure accurate cooling procedures.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>03/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed no sanitizer dispensing from mechanical warewasher at bar. Discontinue use until repaired/replaced. Ensure mechanical warewasher dispenses sanitizer (concentration must be at least 50ppm for bleach/chlorine). - Observed sanitizer bucket with less than 100ppm of bleach. Ensure sanitizer buckets have a concentration of at least 100ppm. Manager instructed to add more bleach.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>04/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed no food handler safety certifications. Facility did have one food manager safety certification. Ensure all other employees obtain a food handler safety certification.			
K027: Food Separated and Protected	<u>1.0</u>	<u>03/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed raw meat being stored above tomatoes in refrigeration unit. Discontinue this practice. Ensure all raw foods are stored below ready to eat foods to avoid any cross contamination.			
K029: Toxic Substances Properly Identified, Stored, Used	<u>0.5</u>	<u>03/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed unlabeled spray bottles. Ensure all toxic spray bottles are labeled as to the contents of the container.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>03/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed dry food items (potatoes, onions) being stored on the floor of dry storage room. Ensure all food items are elevated six inches above the ground. - Observed unlabeled bulk food. Ensure all bulk food items are labeled as to their contents.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>03/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed foil/duct tape being used on equipment. - Observed raw wood shelving throughout kitchen. Raw wood is not an approved material for food facilities. - Observed bulk food containers that are not commercial grade.			
Ensure all equipment is commercial grade, smooth, nonabsorbent and easily cleanable.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>03/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed scissors being stored between equipment and wall. Discontinue this practice. Ensure all equipment/utensils/linen are stored in manner to protect from contamination.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>03/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed missing hood filter. Ensure there are no hood filters missing and that they are properly installed.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>03/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed wiping cloth being kept on prep line. Ensure wiping cloths, when not in use, are stored in sanitizer solution.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>03/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed mops being propped up against wall. Ensure mops are hung up to air dry without soiling walls or other equipment. Facility has a mop rack.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>03/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS:			
- Observed degrading floors/walls/ceilings throughout facility. Ensure all floors/walls/ceilings are smooth, nonabsorbent, and easily cleanable. Ensure all flooring has the required 4" base coving with 3/8 inch radius coving. - Observed food debris/grime throughout food facility. Ensure all floors/walls/ceilings are cleaned and sanitized on a regular basis.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** PAPI'S GRILL**Facility ID:** FA0011722**Site Address:** 1090 PRICE ST, PISMO BEACH**Record ID:** PR0017080**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 03/12/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** SIGNIFICANT VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 87.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 24 and 45.	<u>2.0</u>	<u>03/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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as of 5/2/2025

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Facility Name: PAPIS TACOS Y GORDITAS LLC

Facility ID: FA0013629

Site Address: 1401 PARK ST STE 1, PASO ROBLES

Record ID: PR0019134

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/23/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 82.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use	<u>2.0</u>	<u>01/23/2025</u>	<u>Corrected On Site</u>
Observed an employee eating on cook line at the start of the inspection. Discontinue allowing employees to eat in any area of the food facility which may contaminate foods or food-contact surfaces. Designate an area for employee eating and drinking to prevent potential contamination of food. Correct on site.			
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>01/24/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed a refrigeration unit measuring 53F. Unit was holding tortillas, whole produce and eggs. Staff advised eggs were for personal use only. Ensure all potentially hazardous food is stored in other refrigeration units until it is repaired or replaced.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>01/23/2025</u>	<u>Corrected On Site</u>
Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach. Corrected on site.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>01/31/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: 1. Observed a bag of onions on the floor in storage area. Properly elevate food items at least 6 inches above the floor. 2. Ensure bulk food items are labeled as to the contents of the container (ex., flour, sugar, etc.). 3. Observed an open garbage bag of bread sitting on freezer in the back room. Staff advised bread came from an unknown bakery in Santa Maria. Inspector will follow up with owner regarding bakery. Ensure all food items are stored in approved areas and with sufficient protection to prevent cross contamination. DISCONTINUE using garbage bag to transport and store bread.			
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>01/31/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed food debris on refrigeration gaskets, handles and shelves. Ensure all nonfood contact surfaces are maintained clean.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>02/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed broken equipment (refrigeration unit) being used as storage in the back room. Ensure equipment is maintained clean, functional, and in good repair. If equipment is not going to be repaired, it needs to be removed from building.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>01/31/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed sponges in 3 compartment sink. Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>01/24/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed back door wide open at the time of the inspection. Maintain all exterior doors closed except when in use.			
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>	<u>01/23/2025</u>	<u>Uncorrected as of 5/2/2025</u>
See comments in section 14.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
See comments in sections 30, 33, and 40.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PAPIS TACOS Y GORDITAS LLC

Facility ID: FA0013629

Site Address: 1401 PARK ST STE 1, PASO ROBLES

Record ID: PR0019134

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>01/29/2024</u>	<u>Corrected On Site</u>
Observed sanitizer buckets throughout facility contained less than 100 ppm chlorine. Maintain a concentration of at least 100 ppm chlorine. Corrected on site.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>01/29/2024</u>	<u>Corrected On Site</u>
1. Properly elevate food items/packages/container at least 6 inches above the floor. Observed bags of rice and beans on the floor in the back room. 2. Ensure all food items are stored in approved areas and with sufficient protection to prevent cross contamination. Observed all bulk foods uncovered throughout the facility. Corrected on site.			
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>02/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure all nonfood-contact surfaces are maintained clean. Thoroughly clean all equipment, cabinets, and shelving. Observed food debris on refrigeration gaskets, handles and shelves.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>01/29/2024</u>	<u>Corrected On Site</u>
Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.			

Inspection Date: 07/25/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>07/28/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure bulk food containers are labeled.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>07/26/2023</u>	<u>01/23/2025</u>
Ensure chlorine sanitizer test strips are obtained and used to monitor 100 PPM chlorine in sanitizer buckets.			



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as of 5/2/2025

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Facility Name: PAPPY MCGREGOR'S PUB

Facility ID: FA0000974

Site Address: 1122 PINE ST, PASO ROBLES

Record ID: PR0000974

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Upon arrival, dish machine dispensed 0 PPM chlorine. Employee corrected violation on site. Unit dispensed 50 PPM chlorine at end of inspection.	<u>3.0</u>	<u>12/19/2024</u>	<u>Corrected On Site</u>
K030: Food Storage: Food Storage Containers Identified Ensure raw meats are stored below ready to eat foods in walk-in freezer unit.	<u>0.5</u>	<u>12/20/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Ensure chlorine sanitizer test strips are obtained and used in 1122 Bar.	<u>0.5</u>	<u>12/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 05/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed upper and lower bar paper towel dispensers empty. Ensure hand wash supplies are stocked, available for use at all times.	<u>3.0</u>	<u>05/15/2024</u>	<u>Corrected On Site</u>
K036: Equipment, Utensils and Linens: Storage and Use 1. Discontinue storing knives in between food prep tables. Store food contact equipment in sanitary locations. 2. Observed cardboard lined shelving in walk-in freezer. Discontinue use as cardboard is absorbent and not easily cleanable.	<u>0.5</u>	<u>05/15/2024</u>	<u>Corrected On Site</u>
K044: Premises: Personal/Cleaning Items; Vermin-Proofing Ensure employee personal items are stored separate from food storage locations.	<u>0.5</u>	<u>05/16/2024</u>	<u>12/19/2024</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: 1. Ensure employee personal items are stored separate from food storage locations.	<u>2.0</u>	<u>05/15/2024</u>	<u>12/19/2024</u>

Inspection Date: 10/23/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>10/23/2023</u>	<u>05/15/2024</u>
K033: Nonfood-Contact Surfaces Clean Clean beer walk-in fan covers and ceiling to prevent cross contamination.	<u>0.5</u>	<u>10/27/2023</u>	<u>05/15/2024</u>
K044: Premises: Personal/Cleaning Items; Vermin-Proofing Discontinue storing personal items on clean linens. (COS)	<u>0.5</u>	<u>10/23/2023</u>	<u>Corrected On Site</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PARCHETTO

Facility ID: FA0016914

Site Address: 1234 PARK ST, PASO ROBLES

Record ID: PR0022541

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K016: Shell Stock: Quality, Storage, Tags	2.0	12/13/2024	Corrected On Site
Observed shellfish in walk in refrigeration unit and prep unit without tags. Shellfish tags must be kept with the shell stock, preferably in their original containers, and shell stock from different containers (harvest date/location) may not be commingled. Keep shellfish tags for a minimum of 90 calendar days, in chronological order, after the lot is empty. Tags were placed with shellfish. Corrected on site.			
K018: HACCP/Variance Required: Approved/Records Kept	2.0	12/13/2024	Uncorrected as of 5/2/2025
Observed facility packaging food using reduced oxygen packaging (vacuum sealing meat). Unable to verify HACCP plan at the time of the inspection. Provide and maintain proof of documentation to support the use of a HACCP plan. If the facility does not have a HACCP plan discontinue preparing or processing foods using reduced oxygen packaging at the facility until an approved HACCP plan is obtained from the CA Department of Public Health			
OR to continue utilizing ROP and ensure the following is methods are conducted: 114057.1.d.			
1. label with date & time			
2. store at 41F or below			
3. use within 48 hours			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	12/13/2024	Corrected On Site
Observed utensils being stored in stagnant water. Ensure utensils are maintained in running water of sufficient velocity OR in a container of water that is maintained at a temperature of 135F and the container is cleaned at least every 24 hours. Corrected on site.			

Inspection Date: 07/15/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PARDIN ENTERPRISES INC - ARCO AM/PM

Facility ID: FA0016275

Site Address: 9590 EL CAMINO REAL, ATASCADERO

Record ID: PR0021845

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 09/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed accumulation of syrup build up/debris on soda machine nozzles. Ensure that implementation of sanitizing/washing soda nozzles is added into the daily routine.	3.0	09/26/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Mops and hose were seen submerged in the janitorial sink. Ensure that mops are left hanging, in order to properly air dry AND that the hose is also out of the sink, to prevent potential back flow. Corrected on site.	0.5	09/24/2024	Corrected On Site

Inspection Date: 07/18/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: OPENING INSPECTION:

Facility has Health Department's approval to open when the following items are complete:

- Building Department and Fire Department final inspection/approval.
- Install self closing devices on restroom doors.
- Stock wall mounted soap and paper towel dispensers at hand wash stations throughout facility.
- Post hand washing stickers at hand wash stations throughout facility.
- Provide additional (secondary) thermometer in all refrigeration units.
- Post Environmental Health Division sign. (Provided at the time of inspection).
- Clean construction debris. Sanitize all equipment and surfaces.

60 Days from Opening Date:

- Provide valid Food Manager Certification for facility. Email copy of certificate to inspector. Post certificate on-site for review upon inspection.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PARDON MY FRENCH BAKERY

Facility ID: FA0016898

Site Address: 871 FROOM RANCH WAY STE 130, SAN LUIS OBISPO

Record ID: PR0022524

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 03/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Education and direction regarding the following were given at the time of the inspection:

- 1) Bacterial time and temperature relationship
 - a) Challenge Study for items that may have a water activity lower than 0.85 or a pH lower than 4.6
- 2) ADA dogs
- 3) Time as a Public Health Control

114000. Time as a public health control

(a) Except as specified in subdivision (b), if time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD before cooking or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD that is displayed or held for service for immediate consumption, the following shall occur:

(1) The FOOD shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the FOOD is removed from temperature control.

(2) The FOOD shall be cooked and served, served if ready-to-eat, or discarded within four hours from the point in time when the FOOD is removed from temperature control.

(3) The FOOD in unmarked containers or packages or marked to exceed a four-hour limit shall be discarded.

(4) Written procedures shall be maintained in the FOOD FACILITY and made available to the ENFORCEMENT AGENCY upon request, that ensure compliance with this section and Section 114002, for FOOD that is prepared, cooked, and refrigerated before time is used as a public health control.

(b) Time only, rather than time in conjunction with temperature, may not be used as the public health control for raw EGGS in the following FOOD FACILITIES:

- (1) Licensed health care facilities.
- (2) Public and private school cafeterias

3)

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 07/02/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility approved to operate.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PARIS VALLEY ROAD WINERY

Facility ID: FA0014741

Site Address: 5265 E HWY 46, PASO ROBLES

Record ID: PR0020190

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 01/31/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 07/27/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PARK CINEMAS

Facility ID: FA0001129

Site Address: 1100 PINE ST, PASO ROBLES

Record ID: PR0001129

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 02/20/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

02/20/2025

Inspection Date: 01/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Clean in place hot dog cooker not being sanitized after use. Ensure food contact surfaces are washed, rinsed, and sanitized in 100ppm chlorine or 200ppm quat sanitizer solution.	3.0	01/04/2024	Corrected On Site
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain chlorine or quat test strips to monitor adequate ppm sanitizer in solution.	0.5	01/08/2024	02/20/2025
K039: Thermometers Provided and Accurate Obtain secondary thermometer for butter refrigeration unit.	0.5	01/12/2024	02/20/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PARRISH FAMILY WINERY

Facility ID: FA0013535

Site Address: 3590 ADELAIDA RD, PASO ROBLES

Record ID: PR0019048

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 03/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K049: Permits Available

0.5

04/05/2024

03/03/2025

Observed the 2023 Public Health Permit posted. Ensure the 2024 permit is posted in a conspicuous location.



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0015925

PR0021443

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PARTY CITY

Facility ID: FA0015925

Site Address: 271-A MADONNA RD, SAN LUIS OBISPO

Record ID: PR0021443

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 11/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PASO CATERING

Facility ID: FA0010706

Site Address: 3770 WILLOW CREEK RD, PASO ROBLES

Record ID: PR0016566

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 12/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered

Inspection Date: 04/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use Ensure scoops with handles are used to obtain bulk foods from bulk food bins.	<u>0.5</u>	<u>04/26/2024</u>	<u>12/17/2024</u>
K049: Permits Available Ensure 2024 health permit is posted in a conspicuous location.	<u>0.5</u>	<u>04/26/2024</u>	<u>12/17/2024</u>

Inspection Date: 08/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use Discontinue use of latex gloves as they are not approved for use in food facilities. Ensure non latex gloves are used in food prep, if needed.	<u>0.5</u>	<u>08/18/2023</u>	<u>Corrected On Site</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PASO ROBLES ARCO AM/PM

Facility ID: FA0015964

Site Address: 195 NIBLICK RD, PASO ROBLES

Record ID: PR0021481

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 02/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

02/10/2025

Inspection Date: 02/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

02/05/2024

02/12/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PASO ROBLES BAKERY & DELI

Facility ID: FA0014936

Site Address: 3328 SPRING ST STE 103, PASO ROBLES

Record ID: PR0020363

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 04/08/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>04/08/2025</u>	<u>Corrected On Site</u>
At the time of the inspection sanitizer buckets contained less than 100 ppm chlorine. Maintain a concentration of at least 100 ppm chlorine. Ensure chlorine sanitizer test strips are obtained and used to monitor sanitizer in solution. Corrected on site.			
K030: Food Storage: Food Storage Containers Identified	<u>0.5</u>	<u>04/11/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Ensure bulk food items are labeled as to the contents of the container (ex., flour, sugar, etc.).			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
See comment in section 30.			

Inspection Date: 09/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K009: Proper Cooling Methods	<u>2.0</u>	<u>09/30/2024</u>	<u>Corrected On Site</u>
Observed a pot of cooked beans in walk-in refrigeration unit measuring 88F. Beans were cooked on previous day. Discontinue cooling PHF using unapproved methods. All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours. Beans were voluntarily discarded.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>09/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.			
K027: Food Separated and Protected	<u>1.0</u>	<u>09/30/2024</u>	<u>Corrected On Site</u>
Observed raw meats being stored over ready to eat foods. To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken. Corrected on site.			
K030: Food Storage: Food Storage Containers Identified	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: #1 Observed unlabeled bulk food containers. Ensure all bulk foods containers are labeled as to the contents of the container. #2 Observed box of eggs on the floor in walk in refrigeration unit. Properly elevate food at least 6 inches above the floor. Corrected on site.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>10/01/2024</u>	<u>04/08/2025</u>
Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>09/30/2024</u>	<u>Corrected On Site</u>
Observed a cup with no lid in the prep area. Store employee beverages with lids in food prep areas to prevent potential cross contamination. Corrected on site.			
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>		<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PASO ROBLES BAKERY & DELI

Facility ID: FA0014936

Site Address: 3328 SPRING ST STE 103, PASO ROBLES

Record ID: PR0020363

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 02/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>02/21/2024</u>	<u>Corrected On Site</u>
No sanitizer buckets were set up at the time of the inspection. Maintain a concentration of at least 100 ppm chlorine concentration. Ensure chlorine sanitizer test strips are obtained and used to monitor sanitizer in solution. Corrected on site.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>02/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Label bulk foods as to the contents of the container.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>03/08/2024</u>	<u>04/08/2025</u>
Main walk ways are cleaned, however, there is a build up of food debris on the floors/coving and around equipment. Implement a cleaning schedule to ensure floors are cleaned on a regular basis. Be sure to clean under and around equipment and storage areas.			

Inspection Date: 08/22/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>08/22/2023</u>	<u>Corrected On Site</u>
Ensure hand wash sink in warewash area is clear of equipment, available for use at all times. Corrected on site.			
K027: Food Separated and Protected	<u>1.0</u>		<u>08/22/2023</u>
Discontinue storing raw food of animal origin above Ready-to-eat (RTE) foods. Observed raw chicken stored above cooked food in the walk in refrigeration unit. Corrected on site.			
K029: Toxic Substances Properly Identified, Stored, Used	<u>0.5</u>	<u>08/22/2023</u>	<u>02/21/2024</u>
Ensure all toxic substances are labeled as to the contents of the container. Observed chemical spray bottles without labels. Corrected on site.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>08/25/2023</u>	<u>02/21/2024</u>
Properly elevate food items at least 6 inches above the floor. Observed boxes of eggs on the floor in the walk in refrigeration unit.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>09/01/2023</u>	<u>02/21/2024</u>
Observed employee personal items in storage room and on equipment. Ensure personal items are stored in lockers or separate from food storage locations.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PASO ROBLES BREWING COMPANY

Facility ID: FA0015557

Site Address: 201 SPRING ST, PASO ROBLES

Record ID: PR0021032

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 86.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge Employees filled sanitizer buckets during inspection. Sanitizer buckets all measured 0 PPM quat. Ensure employees are educated in adequate sanitizing. Ensure employees all know how to replace empty sanitizer solution containers and use quat sanitizer test strips to monitor 200 PPM quat in solution.	5.0	10/15/2024	Corrected On Site
K004: Proper Eating, Tasting, Drinking or Tobacco Use Discontinue eating in food preparation locations or eating while preparing foods.	2.0	10/15/2024	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized 0 PPM quat sanitizer dispensing from 3 compartment sink. Chef replaced quat sanitizer during inspection. All sanitizer buckets were refilled with 200 PPM quat during inspection.	3.0	10/15/2024	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Store Food Handler cards on site, available for Inspector review upon request.	1.0	10/18/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1. Ensure employee personal items are stored separate from food preparation and food storage locations. 2. Discontinue storing employee personal items on/in food storage locations. Use lockers provided.	0.5	10/18/2024	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure recent health inspection report is stored on site and available for inspector and customer review upon request. Ensure all staff are aware of its location.	0.5	10/16/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: 1. Ensure employee personal items are stored separate from food preparation and food storage locations.	2.0	10/15/2024	Uncorrected as of 5/2/2025

Inspection Date: 01/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: Facility has outdoor c-train converted into an outdoor bar space. This unit is the permanent food facilities satellite food service operation.

113899. Satellite food service

"SATELLITE FOOD SERVICE" means a remotely located food service operation that is conducted on the same property as, in reasonable proximity to, and in conjunction with and by, a fully enclosed permanent food facility. SATELLITE FOOD SERVICE located within a fully enclosed permanent food facility shall be temporary by nature.

Facility has a second walk-in refrigeration unit set up on property. All foods stored in unit shall remain containerized when transported to and from permanent food facility kitchen.

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use Discontinue eating while preparing foods. (COS)	2.0	01/23/2024	Corrected On Site

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PASO ROBLES BREWING COMPANY

Facility ID: FA0015557

Site Address: 201 SPRING ST, PASO ROBLES

Record ID: PR0021032

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: Facility has outdoor c-train converted into an outdoor bar space. This unit is the permanent food facilities satellite food service operation.

113899. Satellite food service

"SATELLITE FOOD SERVICE" means a remotely located food service operation that is conducted on the same property as, in reasonable proximity to, and in conjunction with and by, a fully enclosed permanent food facility. SATELLITE FOOD SERVICE located within a fully enclosed permanent food facility shall be temporary by nature.

Facility has a second walk-in refrigeration unit set up on property. All foods stored in unit shall remain containerized when transported to and from permanent food facility kitchen.

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	01/23/2024	Corrected On Site
Observed 0 PPM chlorine dispensing from automatic dish machine. Employee replaced empty dispenser with new chlorine. 50 PPM chlorine dispensed from unit at end of inspection.			
K039: Thermometers Provided and Accurate	0.5	01/26/2024	10/15/2024
Ensure secondary thermometers are installed in refrigeration units.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	01/26/2024	10/15/2024
Ensure employee personal items are stored separate from food preparation and food storage locations.			
K049: Permits Available	0.5	01/26/2024	10/15/2024
Post 2024 health permit in conspicuous location.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	01/23/2024	10/15/2024
REPEAT VIOLATION:			
1. Ensure employee personal items are stored separate from food preparation and food storage locations.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PASO ROBLES GOLF CLUB

Facility ID: FA0000166

Site Address: 1600 COUNTRY CLUB DR, PASO ROBLES

Record ID: PR0000166

Program Description: 1609 - BARS (NO FOOD PREPARATION)

Inspection Date: 04/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

04/03/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PASO ROBLES HIGH SCHOOL

Facility ID: FA0000441

Site Address: 800 NIBLICK RD, PASO ROBLES

Record ID: PR0000441

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Paso Robles High School is approved to perform full food preparation.

AWRD: EXCELLENCE AWARD

0.0

03/11/2025

Inspection Date: 09/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item

Points LostComply By DateComplied On Date

K014: Food Contact Surfaces: Clean and Sanitized

3.0

09/05/2024

Corrected On Site

0 PPM chlorine dispensed from automatic dish machine. Discontinue use. Use three compartment sink to ware wash, use 100 PPM chlorine sanitizer. Repair or replace automatic dish machine to ensure 50 PPM chlorine in solution.

Inspection Date: 02/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item

Points LostComply By DateComplied On Date

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

03/29/2024

09/05/2024

1. Observed cracked concrete in walk-in freezer. Repair or replace flooring in walk-in freezer as the floor is unable to be cleaned and is no longer sealed.

2. Observed degrading wall behind hand wash sink. Repair or replace. Ensure wall is smooth, nonabsorbent and easily cleanable.

K054: Repeat Violations - Good Retail Practices (24 -51)

2.0

02/29/2024

09/05/2024

REPEAT VIOLATION:

1. Observed cracked concrete in walk-in freezer. Repair or replace flooring in walk-in freezer as the floor is unable to be cleaned and is no longer sealed.

Inspection Date: 08/25/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item

Points LostComply By DateComplied On Date

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

09/29/2023

09/05/2024

Repair or replace flooring in walk-in freezer.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PASO ROBLES HIGH SCHOOL

Facility ID: FA0000441

Site Address: 800 NIBLICK RD, PASO ROBLES

Record ID: PR0000441

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 08/25/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	09/29/2023	09/05/2024

REPEAT VIOLATION: Repair or replace flooring in walk-in freezer.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PASO ROBLES INN

Facility ID: FA0016034

Site Address: 1103 SPRING ST, PASO ROBLES

Record ID: PR0021562

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Ensure bags of onions and potatoes are stored 6" up off floor. (COS)	0.5	10/02/2024	Corrected On Site
K035: Adequate/Approved Equipment/Utensils, Maintained Clean and sanitize ice chute of mold.	0.5	10/09/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Discontinue sitting on clean linens during break hours. Store all equipment/utensils/linens in proper manner to protect from contamination.	0.5	10/02/2024	Corrected On Site
K038: Approved Lighting/Ventilation: Adequate, Used Replace light out under hood.	0.5	10/05/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	10/04/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Discontinue storing personal items in food preparation areas.	0.5	10/09/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Clean and sanitize wall behind automatic dish machine.	0.5	10/09/2024	Uncorrected as of 5/2/2025

Inspection Date: 02/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure bar hand wash supplies are stocked, available for use at all times. Manager replaced pump soap and paper towels during inspection.	3.0	02/27/2024	Corrected On Site
K030: Food Storage; Food Storage Containers Identified Discontinue storing foods in cardboard boxes on floor. Ensure food is stored 6" up off floor or in an impermeable container.	0.5	02/27/2024	Corrected On Site
K035: Adequate/Approved Equipment/Utensils, Maintained Clean food debris and grime accumulation from floor, under cook line equipment.	0.5	03/01/2024	10/02/2024
K038: Approved Lighting/Ventilation: Adequate, Used Replace lights out under hood systems.	0.5	03/01/2024	10/02/2024
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Clean food debris and grime accumulation from floor, behind cook line.	0.5	03/01/2024	10/02/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: PASO ROBLES INN****Facility ID:** FA0016034**Site Address:** 1103 SPRING ST, PASO ROBLES**Record ID:** PR0021562**Program Description:** HR25 - RESTAURANT (SEATING 51 +) - FULL PREP**Inspection Date:** 09/18/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 94.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure paper towel dispensers are stocked and available for use at all times.	<u>3.0</u>	<u>09/18/2023</u>	<u>Corrected On Site</u>
K027: Food Separated and Protected Ensure raw meats area stored below ready to eat foods.	<u>1.0</u>	<u>09/18/2023</u>	<u>Corrected On Site</u>
K030: Food Storage; Food Storage Containers Identified Discontinue storing cooked bacon on counter. Ensure PHF is stored at 135F or higher or in refrigeration unit at 41F and below.	<u>0.5</u>	<u>09/18/2023</u>	<u>Corrected On Site</u>
K033: Nonfood-Contact Surfaces Clean Observed food debris accumulation under cook line. Clean and sanitize.	<u>0.5</u>	<u>09/22/2023</u>	<u>02/27/2024</u>
K041: Plumbing; Proper Backflow Devices Repair or replace leaking faucet at food prep sink.	<u>0.5</u>	<u>10/06/2023</u>	<u>02/27/2024</u>
K049: Permits Available Post 2023 Health Permit.	<u>0.5</u>	<u>09/29/2023</u>	<u>02/27/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PASO ROBLES INN BALLROOM

Facility ID: FA0016035

Site Address: 1103 SPRING ST, PASO ROBLES

Record ID: PR0021563

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	10/02/2024	
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	10/11/2024	Uncorrected as of 5/2/2025

Ensure chlorine sanitizer test strips are obtained and used to monitor 50 PPM chlorine in solution, in automatic dish machines.

Inspection Date: 02/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD	0.0	02/27/2024	10/02/2024

Inspection Date: 09/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	10/06/2023	02/27/2024
Ensure gap at base of walk-in refrigerator is sealed to ensure 41F and below.			
K041: Plumbing: Proper Backflow Devices	0.5	10/06/2023	02/27/2024
Repair or replace hot water handle at hand wash sink.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	09/18/2023	02/27/2024
REPEAT VIOLATION:			
Ensure gap at base of walk-in refrigerator is sealed to ensure 41F and below.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PASO ROBLES MART - I & S C-STORES INC

Facility ID: FA0015648

Site Address: 2340 SPRING ST, PASO ROBLES

Record ID: PR0021129

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 02/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 12/05/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0004922

PR0007206

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: PASO ROBLES RV RANCH

Facility ID: FA0004922

Site Address: 398 EXLINE RD, PASO ROBLES

Record ID: PR0007206

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 06/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility wishes to keep a valid health permit open. No food at the facility at the time of the inspection.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: PASO ROBLES SWIM & TENNIS CLUB

Facility ID: FA0008094

Site Address: 2975 UNION RD, PASO ROBLES

Record ID: PR0012346

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 01/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 05/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K006: Adequate/Accessible Handwash Sinks, Supplies

3.0

05/29/2024

01/28/2025

Observed empty paper towel dispenser in kitchen. Ensure hand wash station is stocked and available to use at all times.

K036: Equipment, Utensils and Linens: Storage and Use

0.5

05/31/2024

01/28/2025

Observed several CO2 tanks unsecured in both kitchens. Ensure CO2 tanks are secured to a fixed location.

Inspection Date: 07/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K006: Adequate/Accessible Handwash Sinks, Supplies

3.0

07/18/2023

05/28/2024

Ensure hand wash sink is clear of debris, available for use at all times. Observed cleaning supplies in hand sink at time of inspection. Corrected on site.

K014: Food Contact Surfaces: Clean and Sanitized

3.0

07/18/2023

Corrected On Site

Obtain sanitizer buckets and maintain proper sanitizer concentrations (100 ppm chlorine or 200ppm quat).

K027: Food Separated and Protected

1.0

07/21/2023

05/28/2024

Ensure all personal food items are placed in a designated place in refrigeration unit. Observed personal food items mixed throughout refrigeration unit.

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

07/28/2023

05/28/2024

1. Obtain chlorine sanitizer test strips to monitor 100PPM chlorine in solution.
2. Discontinue using sponges on food contact surfaces. Corrected on site.

K039: Thermometers Provided and Accurate

0.5

07/28/2023

05/28/2024

Ensure secondary thermometers are installed in refrigeration units to monitor 41F or below.

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

07/28/2023

05/28/2024

Ensure floor sinks are cleaned and sanitized regularly to prevent accumulation of grime.

K047: Signs Posted: Last Inspection Report Available

0.5

07/21/2023

05/28/2024

Maintain a copy of the most recent routine inspection report at the facility.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PASO ROBLES TEEN CENTER SNACK BAR

Facility ID: FA0016350

Site Address: 600 NICKERSON DR, PASO ROBLES

Record ID: PR0021920

Program Description: MR40 - DEPENDENT FOOD SERVICE OPERATOR-MODERATE PREP

Inspection Date: 05/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure employees obtain Food Handler cards. Store copies of cards on site for Inspector review upon request.	<u>1.0</u>	<u>05/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure recent Health Inspection Report is stored on site, available for Inspector and customer review upon request.	<u>0.5</u>	<u>05/24/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/17/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: Facility approved to open.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Obtain Food Handler cards. Store copies of cards on site.	<u>1.0</u>	<u>08/25/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices Turn up hot water at hand wash sink. Minimum 100 F, maximum 108 F.	<u>0.5</u>	<u>08/25/2023</u>	<u>05/23/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PASO ROBLES WINE MERCHANT

Facility ID: FA0014531

Site Address: 1803 SPRING ST POD 15/16, PASO ROBLES

Record ID: PR0019997

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/05/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 06/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	06/05/2024	Corrected On Site
No sanitizer buckets were set up at the time of the inspection. Ensure sanitizer buckets are setup and maintain a concentration of at least 100 ppm chlorine concentration. Ensure chlorine sanitizer test strips are obtained and used to monitor sanitizer in solution. Corrected on site.			

Inspection Date: 11/29/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PASO TERRA

Facility ID: FA0004296

Site Address: 1032 PINE ST, PASO ROBLES

Record ID: PR0014011

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

12/19/2024

Inspection Date: 10/05/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

10/05/2023

12/19/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PASOLIVO

Facility ID: FA0009594

Site Address: 8530 VINEYARD DR, PASO ROBLES

Record ID: PR0016022

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 11/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K032: Food Properly Labeled & Honestly Presented

0.5

Uncorrected as of 5/2/2025

Ensure the customer self service bread loaves are properly labeled with the following information:

- 1) Common name of the food
- 2) List of ingredients
- 3) Weight or quantity of the contents
- 4) Manufacturer
- 5) Ensure bread maker provides list of nutritional information.

Inspection Date: 10/26/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

10/26/2023

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PASOLIVO

Facility ID: FA0012389

Site Address: 1229 PARK ST, PASO ROBLES

Record ID: PR0017822

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 01/09/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	01/31/2025	Uncorrected as of 5/2/2025
Unable to verify Food Manager Certificate at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.			

Inspection Date: 12/19/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PASO'S PIZZA KITCHEN EAST

Facility ID: FA0013506

Site Address: 1467 CRESTON RD, PASO ROBLES

Record ID: PR0019016

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 01/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.0

Overall Inspection Comments: Submit proof of service or repair for the Coca-cola refrigeration unit and veggie refrigeration prep top unit prior to re-use.

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	01/28/2025	Corrected On Site
Coca-cola refrigeration unit measured at 55 F - 60 F. Employee voluntarily discarded:			
1. 1 lb of pesto			
2. 2 cups of linguica sausage			
3. 5 lbs of boneless wings			
4. 1 lb of bone-in wings			
Small vegetable refrigeration prep top unit measured at 55F. Employee voluntarily discarded:			
1. chopped onions			
2. chopped peppers			
3. chopped zucchini			
4. 6 meatballs.			
Ensure all refrigeration units have adequate, approved secondary thermometers and units are maintained at or below 41F. Submit proof of service or repair to units prior to re-use.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	01/28/2025	Corrected On Site
Ensure sanitizer buckets are created and available for use prior to preparing foods. Employee created 100 PPM chlorine sanitizer solution during inspection.			
K030: Food Storage; Food Storage Containers Identified	0.5	02/04/2025	Uncorrected as of 5/2/2025
Ensure all bulk food containers are labeled as to the contents of the containers.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	01/31/2025	Uncorrected as of 5/2/2025
Ensure all pressurized tanks are secured to a fixed location.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	02/04/2025	Uncorrected as of 5/2/2025
Replace lights out under hood system.			
K039: Thermometers Provided and Accurate	0.5	02/04/2025	Uncorrected as of 5/2/2025
Ensure all refrigeration units have secondary thermometers or replace broken thermometers to ensure units maintain 41F or below.			
K053: Repeat Violations - Critical (1 - 23)	5.0	01/28/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION:			
1. Ensure sanitizer buckets are created and available for use prior to preparing foods. Employee created 100 PPM chlorine sanitizer solution during inspection.			

Inspection Date: 04/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PASO'S PIZZA KITCHEN EAST

Facility ID: FA0013506

Site Address: 1467 CRESTON RD, PASO ROBLES

Record ID: PR0019016

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 04/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>04/29/2024</u>	<u>Corrected On Site</u>
Observed food being prepped and no sanitizer available for wiping food contact surfaces. Discontinue this practice. Ensure 100PPM chlorine is available for use at all times. Manager purchased bleach during health inspection.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>04/30/2024</u>	<u>01/28/2025</u>
Discontinue storing boxes of foods on the floor of walk-in freezer. Ensure all foods are stored 6" up off floor.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>05/03/2024</u>	<u>01/28/2025</u>
Obtain chlorine sanitizer test strips to monitor 100 PPM chlorine in sanitizer solution.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>05/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure CO2 tanks are secured to a fixed location.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>05/03/2024</u>	<u>01/28/2025</u>
Observed bar three compartment sink and hand wash sink without sufficient hot water. Observed insufficient hot water at men and womens toilet room. Kitchen equipped with sufficient hot water. Owners currently repairing water heater that supplies hot water to bar and toilet rooms. Ensure proof of repair is submitted to SLO Co. EHS by Friday, May 3, 2024. Hot water is required at all sinks.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>07/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Repair or replace degrading vinyl flooring throughout, as required.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>04/29/2024</u>	<u>01/28/2025</u>
REPEAT VIOLATION: 1. Obtain chlorine sanitizer test strips to monitor 100 PPM chlorine in sanitizer solution.			

Inspection Date: 07/10/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use	<u>2.0</u>	<u>07/10/2023</u>	<u>Corrected On Site</u>
Ensure employee beverages have lids when stored in food prep areas.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>07/10/2023</u>	<u>Corrected On Site</u>
Ensure chlorine sanitizer is created and placed in food prep areas prior to preparing foods. (COS)			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>07/14/2023</u>	<u>01/28/2025</u>
Obtain chlorine sanitizer test strips to monitor 100 PPM chlorine in sanitizer solution.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>07/14/2023</u>	<u>04/29/2024</u>
Replace lights out under hood system.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>07/14/2023</u>	<u>04/29/2024</u>
Clean and sanitize walls behind Metro shelving, near mixer.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PAT BUTLER ELEMENTARY SCHOOL

Facility ID: FA0001291

Site Address: 700 NICKLAUS ST, PASO ROBLES

Record ID: PR0001291

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Pat Butler school kitchen is equipped to hot and cold hold foods made at the Culinary Academy only. Food preparation such as cutting fruit/vegetables is not approved as there is no food preparation sink to wash produce and there is no three compartment sink to adequately ware wash equipment.

AWRD: EXCELLENCE AWARD

0.0

03/11/2025

Inspection Date: 08/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K041: Plumbing; Proper Backflow Devices

0.5

08/30/2024

03/11/2025

Hot water at hand wash sink could not reach required 100 F temperature. Ensure hot water is turned up to meet code requirement. Work order placed to correct violation. Service person working to correct violation.

Inspection Date: 02/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

02/29/2024

08/27/2024

Inspection Date: 08/25/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PAULDING MIDDLE SCHOOL

Facility ID: FA0001308

Site Address: 600 CROWN HILL, ARROYO GRANDE

Record ID: PR0001308

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/18/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

03/18/2025

Inspection Date: 09/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	09/17/2024	03/18/2025
REPEAT VIOLATION: Observed leaking water lines in freezer that have created large ice deposits on the piping and the floor. Repair unit to prevent build up of ice. Ensure all equipment is maintained in good repair.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	09/11/2024	03/18/2025
Observed doors to kitchen propped open. Ensure all exterior doors are maintained closed when not in use. Facility can turn air curtain on if door is propped open. If facility does not want to use the air curtain, then facility can install a permanent screen door.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	09/10/2024	03/18/2025
See comments in section 35.			

Inspection Date: 04/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	05/02/2024	09/10/2024
REPEAT VIOLATION: Observed leaking lines in freezer that have created large ice deposits on the floor. Repair unit to prevent build up of ice. Ensure all equipment is maintained in good repair.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	05/02/2024	09/10/2024
REPEAT VIOLATION: Observed mops being propped on the wall to dry in mop sink. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack in janitorial room.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	04/11/2024	09/10/2024
See comments in sections 35 and 44.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: PAULDING MIDDLE SCHOOL****Facility ID:** FA0001308**Site Address:** 600 CROWN HILL, ARROYO GRANDE**Record ID:** PR0001308**Program Description:** HR32 - SCHOOLS - INSTITUTES - FULL PREP**Inspection Date:** 09/13/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 96.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed no paper towels at hand wash sink in toilet room. Ensure all hand wash sinks are fully stocked with pump soap and paper towels.	<u>3.0</u>	<u>09/13/2023</u>	<u>04/11/2024</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed leaking lines in freezer that have created large ice deposits on the floor. Repair unit to prevent build up of ice. Ensure all equipment is maintained in good repair.	<u>0.5</u>	<u>09/27/2023</u>	<u>09/10/2024</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops being propped on the wall to dry in mop sink. Ensure mops are hung up to dry without soiling walls or equipment. Facility can install a mop rack in janitorial room.	<u>0.5</u>	<u>09/20/2023</u>	<u>09/10/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: PAUL'S LIQUORS & DELI

Facility ID: FA0000070

Site Address: 101 N OCEAN AVE, CAYUCOS

Record ID: PR0000070

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 04/01/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K043: Approved Toilets: Maintained, Accessible, Clean	<u>0.5</u>	<u>04/15/2025</u>	<u>Uncorrected as of 5/2/2025</u>
1) Observed toilet paper sitting on toilet water tank. Ensure to provide toilet paper in permanently installed dispensers. 2) Ensure the toilet room has a self-closing door mechanism in working order.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>10/01/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed hole in ceiling in back storage area. Repair or replace.			

Inspection Date: 03/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>04/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed hand soap dispenser lever not working properly. Repair or replace.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PEACHY CANYON WINERY

Facility ID: FA0008933

Site Address: 1480 BETHEL RD, TEMPLETON

Record ID: PR0015020

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 08/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K039: Thermometers Provided and Accurate Ensure secondary thermometer is installed in refrigeration unit to monitor 41F and below.	<u>0.5</u>	<u>08/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Store recent health inspection report on site, available fro inspector and customer review upon request.	<u>0.5</u>	<u>08/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K041: Plumbing; Proper Backflow Devices Ensure hot water is turned up(100F - 108F) at toilet room hand sink.	<u>0.5</u>	<u>08/25/2023</u>	<u>08/21/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: PEACOCK CELLARS

Facility ID: FA0015829

Site Address: 1543 LOS BERROS RD, NIPOMO

Record ID: PR0021356

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 04/23/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: Food facility is only approved for prepackaged items. No food preparation is permitted at this facility.

Violation Item

Points Lost Comply By Date Complied On Date

K015: Food Obtained From Approved Source

5.0

04/23/2025

Corrected On Site

- Observed food products being sold from a Cottage A operation (Two Small Bites). This operation is NOT approved for indirect sales. Only Cottage B operations are allowed to sell indirectly.
- Observed prepackaged pretzels made by facility. This facility is ONLY ALLOWED TO SELL PREPACKAGED PRODUCTS. This facility is NOT permitted for food preparation.
- Observed frosted cookies (unlabeled) from an unknown source.

Discontinue selling these items IMMEDIATELY. Ensure all food items are obtained from approved sources.

K032: Food Properly Labeled & Honestly Presented

0.5

04/23/2025

Uncorrected as of 5/2/2025

Observed unlabeled bakery items (loafs, pies, etc.) from Gina's Piece of Cake. Discontinue selling these items until they are properly labeled/licensed. Ensure operation has distribution license from CDPH and all items are properly labeled for sale.

Inspection Date: 01/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

01/08/2024

04/23/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PEDROS MEXICAN FOOD RESTAURANT

Facility ID: FA0000185

Site Address: 8550 EL CAMINO REAL #G, ATASCADERO

Record ID: PR0000185

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Provide labels in English (and spanish if needed) to all bulk/working containers to indicate ingredients.	<u>0.5</u>	<u>11/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Ensure equipment is maintained clean, functional, and in good repair. 1. Handles on the salad/dressing refrigerator had a sticky residue. Make sure to thoroughly clean equipment.	<u>0.5</u>	<u>11/20/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Properly secure the pressurized CO2 tank.	<u>0.5</u>	<u>11/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>11/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Provide toilet paper in permanently installed dispensers.	<u>0.5</u>	<u>11/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Ensure all floors and walls are smooth, durable, of approved materials, and in good repair. The wall near the hand washing sink (in kitchen) has exposed pipe lines and wood. Make sure it is corrected and eliminate any cracks/crevices in the walls.	<u>0.5</u>	<u>12/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat violation: K035	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Ensure all nonfood-contact surfaces are maintained clean. Observed grease accumulation at the sides of the grill and the sides of the fryer. Clean equipment and implement a routine.	<u>0.5</u>	<u>06/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Ensure equipment is maintained clean, functional, and in good repair. 1. Handles on the salad/dressing refrigerator had a sticky residue. Make sure to thoroughly clean equipment. 2. Reach in refrigerator that is no longer in use and has a broken lid, must be repaired or removed from the kitchen.	<u>0.5</u>	<u>05/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: PEDROS MEXICAN FOOD RESTAURANT****Facility ID:** FA0000185**Site Address:** 8550 EL CAMINO REAL #G, ATASCADERO**Record ID:** PR0000185**Program Description:** HR25 - RESTAURANT (SEATING 51 +) - FULL PREP**Inspection Date:** 04/16/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 96.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	04/01/2025	Uncorrected as of 5/2/2025
1. Provide the required 4" base coving with 3/8 inch radius coving. The floor in both bathrooms and in bar area, does not meet code requirements and shall be replaced wit approved flooring. Install approved cove flooring. Submit proposed replacement flooring to inspector for approval.			
2. Vent cover on the kitchen ceiling has cardboard attached to it, to block the strong airflow. Install a new vent cover that can be adjusted.			
3. Repair the exposed wall by the bar, so that it is smooth and easily cleanable.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: PENNY'S ALL-AMERICAN CAFE

Facility ID: FA0000120

Site Address: 1053 PRICE ST, PISMO BEACH

Record ID: PR0000120

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K035: Adequate/Approved Equipment/Utensils, Maintained Observed heavy ice buildup inside the 4 door freezer downstairs. Keep units free of excessive ice build up to ensure they run properly.	<u>0.5</u>	<u>11/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Post hand washing signs in both restrooms. Signs provided by inspector during inspection.	<u>0.5</u>	<u>11/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PERFECT SCOOP LLC

Facility ID: FA0015340

Site Address: 3845 S HIGUERA ST STE 116, SAN LUIS OBISPO

Record ID: PR0020750

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 01/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NOT APPLICABLE

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	01/03/2025	Uncorrected as of 5/2/2025
No Food Manager Card observed during inspection. Please send your inspector a copy of your food managers card for the facility.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	01/03/2025	Uncorrected as of 5/2/2025
Observed mop being stored in mop bucket. Ensure mop has a place to hang from in order to air dry as this reduces bacteria accumulation.			

Inspection Date: 04/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	05/07/2024	Uncorrected as of 5/2/2025
No Food Manager Card observed during inspection.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	04/30/2024	01/03/2025
No test strips observed at this facility. Each facility must have test strips to periodically check sanitizer solution levels. Please acquire.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	05/06/2024	01/03/2025
Observed hand soap dispenser installed on the wall above tree compartment sink. Move dispenser on the wall above the hand sink to ensure employees wash hands only in the hand sink. Ensure employees only use hand sink in front of house until dispenser is moved.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PERFETTO CAFFE

Facility ID: FA0016003

Site Address: 1750 EL CAMINO REAL, GROVER BEACH

Record ID: PR0021526

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 01/16/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K035: Adequate/Approved Equipment/Utensils, Maintained

0.5

01/16/2025

Uncorrected as of 5/2/2025

Facility recently installed a new household refrigeration unit. All equipment shall be commercial grade. Upon failure of the household fridge, ensure it is replaced with a commercial grade piece of equipment.

Inspection Date: 12/13/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PETIT SOLEIL

Facility ID: FA0015957

Site Address: 1473 MONTEREY ST, SAN LUIS OBISPO

Record ID: PR0021472

Program Description: MR81 - BED & BREAKFAST

Inspection Date: 12/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PETRA MEDITERRANEAN PIZZA

Facility ID: FA0007867

Site Address: 1210 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0011955

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/18/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	04/18/2025	Uncorrected as of 5/2/2025
- Observed back doors open. Ensure doors remain closed at all times to reduce the chance of vermin entering the facility.			
- Observed old equipment being stored and not in use. Ensure unused equipment is removed from the facility.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
REPEAT VIOLATIONS;			
- Observed back doors open. Ensure doors remain closed at all times to reduce the chance of vermin entering the facility.			
- Observed old equipment being stored and not in use. Ensure unused equipment is removed from the facility.			

Inspection Date: 10/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K030: Food Storage; Food Storage Containers Identified	0.5	10/17/2024	Uncorrected as of 5/2/2025
Observed large bag of spices being stored on the ground. Ensure all food is stored at a minimum of 6 inches off of the ground.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	10/16/2024	Uncorrected as of 5/2/2025
- Observed back doors open. Ensure doors remain closed at all times to reduce the chance of vermin entering the facility.			
- Observed old equipment being stored and not in use. Ensure unused equipment is removed from the facility.			

Inspection Date: 04/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean	0.5	04/30/2024	10/16/2024
Observed dust accumulation on fan guard in walk in refrigerator. Clean to avoid potential cross contamination.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5		04/16/2024
Ensure equipment is maintained clean, functional, and in good repair. Observed racks in walk in rusted significantly in some areas, as well as grease accumulation under shelving. Deep clean and repair or replace shelving. Also properly dispose of old equipment.			
K039: Thermometers Provided and Accurate	0.5	04/30/2024	10/16/2024
Observed some missing thermometers in line refrigerators. Supply thermometers in all refrigeration units to accurately measure temperature.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: PETRA MEDITERRANEAN PIZZA****Facility ID:** FA0007867**Site Address:** 1210 HIGUERA ST, SAN LUIS OBISPO**Record ID:** PR0011955**Program Description:** HR25 - RESTAURANT (SEATING 51 +) - FULL PREP**Inspection Date:** 04/16/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 97.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K040: Wiping Cloths: Properly Used and Stored Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	<u>0.5</u>	<u>04/16/2024</u>	<u>Corrected On Site</u>
K043: Approved Toilets: Maintained, Accessible, Clean	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
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FA0017013

PR0022648

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PHIL'S CATERING SERVICE

Facility ID: FA0017013

Site Address: 8550 EL CAMINO REAL #C, ATASCADERO

Record ID: PR0022648

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 02/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered

Inspection Date: 09/12/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: PHO 4 U

Facility ID: FA0013622

Site Address: 5985 ENTRADA AVE, ATASCADERO

Record ID: PR0019132

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a current food manager certificate AND ensure all food employees have adequate knowledge of, and are properly trained in food safety. 60 days have been granted for completion of course. Send evidence of completion to health inspector.	1.0	12/30/2024	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean -All refrigeration units have accumulation of debris on the gaskets, handles, and doors. -The handwashing sink/area shall be cleaned. Implement a routine cleaning schedule for equipment and hard to reach areas.	0.5	11/06/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained -Observed a Whirlpool Refrigeration unit (for households) in the back room. Ensure all equipment is approved, commercial grade. The unit has been conditionally approved because it was brought in due to an emergency/failure with their commercial grade fridge. That has since been repaired. -Ensure all equipment is maintained in good condition and clean.	0.5	11/06/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Accumulation of grease and debris was evident on the sides and top of hood. Clean and maintain the hood grease filters and hood surfaces.	0.5	11/06/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean -Thoroughly clean and maintain all floors, walls, and ceilings. All surfaces shall render smooth and easily cleanable. -There is preexisting, non-conforming tile floor in the kitchen. Upon a remodel, facility shall install new flooring, use our division's approved materials document, for guidance.	0.5	11/13/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 02/15/2024

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 88.5

Overall Inspection Comments: Bedding was removed from the facility. Other violations still need to be addressed by next routine inspection. See previous inspection report (02/07/24) for violation comments.

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge See comment from previous inspection report on 02/07/24.	5.0		Uncorrected as of 5/2/2025
K014: Food Contact Surfaces: Clean and Sanitized See comment from previous inspection report on 02/07/24.	3.0		Uncorrected as of 5/2/2025
K024: Person In Charge Present and Performs Duties; Valid Certification See comment from previous inspection report on 02/07/24.	1.0		Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean See comment from previous inspection report on 02/07/24.	0.5		Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PHO 4 U

Facility ID: FA0013622

Site Address: 5985 ENTRADA AVE, ATASCADERO

Record ID: PR0019132

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/15/2024

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 88.5

Overall Inspection Comments: Bedding was removed from the facility. Other violations still need to be addressed by next routine inspection. See previous inspection report (02/07/24) for violation comments.

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained See comment from previous inspection report on 02/07/24.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use See comment from previous inspection report on 02/07/24.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored See comment from previous inspection report on 02/07/24.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing See comment from previous inspection report on 02/07/24.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 02/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 86.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected by 2/24/24. If subsequent re-inspections are required to determine correction or compliance, the facility will be billed at an hourly rate.

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge Staff was not able to demonstrate food safety knowledge practices and principles in regards to sanitation. Food facility has not been using sanitizer to properly clean equipment and food contact surfaces. Ensure all equipment and food contact surfaces are sanitized with 100 ppm chlorine or 200 ppm quat.	<u>5.0</u>	<u>02/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K014: Food Contact Surfaces: Clean and Sanitized No sanitizer buckets were set up at the time of the inspection. Maintain a concentration of at least 100 ppm chlorine. Ensure chlorine sanitizer test strips are obtained and used to monitor sanitizer in solution.	<u>3.0</u>	<u>02/07/2024</u>	<u>Corrected On Site</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Renew Food Handler Cards and store copies on site for inspector review.	<u>1.0</u>	<u>02/16/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K033: Nonfood-Contact Surfaces Clean Observed food accumulation on refrigeration gaskets, handles, and side of equipment under hood. Ensure all nonfood-contact surfaces are maintained clean. Implement routine cleaning schedule for cooking equipment.	<u>0.5</u>	<u>03/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Ensure chlorine sanitizer test strips are obtained and used to monitor 100 PPM chlorine sanitizer in solution.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed bricks being used to prop up ice bin. Ensure all equipment is approved, properly installed. Only use approved legs or casters underneath equipment.	<u>0.5</u>	<u>02/16/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed soiled wiping cloths on prep counters. Wiping cloths should be held in solution of sanitizer between uses.	<u>0.5</u>	<u>02/07/2024</u>	<u>Corrected On Site</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops being kept in mop sink to dry. Ensure mops are hung up to air dry without soiling walls or other equipment. Food facility can install a mop rack.	<u>0.5</u>	<u>02/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PHO 4 U

Facility ID: FA0013622

Site Address: 5985 ENTRADA AVE, ATASCADERO

Record ID: PR0019132

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 86.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected by 2/24/24. If subsequent re-inspections are required to determine correction or compliance, the facility will be billed at an hourly rate.

Violation Item	Points Lost	Comply By Date	Complied On Date
K046: No Private Home/Living/Sleeping in Food Prep Areas Observed children's bedding in back storage area. Remove all bedding/blankets from the premises.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PI WHOLE PIZZA

Facility ID: FA0015897

Site Address: 330 W TEFFT ST STE C, NIPOMO

Record ID: PR0021426

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 06/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K008: Procedures/Records for Time as PH Control Method	2.0	06/12/2024	Corrected On Site
Observed pizza slices out of temperature compliance. Chef said that pizza is discarded after one hour. Ensure written procedures are maintained and available for food that has been time-marked and is within the allowable time control period when using time as a public health control. Facility plans to use time stamp stickers to ensure all food is discarded after four hours.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	06/12/2024	Uncorrected as of 5/2/2025
Observed grime on soda nozzle gaskets. Ensure all food contact surfaces are maintained clean and sanitized.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	06/19/2024	Uncorrected as of 5/2/2025
Unable to verify food safety certifications. Ensure at least one employee/manager obtains a food manager safety certification and all other employees obtain a food handler card. Ensure copies are stored on site and available for review during inspection.			
K030: Food Storage; Food Storage Containers Identified	0.5	06/13/2024	Uncorrected as of 5/2/2025
Observed food items being stored on floor of walk in refrigeration unit. Ensure all food items are stored 6 inches above the ground.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	06/13/2024	Uncorrected as of 5/2/2025
Observed free standing CO2 tanks in bar area. Ensure all CO2 tanks are affixed to a rigid structure.			
K039: Thermometers Provided and Accurate	0.5	06/14/2024	Uncorrected as of 5/2/2025
Ensure all refrigeration units have a secondary thermometer.			
K040: Wiping Cloths: Properly Used and Stored	0.5	06/12/2024	Uncorrected as of 5/2/2025
Observed wiping cloth on prep line. Ensure all wiping cloths are stored in sanitizer solution when not in use.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	06/13/2024	Uncorrected as of 5/2/2025
- Observed mops being stored in mop sink. Ensure mops are hung up to air dry without soiling walls or equipment. - Observed personal soda can on prep line. Ensure personal cups are stored off of prep line and have a lid.			
K047: Signs Posted; Last Inspection Report Available	0.5	06/13/2024	Uncorrected as of 5/2/2025
Observed no hand wash sign at hand wash sink in kitchen. Ensure every hand wash sink has a hand wash sign posted.			
K049: Permits Available	0.5	06/13/2024	Uncorrected as of 5/2/2025
Ensure 2024 Health Permit is posted in a conspicuous place.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PIADINA @ HOTEL SAN LUIS OBISPO

Facility ID: FA0014178

Site Address: 877 PALM ST, SAN LUIS OBISPO

Record ID: PR0019652

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/06/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure each restaurant has someone on staff with their own food managers card. Food manager cards cannot be shared between facilities.	<u>1.0</u>	<u>03/06/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Use/obtain chlorine and quat sanitizer test strips to monitor adequate sanitizer in solution.	<u>0.5</u>	<u>02/06/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS; -Use/obtain chlorine and quat sanitizer test strips to monitor adequate sanitizer in solution. -Ensure each restaurant has someone on staff with their own food managers card. Food manager cards cannot be shared between facilities.	<u>2.0</u>	<u>03/06/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure facility has a food managers card.	<u>1.0</u>	<u>08/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Use/obtain chlorine and quat sanitizer test strips to monitor adequate sanitizer in solution.	<u>0.5</u>	<u>08/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Post Health Permit in a conspicuous location.	<u>0.5</u>	<u>08/30/2024</u>	<u>02/07/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION - Post Health Permit in a conspicuous location.	<u>2.0</u>	<u>08/30/2024</u>	<u>02/07/2025</u>

Inspection Date: 10/10/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies 1. Ensure paper towel dispensers are stocked, available for use at all times. (COS) 2. At Bar: Ensure broken pump soap dispenser is replaced.	<u>3.0</u>	<u>10/10/2023</u>	<u>Corrected On Site</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PIADINA @ HOTEL SAN LUIS OBISPO

Facility ID: FA0014178

Site Address: 877 PALM ST, SAN LUIS OBISPO

Record ID: PR0019652

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/10/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K018: HACCP/Variance Required: Approved/Records Kept	2.0	10/10/2023	Corrected On Site
Facility vacuum seals potentially hazardous food products. Discontinue this practice until a State approved HACCP plan is obtained. OR (without an approved HACCP) ensure the food product is labeled with date and time, store at 41F and below, use within 48 hours.			
K027: Food Separated and Protected	1.0	10/10/2023	08/30/2024
At Bar: Ensure shaker cups are not stored in ice for consumption. (COS)			
K029: Toxic Substances Properly Identified, Stored, Used	0.5	10/10/2023	Corrected On Site
Ensure toxic substance spray bottles are labeled as to the contents of the containers. (COS)			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	10/13/2023	02/07/2025
1. Obtain thermal trips to monitor Hi-Temp dish machine. 2. Use/obtain chlorine and quat sanitizer test strips to monitor adequate sanitizer in solution.			
K049: Permits Available	0.5	10/13/2023	02/07/2025
Post Health Permit in a conspicuous location.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PICCOLO HOTEL

Facility ID: FA0016036

Site Address: 600 12TH ST, PASO ROBLES

Record ID: PR0021564

Program Description: 1609 - BARS (NO FOOD PREPARATION)

Inspection Date: 03/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed missing pump soap dispenser at hand wash sink. Manager replaced unit during inspection. Ensure hand wash supplies are stocked and available for use at all times.	<u>3.0</u>	<u>03/14/2024</u>	<u>Corrected On Site</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Ensure quat sanitizer test strips are used to monitor 200 PPM sanitizer in solution.	<u>0.5</u>	<u>03/14/2024</u>	<u>Corrected On Site</u>
K036: Equipment, Utensils and Linens: Storage and Use Discontinue storing ice scoop inside of ice machine. (COS)	<u>0.5</u>	<u>03/14/2024</u>	<u>Corrected On Site</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Clean and sanitize food debris and broken glass from under equipment at bar.	<u>0.5</u>	<u>03/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Post 2024 Health Permit in a conspicuous location.	<u>0.5</u>	<u>03/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PIE IN THE SKY PIZZA CAYUCOS

Facility ID: FA0016935

Site Address: 156 1/2 OCEAN FRONT AVE, CAYUCOS

Record ID: PR0022563

Program Description: MR15 - RETAIL MKT (UNDER 150 SF) - MODERATE PREP

Inspection Date: 10/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
<u>K023: No Rodents, Insects, Birds, or Animals</u> Observed multiple flies in food prep areas along with fly strips hanging from ceiling in food prep area and above 3 compartment sink. Eliminate flies from the facility by safe, legal, and effective means at once.	<u>2.0</u>	<u>10/28/2024</u>	<u>Uncorrected as of 5/2/2025</u>
<u>K035: Adequate/Approved Equipment/Utensils, Maintained</u> Observed missing gasket seal on prep cooler top lid. Replace.	<u>0.5</u>	<u>11/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>
<u>K044: Premises; Personal/Cleaning Items; Vermin-Proofing</u> Observed front door/windows open at time of inspection. Replace any window screens and maintain all exterior doors closed except when in use as to prevent and minimize vermin.	<u>0.5</u>	<u>10/28/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/13/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility approved to open.



County of San Luis Obispo
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FA0017685

PR0022841

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PIER 101 SEAFOOD

Facility ID: FA0017685

Site Address: 791 W GRAND AVE, GROVER BEACH

Record ID: PR0022841

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/13/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is approved to open. Ensure the items listed on this report are corrected by next inspection date.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PIER 46 SEAFOOD COMPANY

Facility ID: FA0007758

Site Address: 1131 ROSSI RD, TEMPLETON

Record ID: PR0011843

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 04/22/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K035: Adequate/Approved Equipment/Utensils, Maintained A Prep-table Refrigeration unit was not fully plugged or may be losing its secure connection to the nearest outlet. Ensure that the unit is monitored on a daily basis and/or contact a maintenance company to either repair/replace the unit.	0.5	10/22/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed multiple CO2 tanks unsecured. Properly secure the pressurized CO2 tank, when a new delivery takes place.	0.5	05/01/2025	Uncorrected as of 5/2/2025

Inspection Date: 10/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Observed food accumulation on refrigeration gaskets and handles. Ensure all nonfood-contact surfaces are maintained clean.	0.5	11/01/2024	04/23/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed a non-functioning refrigeration unit. Ensure equipment is maintained functional, and in good repair. Discontinue use of the unit until repaired.	0.5	11/01/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat violation: K033	2.0	11/01/2024	Uncorrected as of 5/2/2025

Inspection Date: 02/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K030: Food Storage; Food Storage Containers Identified Observed boxes of food on the floor in the walk in refrigeration unit. Properly elevate food containers at least 6 inches off the floor.	0.5	02/09/2024	10/22/2024
K033: Nonfood-Contact Surfaces Clean Observed food accumulation on refrigeration gaskets and handles. Ensure all nonfood-contact surfaces are maintained clean.	0.5	03/01/2024	04/23/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PIER LIQUOR

Facility ID: FA0013532

Site Address: 393 PIER AVE, OCEANO

Record ID: PR0019045

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 05/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	05/01/2024	Uncorrected as of 5/2/2025
Observed mildew on the panel inside the ice machine. Ice machines and ice dispensers should be cleaned as often as necessary to prevent buildup of mold, bacteria, or other factors that may affect the ice being produced.			
Note that cleaning an ice machine or ice dispenser is dependent on the specific make and model you have purchased.			
1. Go to the manufacturer website to access information for your machine.			
2. Find the cleaning instructions for your type of machine.			
3. Discard all ice from the machine prior to cleaning. Use only approved chemicals to sanitize.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PIER ST DELI Y MAS

Facility ID: FA0017024

Site Address: 325 PIER AVE, OCEANO

Record ID: PR0022658

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/09/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>05/01/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Unable to locate or verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>04/09/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Although sanitizer buckets were set up, multi-use wiping cloths were observed stored outside of the bucket. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Store wiping cloths in an approved sanitizer solution between uses or provide a clean cloth for each use.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>04/09/2025</u>	<u>Uncorrected as of 5/2/2025</u>
- Ensure front door remains closed or install a tight fitting screen to prevent entrance of vermin. REPEAT VIOLATION. - Hang mops to dry after use.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>05/01/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Repair or replace the broken cove tiles near the mop sink.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>04/09/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS: - #44			

Inspection Date: 10/04/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: Change of ownership is approved. Ensure the violations on this report are corrected as soon as possible.

- Within 60 days ensure at least one employee has a valid Food Manager Certificate

- Within 30 days ensure all other employees have a valid Food Handler Card

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>01/01/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed mildew in the ice chute of the soda dispenser. Clean and sanitize regularly to prevent contamination of the ice.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>01/01/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure front door remains closed or install a tight fitting screen to prevent entrance of vermin.			



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as of 5/2/2025

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Facility Name: PIERFRONT WINE & BREW

Facility ID: FA0011613

Site Address: 480 FRONT ST, AVILA BEACH

Record ID: PR0016949

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 10/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K006: Adequate/Accessible Handwash Sinks, Supplies

3.0

10/08/2024

Corrected On Site

Provide paper towels or drying device in dispensers at or adjacent to each hand washing facility. Ensure that hand washing sinks are equipped with the supplies necessary to properly follow hand washing procedures. Corrected on site.

K024: Person In Charge Present and Performs Duties; Valid Certification

1.0

12/09/2024

Uncorrected as of 5/2/2025

Ensure the food facility owner or an employee has a valid/current food manager certificate. 60 days will be granted for completion. Once it is obtained, email evidence of completion to health inspector.

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

10/22/2024

Uncorrected as of 5/2/2025

Testing strips weren't readily available. Provide approved and correct test strips to test for sanitizer concentration.

K035: Adequate/Approved Equipment/Utensils, Maintained

0.5

12/08/2024

Uncorrected as of 5/2/2025

Observed toaster oven, microwave, and equipment made for households in kitchen. Ensure all equipment is commercial grade.

K036: Equipment, Utensils and Linens: Storage and Use

0.5

10/10/2024

Uncorrected as of 5/2/2025

Properly secure the pressurized CO2 tanks.

K039: Thermometers Provided and Accurate

0.5

10/22/2024

Uncorrected as of 5/2/2025

Provide accurate secondary thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PIFER ELEMENTARY SCHOOL

Facility ID: FA0000911

Site Address: 1350 CRESTON RD, PASO ROBLES

Record ID: PR0000911

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/12/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: Pifer Elementary School kitchen is equipped to hot and cold hold foods prepared at the Culinary Academy only. Food preparation such as slicing fruits and vegetables is not permitted as the site does not have a food preparation sink to wash produce and there is no three compartment sink to adequately wash, rinse, and sanitize equipment used to prep foods.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>04/02/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure all food handlers in facility obtain a Food Handler card and at least one person obtain the Food Managers Certificate. Store copies on site, available for Inspector review upon request.			
K028: Washing Fruits and Vegetables	<u>0.5</u>	<u>03/13/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Facility operators slice/prepare whole produce on site. Raw, whole produce shall be washed prior to preparation. Ensure a food prep sink and three compartment sink are installed in facility. Submit spec sheets of equipment prior to installation.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>03/13/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Kitchen is equipped with a two compartment sink only. Facility operators unable to wash, rinse and sanitize adequately as the kitchen is not equipped with a three compartment sink. Discontinue conducting food prep until approved equipment is installed.			

Inspection Date: 09/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>09/19/2024</u>	<u>Corrected On Site</u>
Ensure 100 PPM chlorine sanitizer is created and available for wiping food contact surfaces during times of preparation.			

Inspection Date: 03/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0 03/05/2024 09/19/2024

Inspection Date: 09/05/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>09/05/2023</u>	<u>03/05/2024</u>

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Facility Name: PIFER ELEMENTARY SCHOOL

Facility ID: FA0000911

Site Address: 1350 CRESTON RD, PASO ROBLES

Record ID: PR0000911

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 09/05/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	09/29/2023	03/05/2024

Ensure Food Managers Certificate is renewed and copy stored on site, available for review upon request.



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Facility Name: PINE STREET SALOON

Facility ID: FA0000289

Site Address: 1234 PINE ST, PASO ROBLES

Record ID: PR0000289

Program Description: 1609 - BARS (NO FOOD PREPARATION)

Inspection Date: 04/15/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>04/18/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Unable to verify test strips at the time of the inspection. Ensure test strips are obtained and used to measure 200ppm quaternary ammonium in solution at the 3-compartment sink.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
See comments in section 34.			

Inspection Date: 12/20/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>12/22/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure quat and chlorine sanitizer test strips are obtained and used to monitor 200 ppm quat and 100 ppm chlorine in sanitizer solution at three compartment sink and sanitizer buckets.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
Ensure quat and chlorine sanitizer test strips are obtained and used to monitor 200 ppm quat and 100 ppm chlorine in sanitizer solution at three compartment sink and sanitizer buckets.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PINTOR'S TIRE & GAS

Facility ID: FA0002853

Site Address: 22301 EL CAMINO REAL, SANTA MARGARITA

Record ID: PR0012043

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 09/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Ensure all nonfood-contact surfaces are maintained clean. Thoroughly clean all equipment, cabinets, and shelving. Debris and residue was observed in refrigeration unit. Clean interior. Implement routine cleaning schedule.	<u>0.5</u>	<u>09/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean 1. Warm water is required in all restrooms for thorough and frequent hand washing. Please reconnect water heater and ensure it is in working order and able to supply warm water at a minimum. The California Retail Food Code, Section 113953(c), states " Hand washing facilities shall be equipped to provide warm water under pressure for a minimum of 15 seconds through a mixing valve or combination faucet. If the temperature of water provided to a hand washing sink is not readily adjustable at the faucet, the temperature of the water shall be at least 100°F, but not greater than 108°F. " 2. Observed a plier utilized to turn the water on and off. Repair or replace the broken hand washing handle. 3. Ensure the toilet room has a self-closing door mechanism in working order. 4. Provide Paper towels/soap/toilet paper in permanently installed dispensers.	<u>0.5</u>	<u>11/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) Refer to violations K033 and K043.	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



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Facility Name: PIONEER FOOD MART

Facility ID: FA0012652

Site Address: 1145 Spring St, Paso Robles

Record ID: PR0018113

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 03/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Discontinue use of household pesticides. Ensure licensed pest management is used in facility.	0.5	04/02/2025	Uncorrected as of 5/2/2025

Inspection Date: 03/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	0.5	03/16/2024	03/26/2025



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
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FA0000713

PR0000713

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Facility Name: PISMO BEACH ATHLETIC CLUB

Facility ID: FA0000713

Site Address: 1751 PRICE ST, PISMO BEACH

Record ID: PR0000713

Program Description: LR23 - RESTAURANT (SEATING UNDER 10) - MINIMAL PREP

Inspection Date: 08/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K021: Hot and Cold Water Available

2.0

08/22/2024

Corrected On Site

Hot water was not available at the 2-compartment sink at start of inspection. Ensure hot water of 120F is available for dish washing at all times.
Corrective action: operator adjusted the mixing valves and hot water was available by end of inspection. Corrected on site.



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Facility Name: PISMO BEACH GAS

Facility ID: FA0000856

Site Address: 890 N 4TH ST, PISMO BEACH

Record ID: PR0000856

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 11/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 88.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>11/20/2024</u>	<u>Corrected On Site</u>
No soap or paper towels were available at the hand washing sink at start of inspection. Ensure soap and paper towels are stored directly next to the hand washing sink at all times. Corrected on site. REPEAT VIOLATION.			
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>11/20/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed food debris and grime on the outside of the 2-door refrigerator in the kitchen. Maintain outside of equipment clean and sanitary, especially door handles.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>11/20/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Maintain the 3-compartment sink clean and sanitary.			
K044: Premises: Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>08/20/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed several pieces of old and unused equipment out back. Discard unused equipment as these serve as a home for vermin. REPEAT VIOLATION.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>08/20/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Concrete flooring near the walk-in and ice machine is deteriorating and many areas are missing coving or have unapproved rubber top set coving. Plan for future repairs of the flooring. See approved flooring materials attachment for more information. REPEAT VIOLATION.			
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>	<u>11/20/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS: - Inadequate hand washing supplies at hand sink			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>08/20/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS: - #44 - #45			

Inspection Date: 09/26/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NOT APPLICABLE

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>09/26/2023</u>	<u>11/20/2024</u>
- No soap at the back hand washing sink next to oven. Ensure hand soap is available for hand washing at all times. - Discontinue blocking access to the hand sink with the wooden shelves. Ensure hand sink is easily accessible at all times.			
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>09/26/2023</u>	<u>11/20/2024</u>
The soda and slushie machines need to be cleaned and sanitized regularly on the underside above the nozzles. Observed mildew growth. REPEAT VIOLATION.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: PISMO BEACH GAS

Facility ID: FA0000856

Site Address: 890 N 4TH ST, PISMO BEACH

Record ID: PR0000856

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 09/26/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NOT APPLICABLE

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>09/26/2023</u>	<u>11/20/2024</u>
Discontinue use of the raw wood shelves in the kitchen. Raw wood is not an approved material in food facilities. All equipment must be smooth, non-absorbent, and easily cleanable. Either replace with commercial grade shelving or seal the wood so that it meets these requirements.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>		Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>09/26/2023</u>	<u>11/20/2024</u>
Ventilation hood would not turn on during inspection. Repair or replace the hood so that cooking equipment has proper ventilation.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>09/26/2023</u>	<u>11/20/2024</u>
Observed several pieces of old and unused equipment out back. Discard unused equipment as these serve as a home for vermin. REPEAT VIOLATION.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>09/26/2023</u>	<u>11/20/2024</u>
- Floors throughout facility are in need of cleaning. Specifically in the following areas: walk-in, room with ice machine, prep area, room with 3-compartment sink, floor sinks (especially the one below the soda rack & below 3-compartment sink). REPEAT VIOLATION. - Concrete flooring near the walk-in and ice machine is deteriorating and many areas are missing coving or have unapproved rubber top set coving. Plan for future repairs of the flooring. See approved flooring materials attachment for more information.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>09/26/2023</u>	<u>11/20/2024</u>
REPEAT VIOLATIONS:			
- #33			
- #44			
- #45			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PISMO BEACH LIQUOR

Facility ID: FA0000118

Site Address: 601 HWY 1, PISMO BEACH

Record ID: PR0000118

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 11/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Clean the shelving on the sales floor. Observed food debris and dirt buildup.	<u>0.5</u>	<u>11/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Clean the fan covers in the walk-in. Observed dust accumulation.	<u>0.5</u>	<u>11/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Clean floors in the back area near the restroom.	<u>0.5</u>	<u>11/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 09/21/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies No paper towels or liquid hand soap the hand washing sink in the restroom. Discontinue using bar soap for hand washing. Provide single use paper towels and liquid soap inside dispensers at all times.	<u>3.0</u>	<u>09/21/2023</u>	<u>11/01/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PISMO BEACH POPPY GAS STATION

Facility ID: FA0016712

Site Address: 591 FIVE CITIES DR, PISMO BEACH

Record ID: PR0022320

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 02/05/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K006: Adequate/Accessible Handwash Sinks, Supplies

3.0

02/05/2025

Uncorrected as of 5/2/2025

Observed paper towels located outside the dispenser at both hand washing sinks. Ensure paper towels are stored inside the dispensers at all times to protect from contamination.

Inspection Date: 03/21/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is conditionally approved to operate. Ensure the following is addressed before opening to the public:

- Stock all hand washing sinks with soap and paper towels
- Replace the missing ceiling tiles in the kitchen area
- Obtain sanitizer for the 3-compartment sink (chlorine or quat)
- Obtain sanitizer test strips to ensure either 100ppm chlorine sanitizer or 200ppm quat sanitizer
- Post hand washing signs at all hand sinks
- Once received, post the 2024 Health Permit in an easily visible location
- Within 60 days of opening ensure at least one employee has a valid Food Manager Certificate and all other food handling employees have a valid Food Handlers card



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as of 5/2/2025

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Facility Name: PISMO BOWL

Facility ID: FA0017038

Site Address: 277 POMEROY AVE, PISMO BEACH

Record ID: PR0022670

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 04/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K040: Wiping Cloths: Properly Used and Stored	0.5	04/03/2025	Corrected On Site
Facility had sanitizer buckets set up but sanitizer concentration was slightly low. Ensure sanitizer buckets measure 100ppm chlorine or 200ppm quat sanitizer. Test regularly using appropriate test strips. Change sanitizer every 4 hours or more as needed. Corrected on site.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	05/12/2025	Uncorrected as of 5/2/2025
Observed front doors propped open without screens. Facility has an unenclosed kitchen that stretches all the way up to the front door. Facility needs to protect from entrance of vermin. Either keep doors closed or install tight fitting screens and/or air curtains.			

Inspection Date: 10/04/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Change of ownership is approved.

- Within 60 days ensure at least one employee has a valid Food Manager Certificate
- Within 30 days ensure all other employees have a valid Food Handler Card



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Facility Name: PISMO BREWING CO

Facility ID: FA0011464

Site Address: 500 CYPRESS ST STE S2, PISMO BEACH

Record ID: PR0016706

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 04/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K011: Proper Reheating Procedures for Hot Holding

4.0

04/30/2024

Corrected On Site

Observed improper reheating of potentially hazardous foods (clam chowder) for hot holding. Clam chowder had been moved directly from the fridge into the unit and measured 43F. Ensure all reheated foods are first brought to a temperature of 165F BEFORE placing in the hot holding unit. Hot holding units are meant to keep food hot, not to heat them up. If new food is being taken from a sealed container it must be brought to 135F before placing in the unit. Reheating for hot holding shall be done rapidly, and the time the food is between 41F and 165F shall not exceed 2 hours. Corrective action: employee microwaved clam chowder and brought to proper temperature before moving back to hot holding unit. Corrected on site.

K024: Person In Charge Present and Performs Duties; Valid Certification

1.0

04/30/2024

Uncorrected as of 5/2/2025

Food Manager Certificate on-site is expired. Ensure at least one employee has a valid Food Manager Certificate and all other have a valid Food Handlers card. Keep copies on site at all times.

K043: Approved Toilets: Maintained, Accessible, Clean

0.5

04/30/2024

Uncorrected as of 5/2/2025

Observed restroom door propped open. Ensure the restroom door remains closed and is equipped with a self-closing mechanism.

K044: Premises; Personal/Cleaning Items; Vermin-Proofing

0.5

04/30/2024

Uncorrected as of 5/2/2025

Ensure the kitchen door remains closed while the roll-up door is open to protect the kitchen from contamination and entrance of vermin (flies, cockroaches, rodents, etc.)



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Facility Name: PISMO COAST VILLAGE

Facility ID: FA0004038

Site Address: 165 S DOLLIVER ST, PISMO BEACH

Record ID: PR0000130

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 11/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed whipped cream at 65F. Ensure cold held potentially hazardous foods are kept at or below 41F. If keeping in an ice bath, ensure the ice is at least half way up the container. Corrective action: employee voluntarily discarded can of whipped cream.	3.0	11/13/2024	Corrected On Site
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Flooring throughout the back room and employee restroom are in need of repair. Concrete flooring needs to be resealed and approved coving needs to be installed. The rubber top set cove in the restroom is not approved. Plan for future repairs. Upon any remodeling of the facility, ensure a plan check is submitted to this department and approved before any construction begins.	0.5	11/13/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure a hand wash sign is posted in the restroom. Corrected on site.	0.5	11/13/2024	Corrected On Site

Inspection Date: 01/18/2024

Type of Service Description: REINSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: Significant violations from the 1/11/24 inspection have been corrected. Continue working on additional violations.

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Flooring throughout the back room and employee restroom are in need of repair. Concrete flooring needs to be resealed and approved coving needs to be installed. The rubber top set cove in the restroom is not approved. Plan for future repairs. Upon any remodeling of the facility, ensure a plan check is submitted to this department and approved before any construction begins.	0.5	01/18/2024	11/14/2024

Inspection Date: 01/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 97.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K021: Hot and Cold Water Available The 2-compartment sink for dish washing did not have hot water during the inspection. Employees stated the hot water heater does not maintain temperature for very long. Hot water of 120F is required at warewashing sinks and must be available at all times. The sink may require a larger water heater to keep up with its use. A reinspection for this violation will be done on 1/18/24.	2.0	01/11/2024	11/14/2024

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Facility Name: PISMO COAST VILLAGE

Facility ID: FA0004038

Site Address: 165 S DOLLIVER ST, PISMO BEACH

Record ID: PR0000130

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 01/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 97.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	01/11/2024	11/14/2024
Flooring throughout the back room and employee restroom are in need of repair. Concrete flooring needs to be resealed and approved coving needs to be installed. The rubber top set cove in the restroom is not approved. Plan for future repairs. Upon any remodeling of the facility, ensure a plan check is submitted to this department and approved before any construction begins.			
K049: Permits Available	0.5	01/11/2024	11/14/2024
The CDFA license for the soft-serve machine was unable to be located or verified during the inspection. Ensure the license is posted near the machine at all times. Have the license ready for viewing by your reinspection date on 1/18/24.			



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Facility Name: PISMO COAST VILLAGE RESTAURANT

Facility ID: FA0006694

Site Address: 165 S DOLLIVER, PISMO BEACH

Record ID: PR0010423

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>11/13/2024</u>	<u>Corrected On Site</u>
- Observed mildew accumulation on the panel inside the ice machine. Clean and sanitize regularly to prevent contamination of ice. - Facility had no sanitizer buckets set up in the kitchen but was actively preparing foods. Ensure a sanitizer solution of 100ppm chlorine or 200ppm quaternary ammonium is prepared BEFORE beginning any type of food preparation. Sanitizer solution shall be changed every 4 hours or more often if needed. Check using the appropriate test strips. Corrected on site.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>11/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Food Manager Certificate on site is expired. Food Handlers Cards for other employees were not available. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections.			
K027: Food Separated and Protected	<u>1.0</u>	<u>11/13/2024</u>	<u>Corrected On Site</u>
Observed several food containers in multiple refrigeration units without lids. Ensure food is covered to prevent cross contamination. Corrected on site.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>11/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Faucet on the 3-compartment sink does not reach all compartments. Replace with a faucet that can reach all 3 compartments.			

Inspection Date: 01/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>01/11/2024</u>	<u>11/14/2024</u>
Obtain chlorine sanitizer test strips. Use regularly to ensure sanitation solution is 100 ppm chlorine sanitizer.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>01/11/2024</u>	<u>11/14/2024</u>
1) Observed broken door gasket on the walk-in freezer. Repair or replace. 2) Observed heavy ice accumulation in the walk-in freezer and freezer in the kitchen. Have units maintained so that ice build up does not occur.			
K043: Approved Toilets: Maintained, Accessible, Clean	<u>0.5</u>	<u>01/11/2024</u>	<u>11/14/2024</u>
Repair or replace the broken self-closing mechanism on the restroom door. The restroom opens into the kitchen and must be equipped with a self-closing mechanism to prevent contamination.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>01/11/2024</u>	<u>11/14/2024</u>
Maintain the kitchen screen door to prevent entrance of vermin.			



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Facility Name: PISMO FISH & CHIPS SEAFOOD RST

Facility ID: FA0000131

Site Address: 505 CYPRESS ST, PISMO BEACH

Record ID: PR0016090

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	04/02/2025	Corrected On Site
- Facility had no sanitizer solution set up in the kitchen but was actively preparing foods. Ensure a sanitizer solution of 100ppm chlorine or 200ppm quaternary ammonium is prepared BEFORE beginning any type of food preparation. Sanitizer solution shall be changed every 4 hours or more often if needed. Check using the appropriate test strips. Corrected on site. - Discontinue storing clean knives wedged between the counter and the wall. This is not sanitary.			
K016: Shell Stock: Quality, Storage, Tags	2.0	04/02/2025	Corrected On Site
Observed raw oysters stored without tags. Ensure shellfish certification tags are kept with the original container until empty, and then maintain tags in chronological order on the premises for a period of not less than 90 days from the date of harvest. Corrected on site.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	04/02/2025	Uncorrected as of 5/2/2025
- Remove the fabric floor mats from the kitchen. All equipment shall be smooth, non-absorbent, and easily cleanable. - Remove/replace the deteriorating wood countertop in the kitchen.			
K040: Wiping Cloths: Properly Used and Stored	0.5	04/02/2025	Uncorrected as of 5/2/2025
Ensure multi-use wiping cloths are stored inside the sanitizer bucket between uses.			
K044: Premises: Personal/Cleaning Items; Vermin-Proofing	0.5	04/02/2025	Uncorrected as of 5/2/2025
- Ensure doors have tight fitting screens to prevent entrance of vermin. Plastic flaps on the prep room door are not acceptable. - Observed employee drinking from open cup at the cook line. Ensure employees do not drink or eat inside the kitchen. Employee cups should have lids and be stored in an area that can not result in contamination.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	04/02/2026	Uncorrected as of 5/2/2025
1) Facility is missing several coving tiles behind the dish machine and warewashing sinks. Ensure that all areas of the kitchen have the required 4" base coving with 3/8 inch radius coving. 2) Facility has a separate building where the majority of food preparation occurs. This area does not have concrete flooring that is up to code. Flooring is deteriorating and does not have the required base coving. Plan for future repairs of the flooring in this area. See "Approved Flooring Materials" document. 3) Walls in the separate food prep building need to be sealed/painted or have FRP installed. 4) Additional hand washing sink is required to be installed in food prep area. *ONGOING REPEAT VIOLATIONS. ONE YEAR DEADLINE - MUST BE CORRECTED BY 4/2/2026*			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
REPEAT VIOLATIONS: - #45			

Inspection Date: 04/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

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Facility Name: PISMO FISH & CHIPS SEAFOOD RST

Facility ID: FA0000131

Site Address: 505 CYPRESS ST, PISMO BEACH

Record ID: PR0016090

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>04/04/2024</u>	<u>Uncorrected as of 5/2/2025</u>
1) Discontinue use of the rusted can opener. 2) Remove the raw wood shelf in the kitchen. Ensure all equipment is smooth, non-absorbent, and easily cleanable.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>04/04/2024</u>	<u>Uncorrected as of 5/2/2025</u>
1) Facility is missing several coving tiles behind the dish machine and warewashing sinks. Ensure that all areas of the kitchen have the required 4" base coving with 3/8 inch radius coving. 2) Facility has a separate building where the majority of food preparation occurs. This area does not have concrete flooring that is up to code. Flooring is deteriorating and does not have the required base coving. Plan for future repairs of the flooring in this area. See "Approved Flooring Materials" document.			



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Facility Name: PISMO FOOD STORE

Facility ID: FA0002701

Site Address: 501 PRICE ST, PISMO BEACH

Record ID: PR0000125

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 10/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 84.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use	5.0	10/12/2023	Corrected On Site
Employees are not washing hands with warm water. The hand washing sink has a water heater, but employees keep it unplugged. Ensure hands are washed with soap and warm water of 100F. Discontinue unplugging the water heater at the hand sink. Employee was educated on proper hand washing procedure.			
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	10/12/2023	Uncorrected as of 5/2/2025
Discontinue using bar soap to wash hands. Liquid hand soap and paper towels shall be available in wall mounted dispensers at all times.			
K021: Hot and Cold Water Available	2.0	10/12/2023	Uncorrected as of 5/2/2025
Warm water not available at hand washing sink in back room. Need to repair the hot water heater under the sink and provide warm water of at least 100F. REPEAT VIOLATION.			
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	10/12/2023	Uncorrected as of 5/2/2025
Ensure the restroom door is equipped with a self-closing mechanism.			
K053: Repeat Violations - Critical (1 - 23)	5.0	10/12/2023	Uncorrected as of 5/2/2025
REPEAT VIOLATION: - No warm water at the hand sink.			



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Facility Name: PISMO LIGHTHOUSE SUITES

Facility ID: FA0016032

Site Address: 2411 PRICE ST, PISMO BEACH

Record ID: PR0021560

Program Description: MR15 - RETAIL MKT (UNDER 150 SF) - MODERATE PREP

Inspection Date: 02/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 03/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K006: Adequate/Accessible Handwash Sinks, Supplies

3.0

03/20/2024

02/25/2025

Kitchen does not have a designated hand washing sink and has now removed one of the extra sinks that was instructed to be made the designated hand washing sink. Immediately reinstall a hand washing sink. Discontinue washing hands in the food preparation sink or the 3-compartment sink. Ensure the hand washing sink has 6 inch high metal splashguards.

K053: Repeat Violations - Critical (1 - 23)

5.0

03/20/2024

02/25/2025

REPEAT VIOLATIONS:

- No designated hand washing sink



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
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FA0000879

PR0000879

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: PISMO MARKET

Facility ID: FA0000879

Site Address: 700 HWY 1, PISMO BEACH

Record ID: PR0000879

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 06/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K006: Adequate/Accessible Handwash Sinks, Supplies

3.0

06/11/2024

Uncorrected as of 5/2/2025

No paper towels available in the employee restroom. Ensure paper towels are available for hand washing at all times.



Two Years of Retail Food Facility Inspection Results

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For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PISMO SANDS RV RESORT

Facility ID: FA0015274

Site Address: 2220 CIENAGA ST, OCEANO

Record ID: PR0020684

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 01/22/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Observed incorrect sanitizer test strips. Ensure proper testing equipment is obtained to properly measure sanitizer (bleach) concentration.	<u>0.5</u>	<u>01/24/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken paper towel dispenser by hand wash sink. Facility has a roll of paper towels being used outside of dispenser. Repair/replace dispenser. Ensure all equipment is maintained in good repair.	<u>0.5</u>	<u>01/24/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Ensure 2025 Health Permit is posted in a conspicuous place.	<u>0.5</u>	<u>01/24/2025</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PISMO YOGURT

Facility ID: FA0001081

Site Address: 187 POMEROY AVE, PISMO BEACH

Record ID: PR0001081

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 02/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	02/11/2025	Uncorrected as of 5/2/2025
- Facility is not using sanitizer to wash dishes or equipment, and is only utilizing dish soap. Immediately begin using a wash, rinse, sanitize procedure on all dishes and equipment. Sanitizer shall be 100ppm chlorine sanitizer(bleach) or 200ppm quaternary ammonium sanitizer. Test daily using appropriate test strips. - Facility did not have any sanitizer set up during inspection. Ensure a sanitizer solution is prepared before any food preparation or food service begins.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	02/11/2025	Uncorrected as of 5/2/2025
- Facility has an active Food Manager but was unable to provide proof of Food Handlers Cards for other employees. Ensure all employees have a valid Food Handlers Card and keep copies on site at all times. ONGOING REPEAT VIOLATION. - Food Manager Certificate on site is for an employee who does not actively work at the facility. The Food Manager must be an employee who actively works on site. Ensure a different employee is certified.			
K041: Plumbing; Proper Backflow Devices	0.5	02/11/2025	Uncorrected as of 5/2/2025
Observed leaking faucet on the mop sink. Repair or replace.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	02/11/2025	Uncorrected as of 5/2/2025
Observed front door, back door, and large window open without screens. Facility does not have an enclosed kitchen and therefore needs to protect from entrance of vermin (flies, rodents, cockroaches). Keep doors and windows closed or install tight fitting screens. ONGOING REPEAT VIOLATION.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	02/11/2025	Uncorrected as of 5/2/2025
Clean the floors below the icecream machines.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	02/11/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATIONS: - #24 - #44			

Inspection Date: 03/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals	2.0	03/27/2024	Uncorrected as of 5/2/2025
Observed several flies inside the facility. Immediately eliminate flies from the facility by safe, legal, and effective means. Discontinue allowing flies inside the facility through front window and front door. Install an air curtain or screen on the front door and maintain the window screens closed at all times. REPEAT VIOLATION.			

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: PISMO YOGURT****Facility ID:** FA0001081**Site Address:** 187 POMEROY AVE, PISMO BEACH**Record ID:** PR0001081**Program Description:** MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP**Inspection Date: 03/27/2024****Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 89.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>03/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Facility has an active Food Manager but was unable to provide proof of Food Handlers Cards for other employees. Ensure all employees have a valid Food Handlers Card and keep copies on site at all times. REPEAT VIOLATION.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>03/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed icecream scoops in a drip well that is was not actively running. Ensure the drip well is on at all times to flush away loose particles from the ice cream scoops.			
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>	<u>03/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS: - Flies inside facility due to unscreened windows and doors			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>03/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS: - Unable to verify Food Handlers for employees			



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as of 5/2/2025

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Facility Name: PIZMO CAFE

Facility ID: FA0000333

Site Address: 270 POMEROY AVE, PISMO BEACH

Record ID: PR0000333

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	02/21/2025	Corrected On Site
- Facility had no sanitizer set up in the kitchen but was actively preparing foods. Ensure a sanitizer solution of 100ppm chlorine or 200ppm quaternary ammonium is prepared BEFORE beginning any type of food preparation. Sanitizer solution shall be changed every 4 hours or more often if needed. Check using the appropriate test strips. Corrected on site. - Discontinue putting dirty dishes in the food preparation sink. Keep food prep sink clean and sanitized.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	04/21/2025	Uncorrected as of 5/2/2025
Facility does not have an active Food Manager Certification. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections. ONGOING REPEAT VIOLATION. Violations shall be corrected by 4/21/25.			
K030: Food Storage; Food Storage Containers Identified	0.5	02/21/2025	Uncorrected as of 5/2/2025
Discontinue storing open food products in the back store room/office. This area is not approved for food storage. Ensure only foods and drinks in original, un-opened containers are stored in this location.			
K033: Nonfood-Contact Surfaces Clean	0.5	02/21/2025	Uncorrected as of 5/2/2025
Clean the following: - The shelves and spaces behind the prep top unit near the cook line - The fan covers in the walk-in - Outside of equipment, especially handles of refrigeration units			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	02/21/2025	Uncorrected as of 5/2/2025
- Immediately discontinue using latex gloves. These are not approved in food facilities. - Discontinue re-using milk crates for storing produce. Ensure foods are stored in containers that can be easily cleaned and sanitized.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	02/21/2026	Uncorrected as of 5/2/2025
Observed unused and excess supplies and equipment inside facility. Remove any items not necessary for the function of the facility to prevent harborage of vermin.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	02/21/2026	Uncorrected as of 5/2/2025
The following violations have a strict compliance deadline of one year. Violations shall be corrected by 2/21/2026. - Flooring inside the walk-in has severely deteriorated. Raw wood underneath the stainless steel is exposed and beginning to rot. Replace the flooring with an approved flooring material. See attachment for approved flooring materials for food facilities. ONGOING REPEAT VIOLATION. - Observed several areas in the kitchen where the paint is peeling. Ensure walls are smooth and free of peeling paint. ONGOING REPEAT VIOLATION. - Observed several holes in the walls throughout facility. Fill and repaint all holes so that walls are smooth and easily cleanable. - Flooring in the hallway area with the hand sink and the large dough mixer is deteriorating. Plan for future repairs. - Replace the missing coving tiles where needed			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	04/21/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATIONS: - #24 - #45			

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as of 5/2/2025

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Facility Name: PIZMO CAFE

Facility ID: FA0000333

Site Address: 270 POMEROY AVE, PISMO BEACH

Record ID: PR0000333

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 06/06/2024

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: Most violations from the 5/7/2024 inspection have been corrected. Continue working on the remaining violations listed on this report.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>06/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Unable to locate of verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections. REPEAT VIOLATION.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>06/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
- Flooring inside the walk-in has severely deteriorated. Make plans to replace the flooring with an approved flooring material. See attachment for approved flooring materials for food facilities. ONGOING REPEAT VIOLATION. - Observed several areas in the kitchen where the paint is peeling. Ensure walls are smooth and free of peeling paint.			

Inspection Date: 05/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 84.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>05/07/2024</u>	<u>06/06/2024</u>
- Observed heavy food debris accumulation on the can opener. Ensure the large table mounted can opener is cleaned and sanitized daily to prevent cross contamination of canned foods. REPEAT VIOLATION. - Facility had no sanitizer buckets set up in the kitchen but was actively preparing foods. Ensure a sanitizer solution of 100ppm chlorine or 200ppm quaternary ammonium is prepared BEFORE beginning any type of food preparation. Sanitizer solution shall be changed every 4 hours or more often if needed. Check using the appropriate test strips. Corrected on site.			
K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>	<u>05/07/2024</u>	<u>06/06/2024</u>
Observed sticky fly strip near the water heater. These are not approved for food facilities. Immediately discontinue using fly strips.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>05/07/2024</u>	<u>06/06/2024</u>
Unable to locate of verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections. REPEAT VIOLATION.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>05/07/2024</u>	<u>06/06/2024</u>
Observed pizza slicer kept in stagnant water. Discontinue this practice. Ensure in-use utensils are maintained in running water of sufficient velocity to flush of loose particles (i.e. - dipper well!) OR in a container of water that is maintained at a temperature of 135F and the container is cleaned at least every 24 hours.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>05/07/2024</u>	<u>06/06/2024</u>
Multi-use wiping cloths were observed stored outside of the bucket. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Store wiping cloths in an approved sanitizer solution between uses or provide a clean cloth for each use.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>05/07/2024</u>	<u>06/06/2024</u>
Observed drain lines extending into floor sink at three compartment sink. Cut/raise drain line to 1" (or twice the diameter of the drain line) above the rim of the floor sink to provide an air gap and to prevent backflow contamination risk. ONGOING REPEAT VIOLATION.			
K043: Approved Toilets: Maintained, Accessible, Clean	<u>0.5</u>	<u>05/07/2024</u>	<u>06/06/2024</u>
Ensure both restrooms have a self-closing door mechanism in working order.			

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Facility Name: PIZMO CAFE

Facility ID: FA0000333

Site Address: 270 POMEROY AVE, PISMO BEACH

Record ID: PR0000333

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 05/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 84.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date

K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>05/07/2024</u>	<u>06/06/2024</u>

- Observed the front door propped open. Facility has an unenclosed kitchen and therefore the doors need to remain closed, have tight fitting screens, or an air curtain to prevent entrance of vermin. REPEAT VIOLATION.
- Facility does not have a designated mop sink. Ensure waste water is disposed of down the toilet or down one of the floor sinks. Do not dispose of mop water outside or in the kitchen sinks.

K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>05/07/2024</u>	<u>06/06/2024</u>

- Flooring inside the walk-in has severely deteriorated. Make plans to replace the flooring with an approved flooring material. See attachment for approved flooring materials for food facilities. ONGOING REPEAT VIOLATION.
- Observed holes in the ceiling above the water heater and in one of the restrooms. Ensure all holes are sealed.
- Observed several areas in the kitchen where the paint is peeling. Ensure walls are smooth and free of peeling paint.

K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>	<u>05/07/2024</u>	<u>06/06/2024</u>

REPEAT VIOLATIONS:

- Dirty can opener

K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>05/07/2024</u>	<u>06/06/2024</u>

REPEAT VIOLATIONS:

- No food safety certifications on site
- Drain lines extending into floor sink
- Doors open without screens and/or air curtains



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Facility Name: PIZZA EXPRESS

Facility ID: FA0014726

Site Address: 1914 CRESTON RD A, PASO ROBLES

Record ID: PR0020177

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 01/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>01/03/2025</u>	<u>Corrected On Site</u>
Observed several paper towel dispensers out of paper towels. Ensure paper towel dispenser are stocked, available for use for all times.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>01/03/2025</u>	<u>Corrected On Site</u>
Ensure sanitizer solution is created and available for use when preparing foods. Manager created 100 PPM chlorine sanitizer during inspection.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>01/10/2025</u>	<u>Uncorrected as of 5/2/2025</u>
1. Ensure all employees obtain Food Handler cards. Store copies of certificates on site. 2. Renew expired Food Managers Certificate. Store copy on site.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>01/10/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Obtain chlorine sanitizer test strips to monitor 100 PPM chlorine sanitizer in solution.			
K042: Proper Waste Disposal; Facilities Maintained	<u>0.5</u>	<u>01/03/2025</u>	<u>Corrected On Site</u>
Observed employee discard used mop water in the three compartment sink. Discontinue this practice. Ensure used mop water is discarded in the designated mop sink. Employee sanitized third compartment of sink prior to re-use.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>01/06/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Store recent health inspection report on site, available for inspector and customer review.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>01/03/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS: 1. Ensure all employees obtain Food Handler cards. Store copies of certificates on site. 2. Renew expired Food Managers Certificate. Store copy on site. 3. Store recent health inspection report on site, available for inspector and customer review.			

Inspection Date: 03/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>03/26/2024</u>	<u>Corrected On Site</u>
Discontinue holding potentially hazardous foods (PHF) in temperature danger zone without record of Time as a Public Health Control. Should pizza slices be in holding unit beyond four hours, remove from unit and immediately discard. Follow and maintain written procedures on site. Provide and document training for employees. Ensure time and temperature records are stored on site, available for inspector review upon request.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>04/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
1. Ensure all employees obtain Food Handler cards. Store copies of certificates on site. 2. Renew expired Food Managers Certificate. Store copy on site.			

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Facility Name: PIZZA EXPRESS

Facility ID: FA0014726

Site Address: 1914 CRESTON RD A, PASO ROBLES

Record ID: PR0020177

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 03/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	04/05/2024	01/03/2025
1. Observed improper ware washing techniques at two compartment sink. Equipment is not being sanitized after use. To ensure adequate ware washing, a three compartment sink is recommended to be installed and indirectly plumbed. Submit spec sheets of proposed sink PRIOR to installing. Employee washed, rinsed and sanitized food contact equipment during inspection, to correct violation noted.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	04/05/2024	01/03/2025
1. Food facility does not have a designated mop sink. Ensure a mop sink is installed. Provide spec sheets for approval prior to installation. 2. Observed floor lifting in walk-in refrigeration unit. Repair or replace. 3. Facility rinses and preps vegetables and does not have a designated food preparation sink with integral metal drainboards. Submit spec sheet prior to installation.			
K041: Plumbing; Proper Backflow Devices	0.5	03/29/2024	01/03/2025
Observed leaking pipes under two compartment sink. Repair or replace.			
K047: Signs Posted; Last Inspection Report Available	0.5	03/27/2024	Uncorrected as of 5/2/2025
Store recent health inspection report on site, available for inspector and customer review.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	03/26/2024	01/03/2025
REPEAT VIOLATIONS: 1. Ensure all employees obtain Food Handler cards. Store copies of certificates on site. 2. Renew expired Food Managers Certificate. Store copy on site. 3. Store recent health inspection report on site, available for inspector and customer review.			

Inspection Date: 07/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	07/12/2023	Corrected On Site
Pizza prep top unit observed out of service and in use. Employee had created ice bath for potentially hazardous foods. Ensure foods are stored in walk-in refrigeration unit at 41F at end of day. Ensure proof of service for food prep top unit is emailed to Inspector prior to re-use.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	07/12/2023	Corrected On Site
Facility did not have sanitizer available at beginning of inspection. Employee went to the store to get chlorine for sanitizer. Ensure facility has access to sanitizer at all times to wipe food contact surfaces. (100 PPM chlorine)			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	07/28/2023	01/03/2025
1. Ensure all employees obtain Food Handler cards. Store copies of certificates on site. 2. Renew expired Food Managers Certificate. Store copy on site.			
K047: Signs Posted; Last Inspection Report Available	0.5	07/13/2023	01/03/2025
Store recent health inspection report on site, available for inspector and customer review.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	07/12/2023	01/03/2025

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Facility Name: PIZZA EXPRESS

Facility ID: FA0016646

Site Address: 3348 SPRING ST 104, PASO ROBLES

Record ID: PR0022255

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 02/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 75.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge	<u>5.0</u>		<u>Uncorrected as of 5/2/2025</u>
Facility had numerous major violations that could potentially cause food borne illness diseases. A lack of understanding of basic food safety principles was observed at the time of inspection.			
K005: Proper Handwash Procedures and Glove Use	<u>5.0</u>	<u>02/25/2025</u>	<u>Corrected On Site</u>
Observed staff not following proper glove use. Staff member put on gloves without washing her hands prior. Hands must be washed each time gloves are donned and when they are removed after changing tasks.			
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>02/25/2025</u>	<u>Corrected On Site</u>
Observed hand drying device unplugged above the hand wash sink. Ensure hand drying is plugged in at all times. Corrected on site.			
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>02/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed a container of garlic & herb spread sitting on counter for over a day. The container states to keep refrigerated. It measured 75°F. Product was voluntarily discarded by staff. Maintain all potentially hazardous foods (PHF) at 41°F or below or at or above 135°F. Or facility can use time as a public health.			
For time as a public health, food shall be marked or identified with time for food to be discarded after 4 hours. Food that is unmarked or exceeds the 4 hours will be discarded.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>02/25/2025</u>	<u>Corrected On Site</u>
REPEAT VIOLATION: Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach. Corrected on site			
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>02/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed a build up of food debris on refrigeration handles throughout the facility. Ensure all nonfood-contact surfaces are maintained clean.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>03/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed sponges in 3 compartment sink. Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.			
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>		<u>Uncorrected as of 5/2/2025</u>
See comment in section 14.			

Inspection Date: 03/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>03/25/2024</u>	<u>Corrected On Site</u>
No sanitizer buckets were set up at the time of the inspection. Ensure sanitizer buckets are setup and maintain a concentration of at least 100 ppm chlorine or 200 PPM quat concentration. Ensure chlorine/quat sanitizer test strips are obtained and used to monitor sanitizer in solution.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>04/25/2024</u>	<u>02/26/2025</u>
Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handlers Cards. Store copies on site for inspector review.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>03/29/2024</u>	<u>02/26/2025</u>
Unable to verify test strips at the time of the inspection. Ensure chlorine/quat test strips are obtained and used to measure 100 ppm chlorine or 200 PPM quat in solution at the 3-compartment sink and in the wiping cloth buckets.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PIZZA EXPRESS

Facility ID: FA0016646

Site Address: 3348 SPRING ST 104, PASO ROBLES

Record ID: PR0022255

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 02/21/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use	2.0	02/21/2024	Corrected On Site
Observed a cup with no lid in the prep area. Store employee beverages with lids in food prep areas to prevent potential cross contamination. Corrected on site			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	04/05/2024	02/26/2025
Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5	02/21/2024	Corrected On Site
Ensure toxic spray bottles are labeled as to the contents of the container. Corrected on site.			
K030: Food Storage; Food Storage Containers Identified	0.5	02/21/2024	Corrected On Site
Label bulk foods as to the contents of the container. Corrected on site.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	02/29/2024	03/25/2024
Observed food accumulation on pizza oven. Implement a cleaning schedule to ensure it is cleaned on a regular basis.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	03/01/2024	03/25/2024
Observed food debris on walls and floors (including floor sink) around 3 compartment sink. Clean and sanitize on a regular basis. Be sure to clean under and around equipment.			



Two Years of Retail Food Facility Inspection Results

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For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: PIZZA PLANET

Facility ID: FA0001204

Site Address: 717 6TH ST, PASO ROBLES

Record ID: PR0001204

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 02/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	02/10/2025	
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	02/26/2025	Uncorrected as of 5/2/2025

Ensure Food Handler cards are obtained and copies of certificates stored on site, available for inspector review upon request.

Inspection Date: 04/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD	0.0	04/16/2024	02/12/2025

Inspection Date: 06/28/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	06/28/2023	04/16/2024
K030: Food Storage; Food Storage Containers Identified	0.5	06/29/2023	04/16/2024

Ensure all spray bottles are labeled as to the contents of the containers.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: PIZZA PORT

Facility ID: FA0000507

Site Address: 787 MAIN ST, MORRO BAY

Record ID: PR0000507

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed box of canned food on floor. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	12/19/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed debris accumulation on can opener attached to table. Ensure equipment is maintained clean, functional, and in good repair.	0.5	12/24/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinder next to mop sink. Properly secure the pressurized CO2 tank.	0.5	12/17/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed front and back door propped open. Maintain all exterior doors closed except when in use.	0.5	12/18/2024	Uncorrected as of 5/2/2025

Inspection Date: 03/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Observed food debris and other buildup in prep units coolers. Need to clean and sanitize equipment surfaces, emphasis at door gaskets and door handles.	0.5	03/29/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed deteriorated rubber gaskets on walk in cooler door. Repair or replace.	0.5	05/15/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed hair like growth on filters of hood system. Clean and maintain the hood grease filters and hood surfaces.	0.5	05/15/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Missing thermometer in prep unit. Ensure an accurate thermometer is in all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	03/15/2024	
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed front door propped open. Maintain all exterior doors closed except when in use.	0.5	03/15/2024	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure required hand washing signs are posted.	0.5	03/15/2024	



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: PIZZA REPUBLIC

Facility ID: FA0013082

Site Address: 3810 BROAD ST STE 3, SAN LUIS OBISPO

Record ID: PR0018622

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 10/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
AWRD: EXCELLENCE AWARD	0.0		
K038: Approved Lighting/Ventilation: Adequate, Used Observed grease accumulation on hood filters. Properly clean and maintain the hood filters.	0.5	11/01/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed grease accumulation on hood filters. Properly clean and maintain the hood filters.	0.5	11/01/2024	Uncorrected as of 5/2/2025

Inspection Date: 04/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: Very clean and organized!

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K034: Warewashing Facility/Test Strips: Adequate, Used Ensure training with employees who wash dishes so they are familiar with their testing tools and when to replenish the sanitizer solution.	0.5		04/10/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: PLEASANT VALLEY ELEMENTARY

Facility ID: FA0000912

Site Address: 2025 RANCHITA CANYON RD, SAN MIGUEL

Record ID: PR0000912

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used	0.5	09/10/2024	03/11/2025
Repeat Violation: Observed unlabeled bottle on shelf next to microwaves. Ensure toxic spray bottles are labeled as to the contents of the container.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
See comments in section 29.			

Inspection Date: 04/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K029: Toxic Substances Properly Identified, Stored, Used	0.5	04/26/2024	03/11/2025
Observed faded label on spray bottle on shelf. Ensure toxic spray bottles are labeled as to the contents of the container.			

Inspection Date: 09/27/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: POKE CHEF

Facility ID: FA0017051

Site Address: 588 CALIFORNIA BLVD, SAN LUIS OBISPO

Record ID: PR0022682

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 12/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K027: Food Separated and Protected

1.0

Uncorrected as of 5/2/2025

Observed raw shell eggs stored over ready to eat food.

To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: POKE MORRO

Facility ID: FA0014957

Site Address: 121 W BRANCH, ARROYO GRANDE

Record ID: PR0020377

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed pink grime on ice chute. Ensure all food contact surfaces are maintained clean and sanitized.	3.0	12/20/2024	Uncorrected as of 5/2/2025
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify food handler cards during time of inspection. Ensure all employee obtain a food handler card. Ensure copies are stored on site and able to be presented during time of inspection.	1.0	12/22/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use - Observed prep top refrigeration unit with food debris/syrups on it. Ensure all equipment is maintained clean. - Observed old microwave covered in dust and food debris. Ensure all equipment is maintained clean or remove unused equipment.	0.5	12/21/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed sponge at three compartment sink. Discontinue using sponges on food contact surfaces.	0.5	12/20/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing REPEAT VIOLATION: Observed mops being stored on the ground. Ensure mops are hung up to air dry without soiling walls or equipment.	0.5	12/22/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed cracked tile near three compartment sink. Ensure all flooring is maintained in good repair. Facility can fix tiles when feasible. - Observed grime on cove tiles of flooring and underneath equipment throughout facility. Ensure all flooring is maintained clean.	0.5	12/22/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 - 51) See comments in section 44.	2.0	12/19/2024	Uncorrected as of 5/2/2025

Inspection Date: 01/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies REPEAT VIOLATION: Observed cleaning brush in hand wash sink near three compartment sink. A handwashing facility shall not be used for purposes other than handwashing. Discontinue use of hand wash sink for brush placement.	3.0	01/19/2024	Uncorrected as of 5/2/2025
K007: Proper Hot and Cold Holding Temperatures Observed refrigeration unit in boba area at 50F. All potentially hazardous food items were voluntarily discarded. Ensure all refrigeration units are maintained at 41F or below.	3.0	01/19/2024	Corrected On Site
K034: Warewashing Facility/Test Strips: Adequate, Used Observed no sanitizer test strips at facility. Ensure facility obtains correct testing equipment to properly measure sanitizer solution.	0.5	01/22/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained - Observed raw wood being used for shelving in boba area. Ensure all equipment is smooth, nonabsorbent, easily cleanable and commercial grade. - Observed degrading cutting board on prep top units. Ensure all equipment is maintained in good repair. - Observed grime on ice chute. Ensure all equipment is maintained clean.	0.5	01/22/2024	12/19/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** POKE MORRO**Facility ID:** FA0014957**Site Address:** 121 W BRANCH, ARROYO GRANDE**Record ID:** PR0020377**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 01/19/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** SIGNIFICANT VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 91.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K039: Thermometers Provided and Accurate REPEAT VIOLATION: Ensure all refrigeration units have a secondary thermometer.	<u>0.5</u>	<u>01/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed sponges in warewashing sink. Discontinue the use of sponges on food contact surfaces.	<u>0.5</u>	<u>01/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops being stored on the ground. Ensure mops are hung up to air dry without soiling walls or other equipment.	<u>0.5</u>	<u>01/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K048: Plan Review Observed newly constructed boba section in food facility. Food facilities are supposed to submit approved plans PRIOR to building and/or remodeling a food facility to Environmental Health Services (EHS). Ensure plans, flooring materials and equipment specification sheets are submitted to EHS as soon as possible.	<u>0.5</u>	<u>01/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: POKE MORRO

Facility ID: FA0017777

Site Address: 3845 S HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0022944

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 05/01/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility meets all code requirements for operation.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: POKE TO MARS

Facility ID: FA0013760

Site Address: 1405 SPRING ST # 101, PASO ROBLES

Record ID: PR0019260

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 02/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: PERMIT VIOLATION

Department Action Description: TO BE RE-INSPECTED

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use	5.0	02/03/2025	Corrected On Site
Observed staff not following proper glove use. Staff would put on new gloves to make food, remove for payment, then repeat the cycle for next customer. Hand washing did not occur once during the time of the inspection. Hands must be washed each time gloves are donned and when changing tasks. Reviewed proper hand washing with staff.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	02/28/2025	Uncorrected as of 5/2/2025
Unable to verify Food Manager certificate at the time of the inspection. Ensure Food Manager certificate is obtained and store a copy on site for inspector review.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	02/21/2025	Uncorrected as of 5/2/2025
Observed a build up of food debris on the handles, gaskets, and base of refrigeration unit. Food debris on the cupboard below prep sink. Ensure equipment is maintained clean, functional, and in good repair. Clean and sanitizer equipment on a regular basis.			
K049: Permits Available	0.5	02/10/2025	Uncorrected as of 5/2/2025
Cannot verify valid health permit to operate. No food facility shall operate without a valid permit from the health department. If the health permit has not been received due to non-payment of health permit fees, immediately pay all applicable fees within 5 business days or closure of the facility may result. Contact (805) 781-5544 to pay by phone, visit www.slopublichealth.org/eh to pay online, or mail payments to/pay in person at 2156 Sierra way, San Luis Obispo, CA, 93401. Please note that mailed payments may not be received by the compliance deadline and it is the responsibility of the permit holder to ensure that payment is received prior to the compliance deadline in order to prevent facility closure.			

Inspection Date: 02/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K049: Permits Available	0.5	03/01/2024	02/03/2025
Maintain the 2024 Public Health Permit in a conspicuous place.			

Inspection Date: 08/28/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	08/28/2023	02/28/2024
Ensure hand wash sink is clear of debris, available for use at all times. Corrected on site.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: POKE TO MARS

Facility ID: FA0013760

Site Address: 1405 SPRING ST # 101, PASO ROBLES

Record ID: PR0019260

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 08/28/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	09/22/2023	02/28/2024

Renew food manager certificate. Store copy on site for review.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: POKIRITO

Facility ID: FA0012642

Site Address: 848 FOOTHILL BLVD, SAN LUIS OBISPO

Record ID: PR0018099

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 12/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K026: Approved Thawing Methods Used, Frozen Food Observed raw chicken being thawed on a rack near the prep table. Discontinue thawing potentially hazardous foods at room temperature immediately. Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.	0.5		<u>Uncorrected as of 5/2/2025</u>
K029: Toxic Substances Properly Identified, Stored, Used Observed a container of unapproved pesticide in the facility. Only pesticides that are specifically formulated for food facilities and applied by licensed pest control professionals may be used. Discontinue the use of all "household use only" insecticides in the food facility.	0.5	12/26/2024	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed the stand up cooler door gasket in disrepair. Repair the gasket.	0.5	12/26/2024	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use 1) Observed unsecured CO2 cylinders. Properly secure the pressurized CO2 tank. 2) Observed in-use utensils stored in a container of ice water. In-use utensils must be stored in a container of water over 135F or else cleaned at least every 4 hours.	0.5	12/26/2024	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed a gap beneath the screen door. Seal all entry points to prevent vermin harborage.	0.5	12/26/2024	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 10/30/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: Overall, the facility is clean and appears to be well managed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Obtain current Food Safety Manager certification for at least one owner or employee, and keep the original certificate on site.	1.0	11/30/2023	12/26/2024
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	10/30/2023	12/26/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: PONO PACIFIC KITCHEN

Facility ID: FA0015599

Site Address: 228 W GRAND AVE, GROVER BEACH

Record ID: PR0021076

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 06/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	06/06/2024	Corrected On Site
Dish machine was out of sanitizer at time of inspection and was actively being used. Ensure the dish machine is dispensing 50ppm chlorine sanitizer before washing dishes. Corrective action: employee installed new container of sanitizer and by end of inspection the machine was running properly. Ensure all dishes that were washed get rewashed with sanitizer.			
K016: Shell Stock: Quality, Storage, Tags	2.0	06/06/2024	Corrected On Site
Observed raw oysters without tags. Maintain shellfish certification tags with the original container until empty, and then maintain tags in chronological order on the premises for a period of not less than 90 days from the date of harvest. Corrected on site.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	06/06/2024	Uncorrected as of 5/2/2025
- Obtain chlorine sanitizer test strips for the dish machine. Test each day to ensure the dish machine is dispensing at least 50ppm. - Install a 6 inch high metal splash guard between the 3-compartment sink and the food preparation sink to prevent cross contamination. A splash guard on the hand sink is highly recommended.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	06/06/2024	Uncorrected as of 5/2/2025
- Observed very heavy grease accumulation on the ventilation hood filters. Clean more regularly to prevent fire hazard. REPEAT VIOLATION. - Clean the fan cover inside the walk-in.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	06/06/2024	Uncorrected as of 5/2/2025
Observed front and side door propped open. Facility does not have an enclosed kitchen and needs to protect from entrance of vermin. Either keep doors closed, install screens, or install air curtains to keep out the flies.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	06/06/2024	Uncorrected as of 5/2/2025
Clean the walls by the dish machine.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	06/06/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATIONS: - Hood filters need cleaning			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: POPEYES CHICKEN

Facility ID: FA0011999

Site Address: 840 FOOTHILL BLVD, SAN LUIS OBISPO

Record ID: PR0017386

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 11/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: The purpose of this visit was to perform a routine inspection.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>		Uncorrected as of 5/2/2025
Measured the hot water at a maximum of 117F. Maintain an adequate supply of hot potable water (minimum of 120°F) and cold potable water under pressure to all sinks (except hand washing sinks).			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>		Uncorrected as of 5/2/2025
The dumpster was uncovered at the time of the inspection. Ensure refuse container and dumpster lids are maintained closed when not in use.			



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Facility Name: POPOLO CATERING

Facility ID: FA0000749

Site Address: 1605 CALLE JOAQUIN, SAN LUIS OBISPO

Record ID: PR0016128

Program Description: MR40 - DEPENDENT FOOD SERVICE OPERATOR-MODERATE PREP

Inspection Date: 03/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Measured the final rinse of the dish machine to be greater than 0 ppm chlorine, but less than 50 ppm. Provide and maintain proper sanitizer concentration to ensure proper sanitization.	<u>3.0</u>		<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed the back door of the facility propped open. Maintain all exterior doors closed except when in use.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 05/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed two dented cans in the dry storage area. Manager disposed of them out onsite.	<u>0.5</u>	<u>05/09/2024</u>	<u>Corrected On Site</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed unglued gasket from 3-door refrigerator. Repair or replace.	<u>0.5</u>	<u>05/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: PPK ON THE PARK

Facility ID: FA0006076

Site Address: 625 12TH ST, PASO ROBLES

Record ID: PR0009350

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 03/19/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used	<u>0.5</u>	<u>03/19/2025</u>	<u>Corrected On Site</u>
Properly label all spray bottles with cleaning agents. Corrected on site.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>09/19/2025</u>	<u>03/19/2025</u>
- Observed duct tape being utilized along the door handle (due to a break) of the prep refrigeration unit. Ensure that it is repaired and/or replaced. - The top lid of the prep refrigeration unit was unstable and fell out of place when opened. Ensure that the screws are tightened and/or replace.			
** Ensure all equipment is maintained clean, functional, and in good repair.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
Repeat Violation: K035			

Inspection Date: 05/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>		<u>Uncorrected as of 5/2/2025</u>
1. Hand wash station in dough room missing paper towels and hand soap at the time of inspection. Keep hand wash stations stocked at all times for thorough and frequent hand washing. 2. Observed hand wash sink in dough room blocked. It was filled with a plastic container and utensils. Discontinue blocking access to the hand wash sinks at all times. Ensure hand wash sink is clear of debris, available for use at all times.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>05/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
No sanitizer buckets were observed set up at the time of the inspection. Ensure sanitizer buckets are setup and maintain a concentration of at least 100 ppm chlorine or 200 ppm quat concentration. Ensure test strips are obtained and used to monitor sanitizer in solution.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>05/24/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Repeat violation: Observed a box of chicken and a box of celery on the floor in walk-in refrigeration unit. Store food at least 6 inches off the ground.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>05/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Repeat violatin: 1. Clean and sanitize grime from ice chute. 2. Observed a build up of food debris on refrigeration gaskets and shelving. Ensure equipment is maintained clean, functional, and in good repair. 3. Observed broken gasket on refrigeration unit in the front. Repair or replace.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>05/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Main walk ways are cleaned, however, there is a build up of food debris on the floors around equipment, specifically in the dough room and walk in refrigeration unit.. Implement a cleaning schedule to ensure floors are cleaned on a regular basis. Be sure to clean under and around equipment and storage areas.			
K049: Permits Available	<u>0.5</u>	<u>05/24/2024</u>	<u>03/20/2025</u>
Maintain the 2024 Public Health Permit in a conspicuous place.			

Two Years of Retail Food Facility Inspection Results

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Facility Name: PPK ON THE PARK

Facility ID: FA0006076

Site Address: 625 12TH ST, PASO ROBLES

Record ID: PR0009350

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 05/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 07/27/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	07/27/2023	Corrected On Site
Ensure paper towels are placed in dispenser. Observed paper towels on shelf above dispenser. Corrected on site.			
K030: Food Storage; Food Storage Containers Identified	0.5	07/27/2023	Corrected On Site
Observed food stored on the floor in walk-in refrigeration unit. Store food at least 6 inches off the ground. Corrected on site.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	07/28/2023	Uncorrected as of 5/2/2025
Clean and sanitize mold from ice chute.			



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FA0017747

PR0022912

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PREMIUM MEAT MARKET

Facility ID: FA0017747

Site Address: 2252 BROAD ST UNIT 130, SAN LUIS OBISPO

Record ID: PR0022912

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 04/08/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 03/17/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PRESS QUESADILLA GRILL

Facility ID: FA0017032

Site Address: 773 E FOOTHILL BLVD STE A, SAN LUIS OBISPO

Record ID: PR0022666

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/24/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

- 1) Cooling
- 2) Sanitizer concentration and testing
- 3) Warewashing
- 4) Food in reduced oxygen packaging.

Violation Item	Points Lost	Comply By Date	Complied On Date

K014: Food Contact Surfaces: Clean and Sanitized	2.0	01/24/2025	

No sanitizer buckets were set up during active prep.

This violation was corrected by employees setting up sanitizer buckets and testing them for proper sanitizer concentration.

During active food preparation, set up sanitizer buckets to sanitize food contact surfaces as needed.

Inspection Date: 10/21/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Clean and sanitize prior to opening to the public



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PRICE STREET MARKET

Facility ID: FA0000417

Site Address: 1100 PRICE ST, PISMO BEACH

Record ID: PR0000417

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 01/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Maintain floors of walk-in clean. Remove excess debris under shelving.	<u>0.5</u>	<u>01/27/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Post permit in an easily visible location.	<u>0.5</u>	<u>01/27/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 10/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0



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FA0017040

PR0022673

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PRIMAL HOUSE LLC

Facility ID: FA0017040

Site Address: 3330 RAMADA DR, PASO ROBLES

Record ID: PR0022673

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 09/30/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Frunchroom is approved to open/operate.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PROOF & GATHER BAKING COMPANY

Facility ID: FA0015926

Site Address: 778 HIGUERA ST UNIT A, SAN LUIS OBISPO

Record ID: PR0021444

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 11/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 03/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NOT APPLICABLE

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K036: Equipment, Utensils and Linens: Storage and Use

0.5

03/22/2024

11/26/2024

1) Observed ice scooper resting on top of table. Ensure ice scoop has a hook to hang on or holster to ensure ice scoop remains sanitary as it is a food contact surface.

2) Observed scooper in granola bin with the handle resting on product. Ensure handles are sticking out of the product or provide hooks/holsters for each scoop. This is necessary for them to remain sanitary.

K044: Premises; Personal/Cleaning Items; Vermin-Proofing

0.5

03/29/2024

11/26/2024

Observed employee jackets hanging on mop hooks. Ensure employees have a place to hang jackets and personal items in order to keep mop hooks available. Hang mops to ensure they properly dry out.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PROOF & GATHER BAKING COMPANY

Facility ID: FA0016768

Site Address: 3075 LIMESTONE WY, PASO ROBLES

Record ID: PR0022389

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 03/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Ensure sanitizer solution is created and available for use during times of food preparation. (COS)	<u>3.0</u>	<u>03/27/2025</u>	<u>Corrected On Site</u>
K027: Food Separated and Protected Ensure raw meats (bacon) is stored below ready to eat foods.	<u>1.0</u>	<u>03/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified Ensure spray bottles are labeled as to the contents of the containers.	<u>0.5</u>	<u>03/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Clean and sanitize refrigeration base of food debris build up.	<u>0.5</u>	<u>03/31/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices Replace missing hot water handle at hand wash sink. Employees are using hand wash sink, equipped with hot water near the three compartment sink.	<u>0.5</u>	<u>04/10/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 07/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0 07/11/2024 03/27/2025

Inspection Date: 05/09/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Proof & Gather Baking Company is approved to open.



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FA0016134

PR0021695

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PROTEIN FUSION

Facility ID: FA0016134

Site Address: 8240 EL CAMINO REAL, ATASCADERO

Record ID: PR0021695

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 09/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Properly elevate non commercial grade freezer on either legs or wheels.	<u>0.5</u>	<u>10/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>10/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Ensure the toilet room has a self-closing door mechanism in working order.	<u>0.5</u>	<u>10/16/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: PUFFER'S OF PISMO

Facility ID: FA0012343

Site Address: 781 PRICE ST STE A, PISMO BEACH

Record ID: PR0018811

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Food Manager Certificate on file is expired. Renew.	<u>1.0</u>	<u>09/23/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used - Sanitizer solution in the 3-compartment sink was not at high enough concentration. Ensure 200ppm quat sanitizer using appropriate test strips. No food prep or warewashing was occurring during inspection. Corrected on site. - Obtain quat sanitizer test strips and use daily.	<u>0.5</u>	<u>12/23/2024</u>	<u>Corrected On Site</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Vinyl flooring in kitchen and janitorial closet is degrading. Plan for future repairs.	<u>0.5</u>	<u>09/23/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 07/14/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Food Manager Certificate on file is expired. Renew.	<u>1.0</u>	<u>07/14/2023</u>	<u>12/26/2024</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Facility has an unenclosed kitchen. Observed windows open without screens. Ensure that all windows and doors that remain open are equipped with a tight fitting screen or keep them closed to prevent entrance of vermin (flies, cockroaches, rodents, etc.) Repair the back door so that there are no gaps on the sides and bottom.	<u>0.5</u>	<u>07/14/2023</u>	<u>12/26/2024</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Vinyl flooring in kitchen is degrading. Plan for future repairs.	<u>0.5</u>	<u>07/14/2023</u>	<u>12/26/2024</u>



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FA0015709

PR0021215

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: Q-TEAM

Facility ID: FA0015709

Site Address: 4750 ALLENE WY, SAN LUIS OBISPO

Record ID: PR0021215

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 01/08/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Space verified, no food storage observed.

Inspection Date: 02/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Set up observed at the commissary kitchen



County of San Luis Obispo
Environmental Health Services Division
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FA0013379

PR0018906

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: QUALITY INN

Facility ID: FA0013379

Site Address: 9260 CASTILLO DR, SAN SIMEON

Record ID: PR0018906

Program Description: LR23 - RESTAURANT (SEATING UNDER 10) - MINIMAL PREP

Inspection Date: 05/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: QUALITY SUITES

Facility ID: FA0000604

Site Address: 1631 MONTEREY ST, SAN LUIS OBISPO

Record ID: PR0000604

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 08/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed mini refrigerator temperature at self serve bar at 48F. Ensure all refrigeration units stay at 41F or below. Food was voluntarily discarded at inspection.	3.0	08/21/2024	Corrected On Site
K023: No Rodents, Insects, Birds, or Animals Observed several flies throughout the kitchen. Ensure all three doors remain closed as the air curtains are not keeping flies out.	2.0	08/21/2024	Corrected On Site
K039: Thermometers Provided and Accurate Ensure all refrigeration units have secondary thermometers.	0.5	08/21/2024	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Observed outdated permit on display, ensure current permit is posted.	0.5	08/21/2024	Uncorrected as of 5/2/2025

Inspection Date: 10/24/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: Facility was not operating during time of inspection (it only operates in the morning for breakfast service). Facility presented clean and well maintained during time of inspection.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops being left outside to dry against wall. Ensure mops are hung up to air dry without soiling walls or other equipment. Facility has a mop rack installed.	0.5	10/25/2023	08/21/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: QUE PASA MEXICAN CAFE

Facility ID: FA0008877

Site Address: 6917 EL CAMINO REAL STE G, ATASCADERO

Record ID: PR0014894

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies One of the hand washing stations was missing paper towels and its dispenser. Ensure that installation of a towel dispenser occurs. All hand washing stations must be stocked with the appropriate supplies.	3.0	11/15/2024	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage: Food Storage Containers Identified Provide labels to all bulk containers to indicate the contents inside.	0.5	11/15/2024	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Supply of test strips was all out. Restock the approved and correct testing equipment to test for sanitizer concentration.	0.5	11/15/2024	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Properly secure the pressurized CO2 tank. Corrected on site.	0.5	11/05/2024	<u>Corrected On Site</u>

Inspection Date: 04/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: Facility is in overall good condition. It is evident that the manger communicates well with his employees to make appropriate changes.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K036: Equipment, Utensils and Linens: Storage and Use Properly secure the pressurized CO2 tank. Corrected on site.	0.5	04/08/2024	<u>Corrected On Site</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Thoroughly clean and maintain all floors, walls, and ceilings. -Ensure that you pay close attention underneath the racks that are placed along the walls. -Clean and remove the dust and debris near the fan, in the walk-in refrigerator.	0.5	04/19/2024	11/06/2024



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as of 5/2/2025

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Facility Name: QUESADILLA GORILLA

Facility ID: FA0016735

Site Address: 790 FOOTHILL BLVD STE 140, SAN LUIS OBISPO

Record ID: PR0022845

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies No paper towels were available from the wall mounted dispenser in one of the hand sinks. Provide approved handwashing cleanser and towels or drying device in dispensers at or adjacent to each hand washing facility.	<u>3.0</u>	<u>03/28/2025</u>	
K034: Warewashing Facility/Test Strips: Adequate, Used No chlorine test strips for the front of the house glass washer were available at the time of the inspection. Provide approved and correct testing equipment to test for sanitizer concentration and/or hot water temperature.	<u>0.5</u>	<u>Uncorrected as of 5/2/2025</u>	
K049: Permits Available The health permit was not observed posted. Maintain the Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>Uncorrected as of 5/2/2025</u>	

Inspection Date: 02/03/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: The purpose of this visit was to perform an opening inspection after completing the construction phase, prior to operation.

Education and direction regarding the following topics were given at the time of the inspection:

- 1) High temperature test strips for the under counter glass washer.
- 2) Test strips for the BOH dish machine.
- 3) Glove usage
- 4) Cooling



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FA0015941

PR0021460

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: RAD JUICE, LLC

Facility ID: FA0015941

Site Address: 3563 SUELDO ST STE H, SAN LUIS OBISPO

Record ID: PR0021460

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 01/23/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K024: Person In Charge Present and Performs Duties; Valid Certification

1.0

01/24/2025

Uncorrected as of 5/2/2025

Please send your inspector updated food managers card.

Inspection Date: 02/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: No violations observed



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FA0000074

PR0000074

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: RAGGED POINT INN

Facility ID: FA0000074

Site Address: 19019 HWY 1, RAGGED POINT

Record ID: PR0000074

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 06/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: RAGGED POINT INN

Facility ID: FA0000074

Site Address: 19019 HWY 1, RAGGED POINT

Record ID: PR0009258

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 06/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gaskets on prep cooler. Repair or replace.	<u>0.5</u>	<u>12/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Ensure all light bulbs are either shatter proof/coated/or shielded to prevent contamination of food/equipment/utensils.	<u>0.5</u>	<u>12/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Observed areas of floor in walk-in freezer missing and peeling off and missing wall section in coffee bar area. Ensure all floors and walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint. Plan for future repairs, contact your inspector for approved materials prior to replacement. 2) Clean hard to reach areas behind equipment more frequently to prevent debris buildup from occurring.	<u>0.5</u>	<u>12/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: RAGGED POINT INN

Facility ID: FA0000074

Site Address: 19019 HWY 1, RAGGED POINT

Record ID: PR0010193

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 06/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K035: Adequate/Approved Equipment/Utensils, Maintained Observed debris accumulation on meat slicer. Ensure equipment is cleaned, sanitized and maintained clean after use.	<u>0.5</u>	<u>06/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed damaged ceiling in food prep area. Repair or replace.	<u>0.5</u>	<u>12/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: RAKU RAMEN

Facility ID: FA0015042

Site Address: 799 FOOTHILL BLVD, SAN LUIS OBISPO

Record ID: PR0020448

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 01/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 86.5

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

- 1) Sanitizer bucket setup, concentration and testing.
- 2) Manual Warewashing
- 3) Proper Cooling

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>01/07/2025</u>	<u>Corrected On Site</u>
No paper towels were available from the hot line hand sink dispenser. Provide approved handwashing cleanser and towels or drying device in dispensers at or adjacent to each hand washing facility.			
K007: Proper Hot and Cold Holding Temperatures	<u>5.0</u>	<u>01/07/2025</u>	<u>Corrected On Site</u>
Measured the following temperatures: Cooked rice 130F, cooked beans 47F, cooked broccoli 45F, unshelled boiled eggs 53F, pot stickers 50F, cooked cabbage 55F. Observed rehydrated mushrooms on the prep table. The operator stated that the mushrooms are rehydrated at ambient temperature in water overnight. The operator is directed to rehydrate the mushrooms in the walk in cooler to maintain them at 41 F or below. Observed portioned bowls of soup base stored at ambient temperature. The operator is directed to provide documentation that the soup base is not potentially hazardous food by confirming that the water activity is .85 or less, or that the pH is 4.6 or below at 75F. Otherwise the soup base must be held either above 135F or below 41F.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>01/07/2025</u>	<u>Corrected On Site</u>
No sanitizer was measured in the final rinse of the dish machine. Observed food contact utensils in the dish machine that had been washed without a sanitizing step. Clean and sanitize multi-use utensils and equipment in the following manner after coming in contact with food or becoming contaminated; wash with detergent and water not less than 100°F; rinse with clear potable water; sanitize with 100 ppm chlorine for 30 seconds, 200 ppm quaternary ammonium for 1 minute, 25ppm iodine for 1 minute, complete immersion in water of at least 171° F for 30 seconds, or other methods as approved. This violation was corrected by the operator filling the sanitizer container and rewashing the dishes.			
K027: Food Separated and Protected	<u>1.0</u>	<u>01/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed raw shell eggs stored over ready to eat lettuce. To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>01/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed an accumulation of ice around the walk in freezer door. Observed an accumulation of ice on the walk in freezer condensation drain line.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>01/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed an accumulation of unused items in the electrical room. Remove unused items to eliminate areas of vermin harborage.			
K041: Plumbing: Proper Backflow Devices	<u>0.5</u>	<u>01/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>
No airgap was observed from one wastewater line at the hot line and one at the walk in freezer floor sink. Ensure preparation and warewashing sinks and other equipment with drain lines drain via indirect connection to an approved receptacle.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: **Ralphs Grocery #271**

Facility ID: FA0001184

Site Address: 1240 Los Osos Valley RD, Los Osos

Record ID: PR0001184

Program Description: HR14 - RETAIL MKT (ABOVE 10,000 SF) - FULL PREP

Inspection Date: **12/20/2024**

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: **99.0** Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K038: Approved Lighting/Ventilation: Adequate, Used Observed a gap between grease filters in the chicken fryer exhaust hood. Ensure that grease filters are installed in a way that prevents grease from being discharged beyond the filters.	0.5		Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed a broken base cove tile behind the display case in the butcher area. Repair the tile.	0.5		Uncorrected as of 5/2/2025

Inspection Date: **06/24/2024**

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: **86.5**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed multiple hand wash sinks blocked by trash cans and/or supplies inside of them. Ensure every hand wash sink is easily accessible at all times.	3.0	06/24/2024	12/20/2024
K007: Proper Hot and Cold Holding Temperatures Observed meat display refrigeration unit at 48F. Food was still at 41F. All potentially hazardous food items were removed from unit. Ensure refrigeration units are maintained at 41F or below	3.0	06/24/2024	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized Observed no sanitizer solution set up during active food preparation in meat department. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium.	3.0	06/24/2024	12/20/2024
K035: Adequate/Approved Equipment/Utensils, Maintained Observed fan covers missing and one fan built up with ice (unable to move) in walk-in freezer. Ensure all equipment is maintained in good repair.	0.5	06/26/2024	12/20/2024
K038: Approved Lighting/Ventilation: Adequate, Used - Observed lights out in hood system. Repair/replace. - Observed hood system fans not working properly. Repair/replace. Ensure hood system ventilation is maintained in good repair.	0.5	06/26/2024	12/20/2024
K039: Thermometers Provided and Accurate Ensure all refrigeration units have secondary thermometers.	0.5	06/25/2024	12/20/2024
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops being stored in mop bucket. Ensure all mops are hung up to air dry without soiling walls or equipment. Facility has a mop rack.	0.5	06/25/2024	12/20/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: Ralphs Grocery #271

Facility ID: FA0001184

Site Address: 1240 Los Osos Valley RD, Los Osos

Record ID: PR0001184

Program Description: HR14 - RETAIL MKT (ABOVE 10,000 SF) - FULL PREP

Inspection Date: 06/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 86.5

Overall Inspection Comments: None entered

<u>Violation Item</u>	<u>Points Lost</u>	<u>Comply By Date</u>	<u>Complied On Date</u>

<u>K045: Floors/Walls/Ceilings: Built, Maintained, Clean</u>	<u>0.5</u>	<u>06/26/2024</u>	<u>12/20/2024</u>

- REPEAT VIOLATION: Observed food debris/grime throughout back prep areas and in walk-in units.
- Observed grate on ceiling of deli filled with grease/debris.

Ensure all floors/walls/ceilings are maintained clean. Facility needs to deep clean all floors/walls/ ceilings on a regular basis.

<u>K054: Repeat Violations - Good Retail Practices (24 -51)</u>	<u>2.0</u>	<u>06/24/2024</u>	<u>12/20/2024</u>

See comments in section 45.



Two Years of Retail Food Facility Inspection Results

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Facility Name: **Ralphs Grocery #656**

Facility ID: FA0005284

Site Address: 201 MADONNA RD, San Luis Obispo

Record ID: PR0007925

Program Description: HR14 - RETAIL MKT (ABOVE 10,000 SF) - FULL PREP

Inspection Date: 11/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Food manager card on file is out of date. Please send current food manager card.	<u>1.0</u>	<u>11/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K033: Nonfood-Contact Surfaces Clean Observed mold like substance under shelving in the dairy refrigeration units. Clean and sanitize.	<u>0.5</u>	<u>11/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 01/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K013: Food in Good Condition, Safe and Unadulterated Multiple containers of infant food and formula were observed with expired "use by" dates. Train staff to carefully monitor infant food and formula to ensure that expired items are removed from retail. FIFO practices should be in place to assist with this goal. Staff were summoned by management to start removing the expired items immediately, and the violation was corrected on site.	<u>2.0</u>	<u>01/23/2024</u>	<u>Corrected On Site</u>
K033: Nonfood-Contact Surfaces Clean Surfaces and floors of the baking area were observed to be soiled and the area appears disorganized. Clean, de-clutter, and maintain the area clean and sanitary.	<u>0.5</u>	<u>01/24/2024</u>	<u>11/13/2024</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Floors under frying equipment were observed with excessive grease and debris. Floor perimeters throughout the facility were observed soiled with residue and debris. Modify cleaning schedules to maintain these areas clean and sanitary.	<u>0.5</u>	<u>03/23/2024</u>	<u>11/13/2024</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>02/23/2024</u>	<u>11/13/2024</u>



Two Years of Retail Food Facility Inspection Results

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Facility Name: RAMEN @ 805

Facility ID: FA0016709

Site Address: 807 13TH ST, PASO ROBLES

Record ID: PR0022318

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 81.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed a whisk being stored in hand wash sink. Ensure hand wash sink is clear of debris, available for use at all times. Corrected on site.	3.0	11/19/2024	Corrected On Site
K007: Proper Hot and Cold Holding Temperatures Observed several containers of mayonnaise being stored on prep tables that measured 67°F. Staff advised it had been sitting out since opening. Maintain all potentially hazardous foods (PHF) at 41°F or below. Staff voluntarily discarded product.	3.0	11/19/2024	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized REPEAT VIOLATION: Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.	3.0	11/19/2024	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.	1.0	11/22/2024	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Observed build up on the ice chute. Clean and sanitizer regularly. Corrected on site.	0.5	11/19/2024	Corrected On Site
K034: Warewashing Facility/Test Strips: Adequate, Used REPEAT VIOLATION: Automatic dish machine measured 0 ppm chlorine. Discontinue use until dispenses 50 ppm chlorine sanitizer. Utilize sanitizer test strips to confirm correct concentrations. Corrected on site.	0.5	11/19/2024	Corrected On Site
K035: Adequate/Approved Equipment/Utensils, Maintained Observed two containers collecting water on the floor below ice machine. Ensure equipment is maintained clean, functional, and in good repair. Staff advised they are waiting for a part to come in, to repair the machine.	0.5	11/29/2024	Uncorrected as of 5/2/2025
K053: Repeat Violations - Critical (1 - 23) See comments in section 14.	5.0		Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 24 and 34.	2.0		Uncorrected as of 5/2/2025

Inspection Date: 05/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed no sanitizer buckets on prep line at the time of the inspection. Ensure 100 ppm chlorine or 200 ppm quat sanitizer buckets are created and available for use in food prep areas. Ensure sanitizer test strips are used to monitor sanitizer in solution. Corrected on site.	3.0	05/15/2024	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.	1.0	05/31/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: RAMEN @ 805

Facility ID: FA0016709

Site Address: 807 13TH ST, PASO ROBLES

Record ID: PR0022318

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 05/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5		Uncorrected as of 5/2/2025
1. Automatic dish machine measured 0 ppm chlorine. Discontinue use until dispenses 50 ppm chlorine sanitizer. Utilize sanitizer test strips to confirm correct concentrations.			
2. Ensure quat test strips are obtained and used to measure 200 ppm quat in solution at the 3-compartment sink and in the wiping cloth buckets. (Chlorine test were on site to test the automatic dish machine.)			
K040: Wiping Cloths: Properly Used and Stored	0.5	05/24/2024	Uncorrected as of 5/2/2025
Observed several sponges in prep sink and 3 compartment sink. Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.			
K047: Signs Posted; Last Inspection Report Available	0.5	05/17/2024	11/19/2024
Unable to verify copy of last inspection report. Maintain a copy of the most recent routine inspection report at the facility.			

Inspection Date: 03/21/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility approved to operate.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: RANCHITA CANYON VINEYARD

Facility ID: FA0014859

Site Address: 3439 RANCHITA CANYON VINEYARD, SAN MIGUEL

Record ID: PR0020296

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 04/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K024: Person In Charge Present and Performs Duties; Valid Certification

1.0

04/26/2024

Uncorrected as of 5/2/2025

Ensure Food Handler cards are obtained and copies of certificates are stored on site for inspector review.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: RANCHO NIPOMO DELI & BBQ

Facility ID: FA0007225

Site Address: 108 CUYAMA LN, NIPOMO

Record ID: PR0011185

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed some food items on floor of walk in refrigeration unit. Ensure all food is elevated at least 6 inches above the ground.	0.5	02/05/2025	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Observed debris on fan near walk in refrigerator. Ensure all non food contact surfaces are maintained clean.	0.5	02/06/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed food debris on floor of walk-in refrigeration unit. Ensure all equipment is maintained clean.	0.5	02/07/2025	Uncorrected as of 5/2/2025
K041: Plumbing; Proper Backflow Devices REPEAT VIOLATION: Observed pipes going into floor sinks throughout kitchen/bar area. Ensure there is an air gap (at least one inch) from the water inlet to the rim of the floor sink.	0.5	02/18/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed food debris/grime underneath equipment. Ensure all floors are maintained clean. - Observed hole in wall near back door. Repair/replace. Ensure all walls are maintained smooth, nonabsorbent and easily cleanable. - Observed broken cove tiles in kitchen near back prep area. Ensure all flooring is maintained in good repair.	0.5	02/18/2025	Uncorrected as of 5/2/2025

Inspection Date: 01/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.0

Overall Inspection Comments: Facility is very well organized and maintained clean.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed one hand wash sink being used to rinse produce. Ensure all hand wash sinks are only used for hand washing and food preparation sink is used for washing produce. Corrected on site.	3.0	01/30/2024	Corrected On Site
K021: Hot and Cold Water Available Repeat Violation: Hand wash sink at bar and hand wash sink at two toilet rooms in bar area were unable to provide warm pressurized (100F) water. Discontinue use of these sinks for hand washing until warm water is restored. Ensure employees are using hand wash sinks with warm water. Warm and hot water were available at all other sinks in the facility. There are multiple hand wash sinks in the kitchen and two toilet rooms (near cashier) that have warm, pressurized water available. Owner is going to call the plumber/ water system provider to see what the issue could be at the facility.	2.0	01/30/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Repeat Violation: Observed cracked light cover in back work station. Repair/replace.	0.5	01/31/2024	Uncorrected as of 5/2/2025
K041: Plumbing; Proper Backflow Devices Observed pipes going into floor sinks throughout kitchen/bar area. Ensure there is an air gap (at least one inch) from the water inlet to the rim of the floor sink.	0.5	02/07/2024	Uncorrected as of 5/2/2025
K053: Repeat Violations - Critical (1 - 23) See comments in section 21.	5.0	01/30/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** RANCHO NIPOMO DELI & BBQ**Facility ID:** FA0007225**Site Address:** 108 CUYAMA LN, NIPOMO**Record ID:** PR0011185**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 01/30/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 87.0**Overall Inspection Comments:** Facility is very well organized and maintained clean.

Violation Item	Points Lost	Comply By Date	Complied On Date
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 38.	<u>2.0</u>	<u>01/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>



County of San Luis Obispo
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FA0013848

PR0019345

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: RANCHO OLIVOS

Facility ID: FA0013848

Site Address: 699 EMBARCADERO # 4, MORRO BAY

Record ID: PR0019345

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 06/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K049: Permits Available

0.5

06/21/2024

Uncorrected as of 5/2/2025

Maintain the Public Health Permit in a conspicuous place.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: RANCHO VIEJO

Facility ID: FA0007397

Site Address: 505 ORCHARD RD STE #EE, NIPOMO

Record ID: PR0011416

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed bag of onions and box of lemons being stored on floor of kitchen. Ensure all food items are elevated 6 inches above the ground.	0.5	01/30/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed meat being portioned, marinated and frozen in store plastic bags. Discontinue this practice. Ensure food items are stored in commercial and food grade bags.	0.5	01/29/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed free standing CO2 tanks in front prep station. Ensure all CO2 tanks are affixed to a rigid structure.	0.5	01/28/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Repeat Violation: Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility has a mop rack.	0.5	01/28/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed particle board ceiling tiles. Ensure all ceiling tiles are smooth, nonabsorbent and easily cleanable. Manager plans to replace them. - Observed build up of dust on ceiling tiles above prep line. Ensure ceiling is maintained clean. Facility plans to replace these tiles.	0.5	02/03/2025	Uncorrected as of 5/2/2025

Inspection Date: 06/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 81.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. If violations noted on this report are not corrected by the "Next Inspection Date" indicated above; a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed walk-in refrigeration unit at 50F. All potentially hazardous food (PHF) items were probed at 47F, all PHFs were voluntarily discarded by staff. VC&D form attached with approximate amounts of PHFs discarded. Discontinue use of walk-in refrigerator until repaired. Ensure all refrigeration units and PHFs are maintained at 41F or below.	3.0	06/05/2024	Corrected On Site
K009: Proper Cooling Methods Observed food items being cooled in large, deep buckets. Discontinue cooling PHF using unapproved methods. All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours. The rapid cooling of POTENTIALLY HAZARDOUS FOODs shall be accomplished in accordance with the time and temperature criteria specified in Section 114002 by using one or more of the following methods based on the type of FOOD being cooled: (1) Placing the FOOD in shallow pans.; (2) Separating the FOOD into smaller or thinner portions.; (3) Using rapid cooling EQUIPMENT.; (4) Using containers that facilitate heat transfer.; (5) Adding ice as an ingredient.; (6) Using ice paddles.; (7) Inserting appropriately designed containers in an ice bath and stirring frequently.; (8) In accordance with an HACCP PLAN adopted pursuant to this part.; (9) Utilizing other effective means that have been APPROVED by the ENFORCEMENT AGENCY	2.0	06/05/2024	Corrected On Site

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>
Facility Name: RANCHO VIEJO
Facility ID: FA0007397

Site Address: 505 ORCHARD RD STE #EE, NIPOMO

Record ID: PR0011416

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 06/05/2024
Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 81.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. If violations noted on this report are not corrected by the "Next Inspection Date" indicated above; a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	06/05/2024	Corrected On Site
- Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach/chlorine. Corrected on site. - REPEAT VIOLATION: Observed grime in soda nozzles. Ensure food contact surfaces are cleaned and sanitized on a regular basis.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	07/05/2024	01/27/2025
REPEAT VIOLATION: Observed no valid food manager or food handler cards. Ensure at least one employee/manager obtains a food manager safety certification and ensure all other employees obtain a food handler card. Facility will need to obtain food safety certifications by next inspection and store copies on site.			
K030: Food Storage; Food Storage Containers Identified	0.5	06/05/2024	01/27/2025
- Observed food being stored on the walk in floor. - Observed onions being stored in buckets on floor in kitchen. Ensure all food items are stored 6 inches above the ground.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	06/07/2024	01/27/2025
REPEAT VIOLATION: Observed no sanitizer test strips. Ensure facility obtains correct testing equipment to measure sanitizer concentration.			
K039: Thermometers Provided and Accurate	0.5	06/05/2024	Corrected On Site
REPEAT VIOLATION: Observed no secondary thermometer in walk-in refrigerator. Ensure all refrigeration units have secondary thermometers. Corrected on site.			
K040: Wiping Cloths: Properly Used and Stored	0.5	06/05/2024	01/27/2025
REPEAT VIOLATION: Observed wiping cloths being kept on prep line. Ensure wiping cloths are maintained in sanitizer solution when not in use.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	06/06/2024	01/27/2025
REPEAT VIOLATIONS: - Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility has a mop rack. - Observed back door propped open to kitchen. Ensure all exterior doors are maintained closed when not in use.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	06/12/2024	01/27/2025
REPEAT VIOLATIONS: - Observed degrading cove base around outside of walk-in refrigerator. Ensure all flooring is maintained in good repair. - Observed build up of black material on ceiling tiles around fan near corner of kitchen. Ensure floors/walls/ceilings are maintained clean and in good repair.			
K053: Repeat Violations - Critical (1 - 23)	5.0	06/05/2024	01/27/2025
See comments in section 14.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	06/05/2024	01/27/2025
See comments in sections 24, 34, 39, 40, 44 and 45.			

Inspection Date: 10/16/2023
Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: None entered

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: RANCHO VIEJO

Facility ID: FA0007397

Site Address: 505 ORCHARD RD STE #EE, NIPOMO

Record ID: PR0011416

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/16/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed grime in soda nozzles. Ensure soda nozzles are cleaned and sanitized on a regular basis.	<u>3.0</u>	<u>10/16/2023</u>	<u>06/05/2024</u>
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Observed expired food safety certifications. Ensure all employees have food safety certification. At least one employee needs to obtain a food manager certification. Obtain all certifications within 60 days and provide proof to inspector.	<u>1.0</u>	<u>12/18/2023</u>	<u>06/05/2024</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Observed no sanitizer test strips. Ensure facility obtains correct testing equipment to measure sanitizer concentration.	<u>0.5</u>	<u>10/17/2023</u>	<u>06/05/2024</u>
K035: Adequate/Approved Equipment/Utensils, Maintained - Observed grime/build up on ice chute. Ensure ice chute is cleaned and sanitized on a regular basis. - Observed paper towel dispenser in disrepair. Ensure paper towel dispenser is always working and maintained in good repair.	<u>0.5</u>	<u>10/18/2023</u>	<u>06/05/2024</u>
K039: Thermometers Provided and Accurate Observed no secondary thermometer in walk-in refrigerator. Ensure all refrigeration units have secondary thermometers.	<u>0.5</u>	<u>10/16/2023</u>	<u>06/05/2024</u>
K040: Wiping Cloths: Properly Used and Stored - Observed wiping cloth being stored on the side of the sanitizer bucket. Ensure wiping cloths, when not in use, are stored in sanitizer solution. Corrected on site. - Observed sponges being used for warewashing. Discontinue this practice.	<u>0.5</u>	<u>10/16/2023</u>	<u>06/05/2024</u>
K041: Plumbing; Proper Backflow Devices Observed pipe going directly into floor sink underneath automatic dish machine. Ensure there is an air gap (at least 1 inch) between the floor sink and pipe inlet.	<u>0.5</u>	<u>10/30/2023</u>	<u>06/05/2024</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing - Observed mops being stored in mop bucket. Ensure mops are hung up to dry in mop rack. - Observed back door propped open to kitchen. Maintain all exterior doors closed except when in use. Corrected on site.	<u>0.5</u>	<u>10/16/2023</u>	<u>06/05/2024</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed degrading cove base around outside of walk-in refrigerator. Ensure all flooring is maintained in good repair. - Observed build up of black material on ceiling tiles around fan near corner of kitchen. Ensure floors/walls/ceilings are maintained clean and in good repair.	<u>0.5</u>	<u>10/20/2023</u>	<u>06/05/2024</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 24.	<u>2.0</u>	<u>10/16/2023</u>	<u>06/05/2024</u>



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as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: RAVA WINES LLC - TASTING ROOM

Facility ID: FA0012729

Site Address: 6785 CRESTON RD, PASO ROBLES

Record ID: PR0018227

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure all food employees have a valid/current food handler card/certificate and at least one person obtains a Food Managers certificate.	<u>1.0</u>	<u>11/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	<u>0.5</u>	<u>11/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: 1. Ensure all food employees have a valid/current food handler card/certificate and at least one person obtains a Food Managers certificate.	<u>2.0</u>	<u>11/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure all food employees have a valid/current food handler card/certificate.	<u>1.0</u>	<u>04/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K029: Toxic Substances Properly Identified, Stored, Used Discontinue the use of household Raid. Ensure licensed pest management is used in food facility.	<u>0.5</u>	<u>04/09/2024</u>	<u>11/18/2024</u>
K049: Permits Available Post current health permit in a conspicuous location, in the tasting room.	<u>0.5</u>	<u>04/19/2024</u>	<u>11/18/2024</u>

Inspection Date: 08/10/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K030: Food Storage; Food Storage Containers Identified Ensure food is stored 6 inches off the floor in walk in freezer.	<u>0.5</u>	<u>08/11/2023</u>	<u>04/08/2024</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration.	<u>0.5</u>	<u>08/17/2023</u>	<u>04/08/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: RAVA WINES LLC EVENTS CENTER

Facility ID: FA0014911

Site Address: 6785 CRESTON RD, PASO ROBLES

Record ID: PR0020339

Program Description: 1639 - HOST CATERING FACILITY

Inspection Date: 11/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Ensure frozen boxes of strawberries are stored 6" up off floor in the walk-in freezer.	<u>0.5</u>	<u>11/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/10/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals Only service animals are approved in food facility.	<u>2.0</u>	<u>08/10/2023</u>	<u>Corrected On Site</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Discontinue use of sponges on food contact surfaces.	<u>0.5</u>	<u>08/10/2023</u>	<u>11/18/2024</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Ensure ice chute is cleaned and sanitized.	<u>0.5</u>	<u>08/17/2023</u>	<u>11/18/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: RAVINE WATERPARK CONCESSION #1

Facility ID: FA0007502

Site Address: 2301 AIRPORT RD, PASO ROBLES

Record ID: PR0011519

Program Description: MR15 - RETAIL MKT (UNDER 150 SF) - MODERATE PREP

Inspection Date: 05/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained 1. Observed a build up of grime on ice chutes throughout the park. Ensure all equipment is maintained clean. 2. Observed grime build up on soda nozzles throughout the park. Ensure all equipment is maintained clean.	0.5	05/24/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed several unsecured CO2 tanks behind the Surfside Grill. Ensure CO2 tanks are secured to a fixed location.	0.5	05/24/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Sand bar: Observed 3 lights out under hood. Repair or replace. Corrected on site.	0.5	05/22/2024	Corrected On Site



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
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FA0017129

PR0022720

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: REAL FUEL 805

Facility ID: FA0017129

Site Address: 4750 ALLENE WY, SAN LUIS OBISPO

Record ID: PR0022720

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 01/08/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: Inspected as part of commissary inspection. No food prep at time of visit. Set up ok.

Violation Item

Points Lost**Comply By Date****Complied On Date**

K049: Permits Available

0.5

01/15/2025

Uncorrected as of 5/2/2025

You are directed to discontinue operation of this facility AT ONCE due to the lack of a Public Health Permit and the failure of the facility to operate in compliance with the California Health and Safety Code.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: REAN KAEW THAI CUISINE

Facility ID: FA0007505

Site Address: 1212 PARK ST, PASO ROBLES

Record ID: PR0011522

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed employee washing bowls in hand wash sink. Discontinue blocking access to the handwashing sink at all times. Hand wash sinks should only be used for hand washing.	3.0	10/02/2024	Corrected On Site
K007: Proper Hot and Cold Holding Temperatures Observed cut produce on shelves- lemons, mushrooms, carrots, etc. Maintain all potentially hazardous foods (PHF) at 41°F or below or at or above 135°F.	3.0	10/02/2024	Corrected On Site
K027: Food Separated and Protected	1.0		Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed utensils being stored in stagnant water. Ensure utensils are maintained in running water of sufficient velocity OR in a container of water that is maintained at a temperature of 135F and the container is cleaned at least every 24 hours. Corrected on site.	0.5	10/02/2024	Corrected On Site
K040: Wiping Cloths: Properly Used and Stored Observed sponges at 3 comp sink. Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces. All sponges were discarded at the time of the inspection. Corrected on site.	0.5	10/02/2024	

Inspection Date: 12/28/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage: Food Storage Containers Identified Properly elevate food items at least 6 inches above the floor. Observed bags of onion and carrots on the floor in walk in refrigeration unit and bags of rice on the floor in dry storage area.	0.5	01/05/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Clean and sanitize the 3-door refrigeration unit base.	0.5	01/05/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Clean and maintain the hood grease filters and hood surfaces.	0.5	01/19/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.	0.5	01/05/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 06/29/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: REAN KAEW THAI CUISINE

Facility ID: FA0007505

Site Address: 1212 PARK ST, PASO ROBLES

Record ID: PR0011522

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 06/29/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed potentially hazardous foods (PHF) on prep table. Staff advised it had been out for 1 hour, and was moved PHF to prep top refrigeration unit.	<u>3.0</u>	<u>06/29/2023</u>	<u>Corrected On Site</u>
K027: Food Separated and Protected Discontinue storing raw food of animal origin above Ready-to-eat (RTE) foods. Observed raw meat stored above tofu.	<u>1.0</u>	<u>06/29/2023</u>	<u>Corrected On Site</u>
K029: Toxic Substances Properly Identified, Stored, Used Properly label all chemicals and store in an area separate from food and utensils.	<u>0.5</u>	<u>06/29/2023</u>	<u>10/02/2024</u>
K030: Food Storage; Food Storage Containers Identified Properly elevate food items/packages/container at least 6 inches above the floor. Observed box of eggplants on walk in refrigeration unit floor.	<u>0.5</u>	<u>06/29/2023</u>	<u>Corrected On Site</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Clean and sanitize 3 door refrigeration base.	<u>0.5</u>	<u>07/07/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Clean and maintain the hood grease filters and hood surfaces.	<u>0.5</u>	<u>07/31/2023</u>	<u>10/02/2024</u>
K040: Wiping Cloths: Properly Used and Stored Discontinue using sponges on food contact surfaces.	<u>0.5</u>	<u>06/30/2023</u>	<u>10/02/2024</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Clean and sanitize floors under cook line and food preparation areas.	<u>0.5</u>	<u>07/14/2023</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: RECREATIONAL EQUIPMENT, INC.

Facility ID: FA0015096

Site Address: 313 MADONNA RD STE B, SAN LUIS OBISPO

Record ID: PR0020500

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 06/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	06/28/2024	Uncorrected as of 5/2/2025
Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility has a mop rack.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: RED BEE COFFEE LLC

Facility ID: FA0014752

Site Address: 278 W GRAND, GROVER BEACH

Record ID: PR0020202

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 01/08/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>01/15/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Maintain the food preparation sink clean and sanitary. Keep clear of pots. Food preparation sinks shall be used for food preparation only.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>01/15/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Although sanitizer buckets were set up, multi-use wiping cloths were observed stored outside of the bucket. Discontinue holding multi-use wiping cloths outside of the sanitizer solution between uses. Store wiping cloths in an approved sanitizer solution between uses or provide a clean cloth for each use.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>03/08/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed food debris and dirt accumulation under large equipment and along walls in the prep room. Ensure that hard to reach areas are cleaned quarterly.			

Inspection Date: 11/16/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>11/16/2023</u>	<u>01/08/2025</u>
Maintain the food preparation sink clean and sanitary. Keep clear of dishes and equipment. Food preparation sinks shall be used for food preparation only.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: RED DIRT COFFEE HOUSE

Facility ID: FA0015612

Site Address: 1142 W BRANCH ST, ARROYO GRANDE

Record ID: PR0021088

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 12/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals	2.0	12/18/2024	Uncorrected as of 5/2/2025
Observed some rodent droppings behind freezers in back of kitchen. Ensure all evidence of rodents is eliminated by safe, legal and effective means. Manager has already had a pest management company at the facility and is being proactive regarding the issue.			
K027: Food Separated and Protected	1.0	12/18/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed bowl being used for scooping rice. Ensure bulk food has a scoop with a handle and that the handle stays out of contact with the food.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5	12/18/2024	Uncorrected as of 5/2/2025
Observed unlabeled spray bottles. Ensure all toxic spray bottles are labeled as to the contents of the container.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	12/17/2024	Uncorrected as of 5/2/2025
Observed rice scooper being stored in stagnant water. Ensure utensils are maintained in running water of sufficient velocity OR in a container of water that is maintained at a temperature of 135F and the container is cleaned at least every 24 hours.			
K041: Plumbing: Proper Backflow Devices	0.5	12/18/2024	Uncorrected as of 5/2/2025
Observed grime in floor sink underneath three compartment sink. Ensure floor sinks are maintained clean.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	12/18/2024	Uncorrected as of 5/2/2025
See comments in section 27.			

Inspection Date: 01/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	01/24/2024	Corrected On Site
Observed utensil in hand wash sink. Ensure hand wash sink is easily accessible at all times and only used for hand washing. Corrected on site.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	01/24/2024	12/18/2024
Observed bowl being used for scooping rice. Ensure bulk food has a scoop with a handle and that the handle stays out of contact with the food. Correct on site.			
K040: Wiping Cloths: Properly Used and Stored	0.5	01/24/2024	Uncorrected as of 5/2/2025
Observed wiping cloths being kept on prep line. Ensure all wiping cloths, when not in use, are kept in sanitizer solution.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: RED MOOSE COOKIE COMPANY

Facility ID: FA0015306

Site Address: 2531 VILLAGE LN UNIT C & D, CAMBRIA

Record ID: PR0020716

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 02/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility is well maintained and organized.

AWRD: EXCELLENCE AWARD

0.0

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: RED MOOSE COOKIE COMPANY

Facility ID: FA0015888

Site Address: 784 MAIN ST, CAMBRIA

Record ID: PR0021417

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 04/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: RED SCOOTER DELI

Facility ID: FA0005462

Site Address: 1102 PINE ST, PASO ROBLES

Record ID: PR0008176

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 10/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Store Food Handler cards on site, available for inspector review upon request.	1.0	10/25/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Repair or replace torn refrigeration gasket, on single door Frigidaire Commercial grade refrigerator.	0.5	10/25/2024	Uncorrected as of 5/2/2025

Inspection Date: 01/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0 01/08/2024 10/15/2024

Inspection Date: 07/06/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K011: Proper Reheating Procedures for Hot Holding Observed hot holding equipment used to reheat soup. Discontinue this practice. Properly reheat all previously cooked potentially hazardous foods (PHF) according to established time and temperature criteria prior to placing in hot holding equipment.	4.0	07/06/2023	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Renew Food Managers Certificate as required. Store copy on site for review.	1.0	07/28/2023	01/08/2024
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: 1. Renew Food Managers Certificate as required. Store copy on site for review.	2.0	07/06/2023	01/08/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: RED SCOOTER DELI

Facility ID: FA0016650

Site Address: 711 6TH ST, PASO ROBLES

Record ID: PR0022259

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 01/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge Ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Ensure employees are educated in proper cooling. -Chicken breasts shall be rapidly cooled from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours.	5.0	01/02/2025	Corrected On Site
K006: Adequate/Accessible Handwash Sinks, Supplies Upon arrival for routine health inspection, hand wash sink was blocked with accordion door and prep table. Discontinue this practice. Ensure hand wash station is not blocked and available for use at all times.	3.0	01/02/2025	Corrected On Site
K039: Thermometers Provided and Accurate Ensure a secondary thermometer is installed in the to-go refrigeration unit at front of store.	0.5	01/03/2025	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean Ensure the accordion door is used to separate the walk path to the toilet room and the food preparation area.	0.5	01/03/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed employee personal items, Dayquil and Tylenol/Advil, stored at hand wash sink. Ensure employees are not working while ill.	0.5	01/03/2025	Uncorrected as of 5/2/2025

Inspection Date: 04/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	04/22/2024	01/02/2025
K049: Permits Available Post 2024 health permit in conspicuous location.	0.5	04/26/2024	01/02/2025

Inspection Date: 03/01/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



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as of 5/2/2025

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Facility Name: REDWOOD CAFE

Facility ID: FA0015786

Site Address: 2092-94 MAIN ST, CAMBRIA

Record ID: PR0021284

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals Observed multiple flies in food prep areas. Eliminate flies from the facility by safe, legal, and effective means at once.	2.0	10/25/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed sacks of potatoes on floor of walk in cooler. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	10/25/2024	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Observed mold like growth in ice machine panel. Clean, sanitize and maintain on routine schedule.	0.5	10/26/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	10/24/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed front door propped open at time of inspection. Maintain all exterior doors closed except when in use.	0.5	10/24/2024	Uncorrected as of 5/2/2025

Inspection Date: 03/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate. Send copy of certificate to your inspector as per discussion.	1.0	05/07/2024	Uncorrected as of 5/2/2025
K027: Food Separated and Protected Observed uncovered containers with food in prep cooler unit. Ensure all food products are stored so as to be protected from contamination at all times.	1.0	03/21/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified 1) Observed unlabeled bulk containers. Provide labels to all working containers to indicate contents. 2) Observed box of potatoes on floor of walk in cooler. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	03/21/2024	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean 1) Observed food debris and other buildup in reach in refrigerators. Need to clean and sanitize equipment surfaces, emphasis at door gaskets, door handles, and interior surfaces. 2) Observed mold like growth in ice machine panel. Clean, sanitize and maintain on routine schedule.	0.5	03/21/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed missing light covers in prep area. Ensure all light bulbs are either shatter proof/coated/or shielded to prevent contamination of food/equipment/utensils.	0.5	03/21/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep table and cutting board. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	03/21/2024	Uncorrected as of 5/2/2025



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FA0009682

PR0016310

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: REFUGE CHURCH

Facility ID: FA0009682

Site Address: 6955 PORTOLA RD, ATASCADERO

Record ID: PR0016310

Program Description: LR23 - RESTAURANT (SEATING UNDER 10) - MINIMAL PREP

Inspection Date: 04/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: The facility is well-maintained and kept clean. Staff ensures that everything is kept in an orderly fashion.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: REGION

Facility ID: FA0016453

Site Address: 979 MORRO ST, SAN LUIS OBISPO

Record ID: PR0022029

Program Description: 1609 - BARS (NO FOOD PREPARATION)

Inspection Date: 08/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

08/26/2024

Uncorrected as of 5/2/2025

No sanitizer test strips available at facility. Ensure facility has test strips to regularly test sanitizer solution in the dishwasher to make sure it is reaching proper levels of sanitizing.

Inspection Date: 10/10/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Changed mode of operating, needs permit now



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: REIMER'S CANDIES, GIFTS AND ICE CREAM

Facility ID: FA0016457

Site Address: 324 FRONT, AVILA BEACH

Record ID: PR0022032

Program Description: LR23 - RESTAURANT (SEATING UNDER 10) - MINIMAL PREP

Inspection Date: 01/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Several ceiling tiles missing in the prep area. Please render entire ceiling with a non absorbent easily cleanable.	<u>0.5</u>	<u>01/14/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: -Several ceiling tiles missing in the prep area. Please render entire ceiling with a non absorbent easily cleanable.	<u>2.0</u>	<u>01/14/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 02/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Several ceiling tiles missing in the prep area. Please render entire ceiling with a non absorbent easily cleanable.	<u>0.5</u>	<u>03/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: RER OIL INC.

Facility ID: FA0013732

Site Address: 525 TRAFFIC WY, ARROYO GRANDE

Record ID: PR0019231

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 06/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed no soap or paper towels at back hand wash sink. Ensure hand wash sink is fully stocked with pump soap and paper towels AT ALL TIMES.	<u>3.0</u>	<u>06/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K023: No Rodents, Insects, Birds, or Animals Observed dead ants in freezer. Ensure all ants/vermin are removed by safe, legal and effective means.	<u>2.0</u>	<u>06/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottle. Ensure all spray bottles are labeled as to their contents.	<u>0.5</u>	<u>06/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used REPEAT VIOLATION: Observed no sanitizer test strips. Ensure sanitizer test strips are obtained to properly measure sanitizer concentration.	<u>0.5</u>	<u>06/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained REPEAT VIOLATION: Observed dust accumulation on fans in the walk-in refrigerator. Ensure all equipment is maintained clean.	<u>0.5</u>	<u>06/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use REPEAT VIOLATION: Observed CO2 tanks standing freely in dry storage. Ensure CO2 tanks are properly secured to a rigid structure.	<u>0.5</u>	<u>06/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices REPEAT VIOLATION: Observed grime/brown water stains in the floor sink underneath 3 compartment sink. Ensure all floor sinks are maintained clean.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing - Observed mop being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. - Observed workout equipment in back dry storage. Ensure all personal items are removed from food facility.	<u>0.5</u>	<u>06/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure a copy of the last health inspection report is stored on site and available upon request.	<u>0.5</u>	<u>06/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 34, 35, 36 and 41.	<u>2.0</u>	<u>06/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>



County of San Luis Obispo
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FA0017737

PR0022901

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: RESIDENCE INN/ SPRINGHILL SUITES SAN LUIS OBISPO

Facility ID: FA0017737

Site Address: 701 FROOM RANCH WAY, SAN LUIS OBISPO

Record ID: PR0022901

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 03/28/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: The purpose of this visit was to perform an opening inspection.

On this date, no violations were observed.

This facility is approved to begin operating.



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FA0017736

PR0022900

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: RESIDENCE INN/SPRINGHILL SUITES SAN LUIS OBISPO

Facility ID: FA0017736

Site Address: 701 FROOM RANCH WAY, SAN LUIS OBISPO

Record ID: PR0022900

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/28/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: The purpose of this visit was to perform an opening inspection.

On this date, no violations were observed.

The facility is authorized to begin food service.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: RHAPSODY IN VIEW BOUTIQUE HOTEL

Facility ID: FA0016520

Site Address: 2790 MAIN ST, MORRO BAY

Record ID: PR0022096

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 03/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 12/22/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility approved to open.



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FA0017811

PR0022983

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: RISE & SHINE BAKEHOUSE, LLC

Facility ID: FA0017811

Site Address: 1230 LOS OSOS VALLEY RD, LOS OSOS

Record ID: PR0022983

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 05/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

- 1) Warewashing
- 2) Cooking with oil without an exhaust hood.



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FA0012139

PR0017560

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: Rite Aid # 5822

Facility ID: FA0012139

Site Address: 956 Foothill Blvd, San Luis Obispo

Record ID: PR0017560

Program Description: LR14 - RETAIL MKT (ABOVE 10,000 SF) - MINIMAL PREP

Inspection Date: 02/18/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K006: Adequate/Accessible Handwash Sinks, Supplies

3.0

02/18/2025

No paper towels were available from the wall mounted dispenser at the ice cream station.

Provide approved handwashing cleanser and towels in a dispenser or a drying device adjacent to each hand washing facility.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: Rite Aid #5820

Facility ID: FA0000268

Site Address: 1251 Johnson Ave, San Luis Obispo

Record ID: PR0000268

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 10/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

10/23/2024

Uncorrected as of 5/2/2025

Observed spilled liquid on the floor of the walk in freezer. Ensure floors walls and ceilings are maintained clean.

Inspection Date: 10/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: Rite Aid #5821

Facility ID: FA0000392

Site Address: 1110 Los Osos Valley RD, Los Osos

Record ID: PR0000392

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 06/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed grime/debris in cabinets in ice cream station. Ensure all equipment is maintained clean.	<u>0.5</u>	<u>06/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed utensils being stored in stagnant water at ice cream station. Ensure utensils are maintained in running water of sufficient velocity OR in a container of water that is maintained at a temperature of 135F and the container is cleaned at least every 24 hours.	<u>0.5</u>	<u>06/20/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices Observed grime in floor sink in ice cream station. Ensure all floor sinks are maintained clean.	<u>0.5</u>	<u>06/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Ensure 2024 Health Permit is posted in a conspicuous place.	<u>0.5</u>	<u>06/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: Rite Aid #5824

Facility ID: FA0000098

Site Address: 1207 E Grand Ave, Arroyo Grande

Record ID: PR0000098

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 08/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed build up of grime on vents of ice cream freezer units. Ensure all equipment is maintained clean.	<u>0.5</u>	<u>08/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices Observed grime built up in floor sink underneath hand wash sink in ice cream station. Ensure all floor sinks are maintained clean.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed no ceiling tiles in back storage area. Ceiling has exposed insulation with no cover. Ensure ceiling is smooth, non absorbent and easily cleanable.	<u>0.5</u>	<u>10/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure last inspection report is available during time of inspection and stored on site.	<u>0.5</u>	<u>08/20/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Ensure 2024 Health Permit is posted in a conspicuous place.	<u>0.5</u>	<u>08/28/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: Rite Aid #5825

Facility ID: FA0001219

Site Address: 1690 E Grand Ave, Arroyo Grande

Record ID: PR0007192

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 05/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals Observed ants near ice cream freezer. Ensure all ants are eliminated from facility by safe, legal and effective means. Facility has professional pest management that will come out to eliminate the ants.	2.0	05/22/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed low water velocity at ice cream scoop dip station. Ensure water velocity is sufficient to flush particulates to the drain. Corrected on site.	0.5	05/21/2024	Corrected On Site
K038: Approved Lighting/Ventilation: Adequate, Used Observed lights out in walk-in refrigerator and freezer. Repair/replace.	0.5	05/24/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed degrading rubber top base below freezers at ice cream station. Ensure approved tile coving with required 4" base and 3/8 inch radius is installed in food preparation area. Ensure flooring is approved prior to installation. - Observed debris in walk-in units underneath shelving. Ensure all floors are thoroughly cleaned and sanitized.	0.5		Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available REPEAT VIOLATION: Observed no hand washing sign at ice cream scoop hand wash station. Ensure that hand washing signs are posted at each hand wash sink. Sign provided to manager.	0.5	05/21/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 47.	2.0	05/21/2024	Uncorrected as of 5/2/2025



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as of 5/2/2025

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Facility Name: Rite Aid #5827

Facility ID: FA0008421

Site Address: 7025 El Camino Real, Atascadero

Record ID: PR0014221

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 04/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	05/01/2024	Uncorrected as of 5/2/2025
Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.			
Make sure that copies of the food manager and food handler cards are on site and available for future inspections/inquiries.			
K049: Permits Available	0.5	04/25/2024	Uncorrected as of 5/2/2025
Maintain the Public Health Permit in a conspicuous place.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: Rite Aid #5830

Facility ID: FA0000919

Site Address: 740 Quintana Rd, Morro Bay

Record ID: PR0000919

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 10/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K043: Approved Toilets: Maintained, Accessible, Clean Observed roll of paper towels sitting on top of dispenser. Provide paper towels in permanently installed dispensers.	<u>0.5</u>	<u>10/10/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Maintain the 2024 Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>10/10/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 09/27/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K013: Food in Good Condition, Safe and Unadulterated Observed expired infant formula. Employee removed it from sales floor and discarded.	<u>2.0</u>		<u>09/27/2023</u>
K043: Approved Toilets: Maintained, Accessible, Clean Observed toilet paper sitting on top of dispenser. Store in-use toilet paper rolls in the dispenser to prevent unnecessary handling with unclean hands.	<u>0.5</u>	<u>09/28/2023</u>	<u>10/08/2024</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure mops are hung to air dry as to prevent bacterial growth.	<u>0.5</u>	<u>09/28/2023</u>	<u>10/08/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: Rite Aid #5831

Facility ID: FA0000538

Site Address: 1151 Creston Rd, Paso Robles

Record ID: PR0000538

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 03/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K049: Permits Available Post 2025 Health Permit in a conspicuous location.	0.5	04/14/2025	Uncorrected as of 5/2/2025

Inspection Date: 03/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K049: Permits Available Post 2024 Health Permit in a conspicuous location.	0.5	03/08/2024	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: Rite Aid #5832

Facility ID: FA0000170

Site Address: 2424 Spring St, Paso Robles

Record ID: PR0000170

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 05/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K032: Food Properly Labeled & Honestly Presented Observed several containers of expired infant formula on the sales floor. Discontinue selling or offering infant food or baby food for sale after the "use by" date. Items were removed from the sales floor and discarded.	<u>0.5</u>	<u>05/09/2024</u>	<u>Corrected On Site</u>
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	<u>0.5</u>	<u>05/10/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Maintain the 2024 Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>05/24/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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as of 5/2/2025

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Facility Name: Rite Aid #5833

Facility ID: FA0000683

Site Address: 531 Five Cities DR, Pismo Beach

Record ID: PR0000683

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 01/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5		Uncorrected as of 5/2/2025

Inspection Date: 01/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	01/12/2024	Uncorrected as of 5/2/2025
The concrete flooring in the janitorial closet is severely deteriorating. The flooring needs to be resealed or redone. See "Approved Flooring Materials" attachment for details. REPEAT VIOLATION.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	01/12/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATIONS: - Deteriorated floor in mop closet			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: RIVER LODGE HOTEL

Facility ID: FA0016824

Site Address: 1955 THEATRE DR, PASO ROBLES

Record ID: PR0022447

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 02/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: Discontinue vacuum sealing potentially hazardous foods without first obtaining a State approved HACCP plan.

Violation Item	Points Lost	Comply By Date	Complied On Date
K018: HACCP/Variance Required: Approved/Records Kept	2.0	02/25/2025	Corrected On Site
Observed chicken and various cuts of beef that had been vacuum sealed by staff. Facility does not have a State approved HACCP plan. Employee voluntarily discarded 14 vacuum sealed chicken breasts from refrigeration unit (no date/time label) and 7 beef steaks from freezer (dated 1/6/25). Discontinue preparing or processing foods using reduced oxygen packaging at the facility until an approved HACCP plan is obtained from the CA Department of Public Health.			
Option to vacuum seal with out a State approved HACCP:			
1. label with date and time			
2. store at 41F or below			
3. use/open within 48 hours of vacuum sealing			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	03/04/2025	Uncorrected as of 5/2/2025
Ensure Food Handler cards and Food Managers certificate are stored on site, available for Inspector review upon request.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	03/04/2025	Uncorrected as of 5/2/2025
1. Observed unapproved particle board shelf at chef's pass out window. Ensure food contact surfaces are smooth, nonabsorbent and easily cleanable. Equipment shall be commercial grade/NSF approved.			
2. Replace pump soap dispenser at hand wash sink near the hood system.			
K041: Plumbing; Proper Backflow Devices	0.5	03/04/2025	Uncorrected as of 5/2/2025
Turn up hot water pressure at the hand wash sink in bar area.			
K047: Signs Posted; Last Inspection Report Available	0.5	02/26/2025	Uncorrected as of 5/2/2025
1. Store health inspection report on site, available for inspector and customer review upon request.			
2. Post hand wash sign at all hand wash sinks.			
K053: Repeat Violations - Critical (1 - 23)	5.0	02/25/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION:			
Observed chicken and various cuts of beef that had been vacuum sealed by staff. Facility does not have a State approved HACCP plan. Employee voluntarily discarded 14 vacuum sealed chicken breasts from refrigeration unit (no date/time label) and 7 beef steaks from freezer (dated 1/6/25). Discontinue preparing or processing foods using reduced oxygen packaging at the facility until an approved HACCP plan is obtained from the CA Department of Public Health.			
Option to vacuum seal without a State approved HACCP:			
1. label with date and time			
2. store at 41F or below			
3. use/open within 48 hours of vacuum sealing			

Inspection Date: 08/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: RIVER LODGE HOTEL

Facility ID: FA0016824

Site Address: 1955 THEATRE DR, PASO ROBLES

Record ID: PR0022447

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 08/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K018: HACCP/Variance Required: Approved/Records Kept	2.0	08/12/2024	Corrected On Site
Observed facility vacuum sealing raw chicken to sioux vi. Discontinue preparing or processing foods using reduced oxygen packaging at the facility until an approved HACCP plan is obtained from the CA Department of Public Health.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	08/12/2024	02/25/2025
- Ensure doors remain closed to prevent entrance of flies. - Properly secure the pressurized CO2 tanks to a fixed location.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	08/13/2024	02/25/2025
- Observed grime accumulation in floor drains. Clean and sanitize. - Observed dust accumulation on fan guard adjacent to the hood system. Clean regularly.			

Inspection Date: 05/13/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: All punch list items completed.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ROBIN'S

Facility ID: FA0000320

Site Address: 4095 BURTON DR, CAMBRIA

Record ID: PR0000320

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed no paper towels at hand washing sink. Ensure to provide approved paper towels or drying device in dispensers at or adjacent to each hand washing facility.	3.0	11/26/2024	Corrected On Site
K023: No Rodents, Insects, Birds, or Animals Observed multiple flies through out facility in food prep/storage areas. Eliminate flies from the facility by safe, legal, and effective means at once.	2.0	11/28/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed boxes with food on floor of walk-in and storage area. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	11/26/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinder. Properly secure the pressurized CO2 tank.	0.5	11/28/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Ensure to provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	12/10/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observe cloth towels sitting on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	11/28/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed doors open at time of inspection. Maintain all exterior doors closed except when in use.	0.5	11/27/2024	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure all required hand washing signs are posted.	0.5	12/10/2024	Uncorrected as of 5/2/2025

Inspection Date: 02/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate and keep copy on site. Email copy of certificate as per discussion.	1.0	04/08/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed boxes of meat on floor in walk in cooler. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	02/09/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed grease like accumulation on the outside area of the hood system. Clean, sanitize and maintain.	0.5	02/21/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed ice cream scoopers stored in standing room temperature water. Store in-use utensils that are used with potentially hazardous food in a sanitary container and clean the utensils at least every four hours, or in a container of water if the water is maintained at a temperature of at least 135F, or in running water of sufficient velocity to flush particulates to the drain if used with moist food such as ice cream.	0.5	02/09/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: ROBIN'S****Facility ID:** FA0000320**Site Address:** 4095 BURTON DR, CAMBRIA**Record ID:** PR0000320**Program Description:** HR25 - RESTAURANT (SEATING 51 +) - FULL PREP**Inspection Date:** 02/07/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 95.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used Observed build up of debris on fan covers in walk in cooler. Clean and maintain.	<u>0.5</u>	<u>02/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>02/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep units. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	<u>0.5</u>	<u>02/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1) Observed multiple doors open through out facility. Maintain all exterior doors closed except when in use. 2) Observed several empty boxes of frying oil in refuse area. Ensure the premises is kept free of litter and items that are unnecessary to the operation and/or maintenance of the facility.	<u>0.5</u>	<u>02/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Clean floor sinks more frequently to prevent any buildup from occurring. 2) Observed mold/debris accumulation on wall of dishwasher area and sink. Need to clean the walls where there is debris buildup. Emphasis at location where the caulking connects to the wall from the sink.	<u>0.5</u>	<u>02/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ROCK & ROLL DINER OF OCEANO

Facility ID: FA0001164

Site Address: 1300 RAILROAD ST, OCEANO

Record ID: PR0001164

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Some of the Food Handler Cards for employees are expired or missing. Ensure all employees have a valid Food Handlers Card. Keep copies on site at all times.	1.0	05/20/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed stacks of pallets and a collection of old equipment in the back area. Remove any pallets and unused equipment to prevent the harborage of vermin.	0.5	05/20/2025	Uncorrected as of 5/2/2025

Inspection Date: 10/03/2023

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: All violations from the 8/30/23 inspection have been corrected. No additional violations noted.

Inspection Date: 08/30/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 88.5

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed meat slicer with food debris and grime build up. This piece of equipment is a direct food contact surface and shall be cleaned and sanitized after each use or every 4 hours if being used for long periods of time. Wiping down the meat slicer is not sufficient, it must be taken apart and sanitized fully. REPEAT VIOLATION. Corrected on site.	3.0	08/30/2023	10/03/2023
K023: No Rodents, Insects, Birds, or Animals Eliminate flies from the facility by safe, legal, and effective means at once. Observed several flies in the prep/ware wash room and the door propped open. Maintain all exterior doors closed except when in use. Screens or air curtains may be installed to help keep flies from entering facility. Contact a licensed pest control service for treatment. Provide the invoice to your inspector via email or at the reinspection. REPEAT VIOLATION.	2.0	08/30/2023	10/03/2023
K030: Food Storage: Food Storage Containers Identified Ensure all food is kept at least 6 inches off the floor.	0.5	08/30/2023	10/03/2023
K043: Approved Toilets: Maintained, Accessible, Clean Hand washing sink in the womens restroom is falling away from the wall. Re-caulk the sink or replace.	0.5	08/30/2023	10/03/2023

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ROCK & ROLL DINER OF OCEANO

Facility ID: FA0001164

Site Address: 1300 RAILROAD ST, OCEANO

Record ID: PR0001164

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 08/30/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 88.5

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date

K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	08/30/2023	10/03/2023

- 1) Repair the screen door on the dish/prep room so that it is free of holes and gaps. Install an air curtain if needed to keep flies from entering.
- 2) Install a tight fitting screen on back door of train near kitchen to keep out flies and other vermin. The current screen is not sufficient.

K053: Repeat Violations - Critical (1 - 23)	5.0	08/30/2023	10/03/2023

REPEAT VIOLATIONS:

- Several flies inside the warewash/prep room
- Dirty meat slicer



County of San Luis Obispo
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FA0016616

PR0022218

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ROCKET FIZZ SAN LUIS OBISPO

Facility ID: FA0016616

Site Address: 699 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0022218

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 02/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 03/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility is clean and well maintained. Observed boxes of food or beverages on the floor of the stock room. Ensure any food product is six inches off of the ground.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ROCKY MOUNTAIN CHOCOLATE FACTORY

Facility ID: FA0000927

Site Address: 333 FIVE CITIES DR 111, PISMO BEACH

Record ID: PR0000927

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 02/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	02/21/2025	Corrected On Site
Ensure the drip well for the ice cream scoops is running while utensils are in-use. Corrected on site.			

Inspection Date: 02/13/2024

Type of Service Description: REINSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: All violations from the 1/12/2024 inspection have been corrected. Reset for next routine inspection. Send a copy of the Certified Food Manager certificate once obtained.

Inspection Date: 01/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 87.5

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge	5.0	01/12/2024	Uncorrected as of 5/2/2025
All employees are not properly trained on food safety - specifically on proper sanitation of food contact surfaces. Employees are required to be knowledgeable in food safety as it applies to their assigned duties. Immediately train all employees on proper sanitation of equipment, surfaces, and dishes. The Certified Food Manager is responsible for ensuring staff are trained and following food safety requirements.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	01/12/2024	Uncorrected as of 5/2/2025

1) Employees are not using sanitizer when washing dishes and equipment. A wash, rinse, sanitize cycle is required. Immediately begin using sanitizer to wash dishes, wipe surfaces, and clean equipment that comes in contact with food.

Clean and sanitize multi-use utensils and equipment in the following manner after coming in contact with food or becoming contaminated: wash with detergent and water not less than 100°F; rinse with clear potable water; then sanitize with 100 ppm chlorine for 30 seconds OR 200 ppm quaternary ammonium for 1 minute. Test sanitizer solution using the appropriate test strips.

2) Employees are not using a sanitizer solution to wipe down prep tables and food contact surfaces. Ensure a sanitizer solution bucket of either 100ppm chlorine or 200ppm quaternary is set up BEFORE food preparation begins and is available in the food prep area. Store wiping rags in the sanitizer bucket between uses. Ensure sanitizer is changed every 4 hours or more often if needed. Test using test strips to ensure proper concentration.

3) Observed mildew growth on the inside of the ice machine. Clean and sanitize regularly to prevent contamination of ice. Follow the cleaning instructions from the manufacturer of your machine.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ROCKY MOUNTAIN CHOCOLATE FACTORY

Facility ID: FA0000927

Site Address: 333 FIVE CITIES DR 111, PISMO BEACH

Record ID: PR0000927

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 01/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 87.5

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>01/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Unable to locate or verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections. ONGOING REPEAT VIOLATION SINCE 2020. This violation needs to be corrected by 2/12/24. A reinspection for this violation will be conducted and if not in compliance by the listed date the facility will be subject to possible chargeable reinspection, an office hearing, and potential loss of permit due to ongoing repeat violations.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>01/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Obtain the proper sanitizer test strips. Observed chlorine sanitizer but only quaternary ammonium test strips.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>01/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Facility has unenclosed kitchen but has the front door propped open. The door needs to either be equipped with a tight fitting screen or kept close to prevent entrance of vermin (flies, rodents, cockroaches, etc.).			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>01/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Maintain floor sinks clean, especially the one near the front counter. ONGOING REPEAT VIOLATION.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>01/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS: - No food safety certificates for employees - Dirty floor sinks			



County of San Luis Obispo
Environmental Health Services Division
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FA0017834

PR0023009

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ROLLING OAKS CHARCUTERIE AND CATERING

Facility ID: FA0017834

Site Address: 8550 EL CAMINO REAL, ATASCADERO

Record ID: PR0023009

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 04/14/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: 2025 Annual Health Permit has been issued by this division. Operation can begin.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: ROOSTER CREEK

Facility ID: FA0008886

Site Address: 200 E BRANCH ST, ARROYO GRANDE

Record ID: PR0014906

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>12/16/2024</u>	<u>Corrected On Site</u>
Observed no sanitizer dispensing from bar mechanical warewasher. Ensure mechanical warewasher dispenses at least 50ppm bleach/chlorine in order to properly sanitize dishes. Corrected on site.			
K030: Food Storage: Food Storage Containers Identified	<u>0.5</u>	<u>12/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed box of food on floor of walk-in refrigeration unit. Ensure all food items are elevated 6 inches above the ground.			
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>12/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed dust/debris on multiple non food contact surfaces. Ensure all non food contact surfaces are maintained clean.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
- Observed walk-in refrigeration unit not holding temperature properly. Walk-in refrigeration unit measured 43F and food was probed at 37/40F. Ensure refrigeration unit is maintained at 41F or below. Manager contacted repair company to come out that afternoon. - Observed broken air curtain on back door. Repair/replace. Ensure all equipment is maintained in good repair.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>12/16/2024</u>	<u>Corrected On Site</u>
Observed utensil being stored in sanitizer solution. Discontinue this practice. Corrected on site.			
K043: Approved Toilets: Maintained, Accessible, Clean	<u>0.5</u>	<u>12/17/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed no warm water (100-104F) at toilet room hand wash sink. Manager instructed to have employees re-wash hands after toilet room. Ensure warm water is available at all hand wash sinks at all times. Manager contacted plumber during inspection.			

Inspection Date: 02/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>	<u>02/15/2024</u>	<u>12/16/2024</u>
Observed multiple fruit flies throughout kitchen. Ensure all flies are removed by safe, legal and effective means. Facility has pest management company that comes monthly, please ensure company addresses the flies.			
K026: Approved Thawing Methods Used, Frozen Food	<u>0.5</u>	<u>02/13/2024</u>	<u>Corrected On Site</u>
Observed food item being defrosted in a bucket of water at food preparation sink. Discontinue this practice. Ensure all potentially hazardous foods (PHF) are thawed using an approved method. Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave. Corrected on site.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>02/14/2024</u>	<u>12/16/2024</u>
- Observed build-up/grime on walk-in refrigeration unit fans. Ensure all equipment is maintained clean and in good repair. - Observed build-up/grime on soda nozzle at bar. Ensure soda nozzle is cleaned and sanitized regularly.			

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Facility Name: ROOSTER CREEK

Facility ID: FA0008886

Site Address: 200 E BRANCH ST, ARROYO GRANDE

Record ID: PR0014906

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K040: Wiping Cloths: Properly Used and Stored	0.5	02/13/2024	12/16/2024
- Observed wiping cloths being stored on prep line. Ensure all wiping cloths, when not in use, are kept in sanitizer solution.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	02/15/2024	12/16/2024
- Observed food debris in beer walk-in refrigeration unit. Ensure all floors/walls/ceilings are maintained clean.			
- Observed degrading FRP and flooring throughout kitchen. Ensure all floors/walls/ceilings are maintained in good repair. Facility can make arrangements for repairs when feasible.			

Inspection Date: 08/23/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: Overall, food facility was well managed and maintained. Managerial staff was prompt to correct violations on site.

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	08/23/2023	Corrected On Site
Observed refrigeration unit in the back prep area (near walk-in) out of temperature compliance (50/52F). Manager moved all food out of the unit and into the walk-in refrigerator. Repair/replace unit. Ensure unit can maintain 41F or below.			
K021: Hot and Cold Water Available	2.0	08/23/2023	Corrected On Site
Observed no warm water in toilet facilities. Ensure there is warm (100-104F) water at all hand washing sinks. Manager was able to have someone come out to repair the hand wash sink and restore warm water.			



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Facility Name: RORI'S ARTISANAL CREAMERY, LLC

Facility ID: FA0016123

Site Address: 114 W BRANCH ST, ARROYO GRANDE

Record ID: PR0021684

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 01/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify current food manager/handler certifications. Ensure food safety certifications are stored on site and are able to be presented during time of inspection.	<u>1.0</u>	<u>01/24/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified Observed shelving in walk-in refrigeration unit on the floor. Ensure all food is stored 6" above the ground. Facility can repair/replace shelving.	<u>0.5</u>	<u>01/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed wiping cloth being stored next to sanitizer bucket. Ensure wiping cloths, when not in use, are stored in sanitizer solution.	<u>0.5</u>	<u>01/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed front doors propped open to facility. Ensure all exterior doors are maintained closed when not in use. Corrected on site. Facility can install an air curtain if they would like to keep the doors open.	<u>0.5</u>	<u>01/08/2024</u>	<u>Corrected On Site</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed missing ceiling tiles above walk-in refrigerator. Repair/replace. Ensure all floors/walls/ceilings are smooth, nonabsorbent and easily cleanable.	<u>0.5</u>	<u>01/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Observed no hand wash sign in toilet room. Ensure every hand wash sink has a sign posted.	<u>0.5</u>	<u>01/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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Facility Name: ROSA'S ITALIAN RESTAURANT

Facility ID: FA0000122

Site Address: 491 PRICE ST, PISMO BEACH

Record ID: PR0000122

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/18/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed nozzle caps inside the hand washing sink at the bar. Discontinue blocking access to the hand washing sink or storing anything inside the sink. REPEAT VIOLATION.	3.0	03/18/2025	Uncorrected as of 5/2/2025
K007: Proper Hot and Cold Holding Temperatures Observed tomato sauce and diced tomatoes stored at room temperature at the cook line. Employees stated these items are kept at room temperature until service is over. Immediately discontinue this practice. All potentially hazardous foods shall be kept at or below 41F or at or above 135F. Cut tomatoes and tomato sauce are high risk potentially hazardous foods if not kept at proper temperature control. Corrective action: employee voluntarily discarded food items.	3.0	03/18/2025	Uncorrected as of 5/2/2025
K027: Food Separated and Protected Discontinue storing bottles of salad dressing directly on lettuce or other ready-to-eat foods as this could lead to cross contamination.	1.0	03/18/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Repair or replace the broken door gaskets on the dessert prep top unit.	0.5	03/18/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Clean hood filters above the griddle more frequently. Observed excessive grease and dust buildup.	0.5	03/18/2025	Uncorrected as of 5/2/2025
K042: Proper Waste Disposal; Facilities Maintained Ensure the lids of the dumpsters are maintained closed at all times to prevent attracting vermin and to prevent stormwater pollution.	0.5	03/18/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Floor of walk-in is deteriorating. Plan for future repairs. - Re-grout tile floors near the pizza preparation area.	0.5	03/18/2025	Uncorrected as of 5/2/2025

Inspection Date: 03/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Bar area: Observed glasses and nozzles in hand wash sink in bar area. Discontinue blocking access to the hand wash sink at all times.	3.0	03/13/2024	03/19/2025
K016: Shell Stock: Quality, Storage, Tags Shellfish tags must be kept with the shell stock, preferably in their original containers, and shell stock from different containers may not be combined together. Keep shellfish tags for a minimum of 90 calendar days, in chronological order, after the lot is empty.	2.0	03/13/2024	03/19/2025
K033: Nonfood-Contact Surfaces Clean - Observed food accumulation and grime on pipe under hood unit and all handles on prep top units. Ensure all nonfood-contact surfaces are maintained clean.	0.5	03/29/2024	03/19/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed cloth taped onto hood unit. Ensure all equipment is clean and in good repair.	0.5	03/22/2024	03/19/2025

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Facility Name: ROSA'S ITALIAN RESTAURANT

Facility ID: FA0000122

Site Address: 491 PRICE ST, PISMO BEACH

Record ID: PR0000122

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use Observed grime build up on soda nozzles throughout the facility. Ensure all equipment is maintained clean.	<u>0.5</u>	<u>03/15/2024</u>	<u>03/19/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed soiled wiping cloths sitting on prep areas. Wiping cloths should be held in a solution of sanitizer between uses. Corrected on site.	<u>0.5</u>	<u>03/12/2024</u>	<u>Corrected On Site</u>



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Facility Name: ROSE'S LANDING

Facility ID: FA0000042

Site Address: 725 EMBARCADERO, MORRO BAY

Record ID: PR0000042

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/16/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gasket on prep cooler in prep area. Repair or replace.	0.5	06/16/2025	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Provide thermometer to reach in cooler with glass doors. Ensure to provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	04/30/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed missing section of screen on the back door. Repair or replace. Ensure to properly rodent proof the exterior doors to eliminate gaps greater than 1/4 inch.	0.5	06/16/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Observed debris/residue accumulation at bar floor sinks and under equipment. Clean and sanitize on routine basis to prevent build up. 2) Observed damaged section of ceiling above 3-compartment sink. Repair or replace.	0.5	06/16/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Observed missing handwash signs in prep/storage area hand wash sink. Ensure required hand washing signs are posted at every hand washing station.	0.5	04/18/2025	Uncorrected as of 5/2/2025

Inspection Date: 10/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained 1) Observed broken rubber door gasket on prep cooler in prep area. Repair or replace. 2) Observed heavy accumulation of mold like substance on and around rubber door gaskets on coolers located in bar area. Clean, sanitize and maintain on routine schedule to prevent build up.	0.5	12/11/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed cup used as ice scooper sitting in ice bin. Properly store utensil in an approved and clean area.	0.5	10/18/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed broken/missing section of light shield in prep area. Replace and maintain all light shields clean and in good repair.	0.5	12/11/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels sitting on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	10/18/2024	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Observed missing handwash signs. Ensure required hand washing signs are posted at every hand washing station.	0.5	10/18/2024	Uncorrected as of 5/2/2025

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Facility Name: ROSE'S LANDING

Facility ID: FA0000042

Site Address: 725 EMBARCADERO, MORRO BAY

Record ID: PR0000042

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies The bar hand sink was not with hand soap or towels at the time inspection. Maintain fully stocked at all times. Corrected on site.	<u>3.0</u>	<u>03/26/2024</u>	<u>Corrected On Site</u>
K030: Food Storage; Food Storage Containers Identified Some bulk food containers lacked labels identifying contents. Maintain accurate labels on all food removed from the original labeled packaging.	<u>0.5</u>	<u>03/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Provide quat test strips in the bar for staff to use to verify and maintain adequate sanitizer solutions.	<u>0.5</u>	<u>03/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>03/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>04/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Wiping cloths were observed on work surfaces. Keep them stored in sanitizer solution between uses.	<u>0.5</u>	<u>03/26/2024</u>	<u>Corrected On Site</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing In several areas throughout the facility, staff personal belongings were observed stored on shelving with food and equipment. Staff indicated that there is space designated in the office, but it is usually locked and inaccessible. Maintain access for staff to store personal belongings in the office, or designate an alternate area away from food prep and storage which staff can have consistent access to.	<u>0.5</u>	<u>04/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Floors were observed heavily soiled under bar equipment, and foam insulation around piping has rendered some areas difficult to clean. Maintain floors clean and sanitary, and modify areas which are difficult to clean.	<u>0.5</u>	<u>03/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Hand washing signs were missing at some hand sinks. Maintain signage posted as required.	<u>0.5</u>	<u>03/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Permit was on site in the office, but not posted in public view. Staff posted the permit during the inspection.	<u>0.5</u>	<u>03/26/2024</u>	<u>Corrected On Site</u>
K054: Repeat Violations - Good Retail Practices (24 -51) #30, #35, #40, #45	<u>2.0</u>	<u>03/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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Facility Name: Ross Dress For Less #0436

Facility ID: FA0001280

Site Address: 2205 Theatre Dr, Paso Robles

Record ID: PR0001280

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 07/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>07/20/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Ensure the most recent health inspection report is stored on site, available for inspector and customer review upon request.

K049: Permits Available	<u>0.5</u>	<u>07/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Post 2024 health permit in a conspicuous location.

Inspection Date: 07/14/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

07/14/2023

07/19/2024



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Facility Name: Ross Dress For Less #1012

Facility ID: FA0000664

Site Address: 829 Oak Park BLVD, Pismo Beach

Record ID: PR0000664

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 08/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies No soap in men's restroom. Ensure hand soap is available in restrooms at all times.	<u>3.0</u>	<u>08/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Observed toilet paper stored on top of dispensers and hand rails in both restrooms. Ensure toilet paper is maintained inside the dispensers for sanitary purposes.	<u>0.5</u>	<u>08/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 07/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0



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Facility Name: ROSS DRESS FOR LESS #2094

Facility ID: FA0014042

Site Address: 273 MADONNA RD, SAN LUIS OBISPO

Record ID: PR0019516

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 03/17/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



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Facility Name: ROUND TABLE PIZZA

Facility ID: FA0011988

Site Address: 1600 W GRAND AVE, GROVER BEACH

Record ID: PR0017362

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/30/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 87.5

Overall Inspection Comments: Due to several violations noted in the inspection report, a re-inspection is set to occur in 2 weeks on 2/13/2025. Corrections must be completed. Failure of completion may warrant a facility closure.

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use	5.0	01/30/2025	Corrected On Site
Hand washing station in the main food prep room has a leak and is currently not accessible. All hand washing station must be in good condition. Ensure that a licensed plumber makes the repair. In the meantime, the hand washing station in the salad bar area must be designated for hand washing until repair occurs. Demonstrate evidence of repair completion to health inspector.			
K023: No Rodents, Insects, Birds, or Animals	2.0	02/13/2025	Uncorrected as of 5/2/2025
Rodent droppings were found along one of the walls in an outdoor "storage" room, where unused equipment is placed. Since there was no evidence of rodent activity inside the physical facility, where the food is stored, prepped, and cooked. Operation was able to continue. Manager stated that pest control is set to come in the following day. Evidence of the completed service and invoice must be submitted to health inspector. A major deep clean and removal of rodent droppings and any unused equipment must occur asap. Re-inspection is set to occur in 2 weeks on 2/13/2025.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	02/13/2025	Uncorrected as of 5/2/2025
Obtain chlorine sanitizer test strips for the dish machine. Use daily to ensure 50ppm chlorine sanitizer			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	02/13/2025	Uncorrected as of 5/2/2025
Properly discard of any unused equipment in the "storage room." This is to prevent vermin harborage and eliminate a rodent infestation.			
K039: Thermometers Provided and Accurate	0.5	02/28/2025	Uncorrected as of 5/2/2025
Provide an accurate, secondary thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	02/28/2025	Uncorrected as of 5/2/2025
Properly rodent proof the exterior doors to eliminate gaps greater than 1/4 inch, specifically the roll-up door to the storage room. There are large gaps visible at the corners of the roll-up door. Ensure that you utilize a rodent proof seal kit OR weatherproof rubber seal strip.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5		Uncorrected as of 5/2/2025
Floors, walls, and ceilings must maintain a finish that is smooth, durable, easily cleanable, and nonabsorbent. Make the necessary repairs where deteriorated, broken, or holes/gaps present. - Broken wall tiles in the women's restroom - Broken/missing wall tiles near the food prep sink			
K047: Signs Posted; Last Inspection Report Available	0.5	01/31/2025	Uncorrected as of 5/2/2025
Ensure employee hand washing signs are posted in both the men and women restrooms. Hand washing signs were provided.			
K049: Permits Available	0.5	02/07/2025	Uncorrected as of 5/2/2025
Obtain an valid/current Public Health Permit. 5 business days have been allotted for submission of payment for 2025 health permit. Failure to provide payment will result in a facility closure.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
Repeat violations: K034 and K045			

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: ROUND TABLE PIZZA

Facility ID: FA0011988

Site Address: 1600 W GRAND AVE, GROVER BEACH

Record ID: PR0017362

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/27/2024

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: Facility has corrected almost all Food Safety Violations. Continue to work on additional violations listed in this report.

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>02/27/2024</u>	<u>01/31/2025</u>
The walk-in refrigeration unit needs to be fully deep cleaned and sanitized. Observed mildew and mold growth on the walls, metal shelving, floors, and fans.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>02/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Obtain chlorine sanitizer test strips for the dish machine. Use daily to ensure 50ppm chlorine sanitizer.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>02/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Floors, walls, and ceilings must maintain a finish that is smooth, durable, easily cleanable, and nonabsorbent. Make the necessary repairs where deteriorated, broken, or holes/gaps present. REPEAT VIOLATION.			
- Tile floor near the 3-comp sink is in need of a re-grout - Broken cove tile near the 3-comp. - Peeling paint on the ceiling above the 3-compartment sink. - Broken wall tiles in the women's restroom			

Inspection Date: 02/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 82.0

Overall Inspection Comments: Facility is in the process of changing owners. The violations listed on this report must be addressed before a new owner will be approved to operate. *A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.*

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge	<u>5.0</u>	<u>02/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Employees are not properly trained on food safety. Employees are required to be knowledgeable in food safety as it applies to their assigned duties. Immediately train all employees and ensure they have valid food safety certifications. The Certified Food Manager is responsible for ensuring staff are trained and following food safety requirements.			
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>02/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
1) Observed hand washing sink at the front counter completely blocked by a drink fridge. ALL hand sinks must be easily accessible and fully stocked with supplies at all times. Ensure the sink is made accessible. 2) Hand sink at the service counter had food debris and soda residue inside. It appears to be being used as a "dump sink". Hand sinks shall be used for hand washing only.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>02/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
1) Facility is not properly using the food preparation sink. Employees stated they use the 3-compartment sink for washing/rinsing produce and other food prep activities. Immediately discontinue this practice. The 3-comp sink shall be used for warewashing only. Utilize the food preparation sink for its intended purpose. Maintain the food prep sink clean and sanitary. Relocation of the food prep sink is recommended, as its proximity to the food prep station is inconvenient and hard to use. 2) The walk-in refrigeration unit needs to be fully deep cleaned and sanitized. Observed mildew and mold growth on the walls, metal shelving, floors, and fans.			
K021: Hot and Cold Water Available	<u>2.0</u>	<u>02/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Hot water not available at the hand sink near the cook line. Hand sinks shall have warm water of 100F at all times. Repair the sink.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ROUND TABLE PIZZA

Facility ID: FA0011988

Site Address: 1600 W GRAND AVE, GROVER BEACH

Record ID: PR0017362

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 82.0

Overall Inspection Comments: Facility is in the process of changing owners. The violations listed on this report must be addressed before a new owner will be approved to operate. *A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.*

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>02/05/2024</u>	<u>01/31/2025</u>
Unable to locate or verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections. REPEAT VIOLATION.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>02/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Obtain chlorine sanitizer test strips for the dish machine. Use daily to ensure 50ppm chlorine sanitizer. REPEAT VIOLATION.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>02/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed freezer in the back storage room. This storage room does not have approved floors, walls, or ceilings for food storage. Only supplies and dry goods can be stored in this area. Remove the freezer and relocate.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>02/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
1) Observed heavy grease and dust accumulation on the filters in the ventilation hood above pizza oven. Clean more regularly to prevent fire risk. 2) All ceiling vents throughout the facility are in need of cleaning. Remove all dust and dirt from vents. 3) Clean dirt and dust off the fans inside the walk-in.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>02/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
1) Facility in need of a deep cleaning to remove food debris, flour, and dirt buildup on floors, walls, and ceilings. REPEAT VIOLATION. 2) Floors, walls, and ceilings must maintain a finish that is smooth, durable, easily cleanable, and nonabsorbent. Make the necessary repairs where deteriorated, broken, or holes/gaps present. REPEAT VIOLATION. - Tile floor near the 3-comp sink is in need of a re-grout - Broken cove tile near the 3-comp. - Peeling paint on the ceiling above the 3-compartment sink. - Broken wall tiles in the women's restroom - Wall next to the 3-compartment sink (on right side) is deteriorating and stained. Replace or repaint.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>02/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: - No food safety certs for active employees on site. - No chlorine test strips readily available. - Facility in need of cleaning - Walls, floors, and ceilings need repairs			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: ROUND TABLE PIZZA****Facility ID:** FA0016063**Site Address:** 2256 BROAD ST STE 110, SAN LUIS OBISPO**Record ID:** PR0021597**Program Description:** MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP**Inspection Date: 12/06/2024****Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 99.5 Award of Excellence Issued**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K041: Plumbing: Proper Backflow Devices	<u>0.5</u>	<u>12/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed broken faucet handle in the hand wash sink next the to three compartment sink. Repair or replace faucet.			

Inspection Date: 03/11/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** IN COMPLIANCE**Department Action Description:** NEXT REGULAR**Score:** 100.0 Award of Excellence Issued**Overall Inspection Comments:** Facility in very good condition. Toilet paper roll observed sitting on top of toilet paper dispenser, ensure toilet paper rolls remain in the dispenser to prevent contamination. Restrooms are shared with other building tenants.**AWRD: EXCELLENCE AWARD** 0.0 03/11/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ROUND TABLE PIZZA C/O D&R MANAGEMENT & OPERATIONS INC

Facility ID: FA0017668

Site Address: 6915 EL CAMINO REAL, ATASCADERO

Record ID: PR0022818

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 03/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed walk-in refrigerator door gasket not adhering and/or tearing. Repair and/or replace. Equipment shall be maintained functional and in good repair.	0.5	09/27/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Properly secure the pressurized CO2 tank.	0.5	04/03/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed grease accumulation along the hood system. Clean and maintain the hood grease filters and hood surfaces. Ensure that the FRP panels surrounding the hood system are also kept clean.	0.5	09/27/2025	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean Observed toilet paper rolls place on top of the dispenser or along the grabbing rails. Provide toilet paper in permanently installed dispensers.	0.5	04/03/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Observed sinks without the appropriate signage. Ensure hand washing signs are available at all of the hand washing stations. Signs were provided by health inspector.	0.5	04/03/2025	Uncorrected as of 5/2/2025

Inspection Date: 02/03/2025

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 100.0

Overall Inspection Comments: There are preexisting, damaged tiles in parts of the kitchen AND a couple of refrigerator units in poor condition. It is important that the walk-in refrigerator is repaired and/or replaced in a timely to ensure that all ingredients stored inside are kept within the approved temperature range. Time lines for repairs and/or replacements will be discussed. If these conditions become problematic, immediate changes must occur by the order of this division.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: **ROUND TABLE PIZZA C/O D&R MANAGEMENT & OPERATIONS INC**

Facility ID: FA0017669

Site Address: 610 QUINTANA RD, MORRO BAY

Record ID: PR0022819

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: **03/14/2025**

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties: Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate once complete.	1.0	04/14/2025	Uncorrected as of 5/2/2025
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottles with liquid. Properly label all chemicals and store in an area separate from food and utensils.	0.5	03/21/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinder. Properly secure the pressurized CO2 tank.	0.5	03/17/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed light bulbs out and missing panel light cover in prep area. Replace.	0.5	03/28/2025	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels sitting on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	03/17/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed multiple holes on wall/ceiling of pizza dough area. Repair and eliminate any holes/cracks in the walls and ceiling.	0.5	04/14/2025	Uncorrected as of 5/2/2025
K049: Permits Available Maintain the 2025 Public Health Permit in a conspicuous place.	0.5	03/21/2025	Uncorrected as of 5/2/2025

Inspection Date: **01/30/2025**

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ROUTE 101 MEXICAN GRILL

Facility ID: FA0016627

Site Address: 7377 EL CAMINO REAL, ATASCADERO

Record ID: PR0022233

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Properly label all chemicals that are used in spray bottles.	0.5	11/06/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Properly secure the pressurized CO2 tanks.	0.5	11/05/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Replace light out under the hood.	0.5	11/11/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Ensure that proper sanitizer concentration is used. If Chlorine is utilized, concentration must be at 100ppm or if quat based sanitizer is utilized, the concentration shall be at 200ppm.	0.5	11/05/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing - Ensure that dirty mop water is disposed of at mop sink, after cleaning. - Place mops upright or on a hanging mop rack for proper air drying. - Ensure that the hose is out of the mop sink to prevent any back flow.	0.5	11/05/2024	Uncorrected as of 5/2/2025
K049: Permits Available Maintain the Public Health Permit in a conspicuous place. Corrected on site.	0.5		11/04/2024

Inspection Date: 03/06/2024

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: Facility has predisposing, non-compliant structural finishes. The owner is working with both the SLO County Health Department and the City of Atascadero, to bring the facility up to compliance. Overall the facility has made progress and is evidently making changes.

Violation Item	Points Lost	Comply By Date	Complied On Date
K041: Plumbing; Proper Backflow Devices Grease interceptor has been removed by previous owner. A new interceptor must be installed. *** Both violations referred to City of Atascadero Code Enforcement. Ensure violations are corrected in accordance with their directions and timeline.***	0.5	09/06/2024	11/04/2024
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Vinyl flooring throughout facility is extremely deteriorated and needs to be replaced as soon as possible. See "Approved Flooring Materials" attachment for flooring requirements. All flooring must have a 4" base coving with 3/8 inch radius coving. Flooring must be replaced within 6 months time (8/6/2024). 2) Observed unapproved ceiling tiles in kitchen. Ceiling must be smooth, non-absorbent, and easily cleanable. Replace with approved ceiling tiles. 3) Observed unapproved rubber top set coving in the women's restroom. Remove and ensure coving meets requirements.	0.5	09/06/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ROUTE 101 MEXICAN GRILL

Facility ID: FA0016627

Site Address: 7377 EL CAMINO REAL, ATASCADERO

Record ID: PR0022233

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/06/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: Follow up inspection to occur on 3/6/2024.

Ensure within 60 days at least one employee has a valid Food Manager Certificate and all others have a valid Food Handlers Card.

Keep copies onsite.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>02/06/2024</u>	<u>03/06/2024</u>
Observed hand sink at front counter blocked by the beer fridge. Ensure hand sinks are easily accessible at all times. Relocate the fridge.			
K021: Hot and Cold Water Available	<u>2.0</u>	<u>03/06/2024</u>	Uncorrected as of 5/2/2025
Mop sink does not have hot water. Ensure hot water of at least 120F is available at the mop sink at all times.			
K026: Approved Thawing Methods Used, Frozen Food	<u>0.5</u>	<u>02/06/2024</u>	<u>03/06/2024</u>
Improper thawing of frozen foods observed. Thaw potentially hazardous foods by one of these methods:			
1. Under cool (below 70 degrees F) potable running water for a period not to exceed 2 hours. Water shall be of sufficient velocity to flush loose food particles into the sink drain.			
2. In refrigeration units (usually overnight).			
3. In a microwave oven.			
4. As part of the cooking process.			
K027: Food Separated and Protected	<u>1.0</u>	<u>02/06/2024</u>	<u>03/06/2024</u>
Facility has a food preparation sink but is not actively using it for its purpose. Employee stated produce is rinsed in 3-compartment sink or hand washing sink. Discontinue this practice. Ensure the food preparation sink is used for its intended purpose.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>02/06/2024</u>	<u>03/06/2024</u>
Observed broken refrigeration units in facility. Remove old/broken equipment. Ensure all equipment is maintained functional and in good repair.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>02/06/2024</u>	<u>11/04/2024</u>
1) Observed significant leaks on the water heater.			
2) Grease interceptor has been removed by previous owner. A new interceptor must installed.			
*** Both violations referred to City of Atascadero Code Enforcement. Ensure violations are corrected in accordance with their directions and timeline.***			
K042: Proper Waste Disposal; Facilities Maintained	<u>0.5</u>	<u>02/06/2024</u>	<u>11/04/2024</u>
Observed buckets of mop water in the kitchen. Ensure waste water is disposed of down the mop sink.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>02/06/2024</u>	<u>03/06/2024</u>
Observed employee personal belongings throughout kitchen. Ensure personal belongings are kept away from food preparation areas and food equipment.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>08/06/2024</u>	<u>11/04/2024</u>
1) Vinyl flooring throughout facility is extremely deteriorated and needs to be replaced as soon as possible. See "Approved Flooring Materials" attachment for flooring requirements. All flooring must have a 4" base coving with 3/8 inch radius coving. Flooring must be replaced within 6 months time (8/6/2024).			
2) Observed unapproved ceiling tiles in kitchen. Ceiling must be smooth, non-absorbent, and easily cleanable. Replace with approved ceiling tiles.			
3) Observed unapproved rubber top set coving in the women's restroom. Remove and ensure coving meets requirements.			
4) Observed fake plant wall up against clean dishes. Discontinue storing dishes against walls that are not smooth, nonabsorbent, and easily cleanable.			



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
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FA0003991

PR0014578

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ROYAL OAK MOTOR HOTEL

Facility ID: FA0003991

Site Address: 214 MADONNA RD, SAN LUIS OBISPO

Record ID: PR0014578

Program Description: LR24 - RESTAURANT (SEATING 11 - 50) - MINIMAL PREP

Inspection Date: 07/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K039: Thermometers Provided and Accurate

0.5

07/17/2024

Uncorrected as of 5/2/2025

Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: RUDIE'S ROCK ESPRESSO

Facility ID: FA0015952

Site Address: 275 MORRO BAY BLVD, MORRO BAY

Record ID: PR0021469

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 10/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate within 60 days.	<u>1.0</u>	<u>12/28/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gasket on prep cooler located in back. Repair or replace.	<u>0.5</u>	<u>12/28/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed broken/cracked laminate flooring around coving in front service area. Eliminate any cracks/crevices in the walls. Ensure all floors and walls are smooth, durable, of approved materials and in good repair.	<u>0.5</u>	<u>07/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 01/31/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current Food Safety Manager certificate. Send copy of certificate to inspector as per discussion.	<u>1.0</u>	<u>03/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken gaskets on prep cooler. Repair or replace.	<u>0.5</u>	<u>02/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure required hand washing signs are posted.	<u>0.5</u>		<u>01/31/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: RUSTIC FIRE

Facility ID: FA0007393

Site Address: 1145 24TH ST STE #D, PASO ROBLES

Record ID: PR0011407

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 02/19/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed chili being hot held at 119°F and vegetarian soup at 128°F. Maintain all potentially hazardous foods (PHF) at 41°F or below or at or above 135°F. Staff adjusted temperature at the time of the inspection. Corrected on site.	3.0	02/19/2025	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.	1.0	03/07/2025	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used At the time of the inspection, test strips were located in other room not readily available for use. Ensure test strips are USED to measure 100ppm bleach or 200ppm quaternary ammonium in solution at the 3-compartment sink and in the wiping cloth buckets. Corrected on site.	0.5	02/19/2025	Corrected On Site
K047: Signs Posted; Last Inspection Report Available REPEAT VIOLATION: Unable to verify a copy of the last inspection report. Maintain a copy of the most recent routine inspection report at the facility.	0.5	02/21/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 24 and 47.	2.0		Uncorrected as of 5/2/2025

Inspection Date: 05/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Repeat Violation: Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.	1.0	05/17/2024	Uncorrected as of 5/2/2025
K029: Toxic Substances Properly Identified, Stored, Used Repeat Violation: Ensure all toxic substances are labeled as to the contents of the container. Corrected on site.	0.5	05/15/2024	Corrected On Site
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed a build up of grime and trash in front floor sink. Ensure floor sinks are cleaned and sanitized regularly to prevent accumulation of grime.	0.5	05/31/2024	02/19/2025
K047: Signs Posted; Last Inspection Report Available Repeat Violation: Unable to verify a copy of the last inspection report. Maintain a copy of the most recent routine inspection report at the facility.	0.5	05/15/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: RUSTIC FIRE

Facility ID: FA0007393

Site Address: 1145 24TH ST STE #D, PASO ROBLES

Record ID: PR0011407

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 07/17/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	07/17/2023	Corrected On Site
1. Observed sanitizer bucket containing less than 100ppm quat sanitize. Maintain a concentration of at least 200 ppm quat or 100 ppm chlorine. Corrected on site.			
2. Observed lettuce being washed in 3 compartment sink. Discontinue practice. Each sink is to be used exclusively for its intended purpose to reduce the risk of cross-contamination. Only use the food prep sink for food prep, such as thawing frozen food or rinsing produce.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0		Uncorrected as of 5/2/2025
Unable to verify of locate food safety certifications. Ensure a Food Managers Certificate and Food Handler Cards are obtained and stored on site for inspector review, upon request.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5	07/17/2023	02/19/2025
Ensure all toxic substances are labeled as to the contents of the container.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5		07/17/2023
Observed ice cream scoop stored in standing water in dipping well. Discontinue this practice. Ensure scoop is stored in running water of sufficient velocity to flush particulates to the drain if used with moist food such as ice cream.			
K047: Signs Posted; Last Inspection Report Available	0.5		Uncorrected as of 5/2/2025
Maintain a copy of the most recent routine inspection report at the facility.			



Two Years of Retail Food Facility Inspection Results

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For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SABOR & SAZÓN

Facility ID: FA0016759

Site Address: 841 13TH ST, PASO ROBLES

Record ID: PR0022377

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: PERMIT VIOLATION

Department Action Description: TO BE RE-INSPECTED

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K041: Plumbing; Proper Backflow Devices	0.5	01/24/2025	Uncorrected as of 5/2/2025
Observed drain lines extending into floor sink under the three compartment sink. Cut/raise drain lines to 1" (or twice the diameter of the drain line) above the rim of the floor sink to provide an air gap and to prevent backflow contamination risk.			
K049: Permits Available	0.5	01/14/2025	Uncorrected as of 5/2/2025
Cannot verify valid health permit to operate. No food facility shall operate without a valid permit from the health department. If the health permit has not been received due to non-payment of health permit fees, immediately pay all applicable fees within 5 business days or closure of the facility may result. Contact (805) 781-5544 to pay by phone, visit www.slopublichealth.org/eh to pay online, or mail payments to/pay in person at 2156 Sierra way, San Luis Obispo, CA, 93401. Please note that mailed payments may not be received by the compliance deadline and it is the responsibility of the permit holder to ensure that payment is received prior to the compliance deadline in order to prevent facility closure.			

Inspection Date: 05/30/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is approved to operate.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SALLY LOO'S CAFE

Facility ID: FA0001000

Site Address: 1804 OSOS ST, SAN LUIS OBISPO

Record ID: PR0001000

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/17/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	04/17/2025	Uncorrected as of 5/2/2025
No test strips were available at the facility for either Quaternary sanitizer or for the high temperature dishwasher. Ensure test strips are obtained for each and regularly use them to ensure proper sanitation levels.			
K039: Thermometers Provided and Accurate	0.5	04/17/2025	Uncorrected as of 5/2/2025
Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
REPEAT VIOLATIONS; -Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).			

Inspection Date: 11/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K039: Thermometers Provided and Accurate	0.5	11/01/2024	Uncorrected as of 5/2/2025
Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).			
K040: Wiping Cloths: Properly Used and Stored	0.5	11/01/2024	Uncorrected as of 5/2/2025
Observed wiping cloths on counters between use. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			

Inspection Date: 05/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K036: Equipment, Utensils and Linens: Storage and Use	0.5	05/31/2024	Uncorrected as of 5/2/2025
Observed non-commercial grade mini refrigerator under the table next to the stove. Replace refrigerator with commercial grade unit.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	05/24/2024	Uncorrected as of 5/2/2025
Observed accumulation of food debris and grime under tables and shelving. Thoroughly and routinely maintain clean.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: SALLY LOO'S CAFE****Facility ID:** FA0001000**Site Address:** 1804 OSOS ST, SAN LUIS OBISPO**Record ID:** PR0001000**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 10/13/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 95.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed dirty utensils in hand wash sink. Discontinue and keep hand wash sink ready for use at all times.	<u>3.0</u>	<u>10/13/2023</u>	
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>10/27/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Thoroughly clean and maintain all floor drains.	<u>0.5</u>	<u>10/27/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure required hand washing sign is posted at all hand washing stations.	<u>0.5</u>	<u>10/20/2023</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SAMMY J'S

Facility ID: FA0017010

Site Address: 400 MORRO BAY BLVD, MORRO BAY

Record ID: PR0022645

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/31/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify food safety manager certificate at time of inspection. Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate as per discussion.	1.0	12/31/2024	Uncorrected as of 5/2/2025
K026: Approved Thawing Methods Used, Frozen Food Observed frozen meat thawing in container with water. Discontinue thawing potentially hazardous foods at room temperature immediately. Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.	0.5	10/31/2024	Corrected On Site
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.	0.5	11/07/2024	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Observed mold like growth in ice bin. Clean and sanitize. Ensure all nonfood-contact surfaces are maintained clean.	0.5	11/14/2024	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Unable to locate sanitizer testing strips at time of inspection. Provide approved and correct testing equipment to test for sanitizer concentration and/or hot water temperature.	0.5	11/14/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed wall water heater leaking water above hand sink and prep table. Employee stated that a plumber is scheduled to address issue. Ensure equipment is maintained functional, and in good repair.	0.5	12/31/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels sitting on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	11/07/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed unfinished grout in tile around mop sink. Ensure all floors and walls are smooth, durable, of approved materials, and in good repair.	0.5	12/31/2024	Uncorrected as of 5/2/2025

Inspection Date: 08/30/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 100.0

Overall Inspection Comments: Today's attempt at an opening/construction final inspection revealed items having to be completed PRIOR to opening to the public:

- Finish the floors as per plan check letter from 10/10/2023. Not so today.
- Finish the mop sink room to meet code requirements floor, walls and ceiling, according to discussion on site today. Epoxy trowled on flooring with integral cove base is approved. Notify this section if there are any changes to be made
- Install self-closing devices on restroom doors
- Finish all raw wood surfaces underneath bar counter with a waterproof product, rendering nonabsorbent, easily cleanable
- Install employee lockers
- Install mop hangers to allow for well ventilated drying
- Point out location of the grease trap



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SAM'S MARKET

Facility ID: FA0001060

Site Address: 200 FIVE CITIES DR, PISMO BEACH

Record ID: PR0001060

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 01/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K043: Approved Toilets: Maintained, Accessible, Clean Ensure restroom door has a self-closing mechanism in working order.	<u>0.5</u>	<u>01/27/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Ensure floors in back area are kept clean from litter and debris.	<u>0.5</u>	<u>01/27/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 01/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: Facility has a deli/kitchen area that is currently not in use. The kitchen is used by employees only. The facility currently only sells pre-packaged foods.

Violation Item	Points Lost	Comply By Date	Complied On Date
K043: Approved Toilets: Maintained, Accessible, Clean Install self-closing mechanisms on the restroom doors to prevent contamination.	<u>0.5</u>	<u>01/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure hand washing signs are posted in each restroom.	<u>0.5</u>	<u>01/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: **SAMURAI**

Facility ID: FA0006016

Site Address: 1131 CRESTON RD STE 99, PASO ROBLES

Record ID: PR0009284

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: **11/18/2024**

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: **95.0**

Overall Inspection Comments: Samurai Sushi is approved to re-open.

Violation Item	Points Lost	Comply By Date	Complied On Date
K018: HACCP/Variance Required: Approved/Records Kept Ensure acidified rice (sushi rice) log is maintained and available for inspector review upon request.	2.0	11/18/2024	Corrected On Site
K027: Food Separated and Protected Discontinue storing raw fish over ready to eat foods.	1.0	11/19/2024	Uncorrected as of 5/2/2025
K029: Toxic Substances Properly Identified, Stored, Used Ensure all toxic substances are labeled as to the contents of the containers.	0.5	11/19/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Remove unused equipment from facility to prevent harboring of vermin.	0.5	11/29/2024	Uncorrected as of 5/2/2025
K041: Plumbing: Proper Backflow Devices Ensure hot water is able to turn on at the food preparation sink.	0.5	11/22/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure employee personal items are stored in a designated location, away from food prep and food storage.	0.5	11/22/2024	Uncorrected as of 5/2/2025

Inspection Date: **11/14/2024**

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: **76.0**

Overall Inspection Comments: Upon arrival for routine inspection no hot water was available. The operator voluntarily closed the facility until hot water is repaired or replaced.

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge Observed used gloves stored in the box with new gloves. Observed used gloves stored on the prep station. The operator was not able to demonstrate knowledge of proper glove use. Education and direction were provided at the time of the inspection.	5.0	11/18/2024	Corrected On Site
K004: Proper Eating, Tasting, Drinking or Tobacco Use Observed an employee beverage without a lid and evidence of employee meals in the prep area. Discontinue eating in food prep areas.	2.0	11/14/2024	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized 1) No sanitizer buckets were observed in the sushi bar area. The operator was actively prepping food. Ensure sanitizing solution for wiping cloths are not turbid and are of an approved concentration of sanitizer. Chlorine must be 100 ppm. 2) Observed the three compartment sink set up for warewashing without a sanitizing step. Manual warewashing shall include the follow steps. Wash, rinse with clean water, and sanitize with chlorine at 100 ppm for 30 seconds. Utensils shall be air dried after sanitizing.	3.0	11/14/2024	Corrected On Site
K018: HACCP/Variance Required: Approved/Records Kept Observed sushi rice at 85F. Sushi rice log was not available. Measured pH at 6.0. Acidified rice shall be at 4.2-4.5. Facility voluntarily discarded 1 cup of rice.	2.0		Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>
Facility Name: SAMURAI
Facility ID: FA0006016
Site Address: 1131 CRESTON RD STE 99, PASO ROBLES
Record ID: PR0009284
Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP
Inspection Date: 11/14/2024
Type of Service Description: REGULAR INSPECTION
Inspection Result Description: SIGNIFICANT VIOLATIONS
Department Action Description: TO BE RE-INSPECTED
Score: 76.0
Overall Inspection Comments: Upon arrival for routine inspection no hot water was available. The operator voluntarily closed the facility until hot water is repaired or replaced.

Violation Item	Points Lost	Comply By Date	Complied On Date
K021: Hot and Cold Water Available	<u>2.0</u>	<u>11/18/2024</u>	<u>Corrected On Site</u>
No hot water was available for use at the time of the inspection. Maintain an adequate supply of hot potable water (minimum of 120°F) and cold potable water under pressure to all sinks (except hand washing sinks). The operator voluntarily closed the facility.			
K023: No Rodents, Insects, Birds, or Animals	<u>4.0</u>	<u>11/18/2024</u>	<u>Corrected On Site</u>
Observed evidence of a rodent infestation at the time of the inspection. Observed numerous rodent droppings in multiple critical areas of the food facility. The operator is directed to, seal all areas that may provide vermin harborage, remove all sources of food & water, and clean & sanitize all affected areas. Unused or inoperable equipment will provide harborage for vermin. Refer to the equipment violation.			
K027: Food Separated and Protected	<u>1.0</u>	<u>11/18/2024</u>	<u>Corrected On Site</u>
Observed raw fish stored over ready to eat cucumbers and lemons. To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken.			
K029: Toxic Substances Properly Identified, Stored, Used	<u>0.5</u>	<u>11/18/2024</u>	<u>Corrected On Site</u>
1) Properly label all chemicals and store in an area separate from food and utensils. 2) Observed a container of Home Defense pesticide in the dry storage area. Only licensed pest control operations may apply pesticide in a food facility.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>11/18/2024</u>	<u>Corrected On Site</u>
Observed improperly used or inoperable equipment throughout the facility. Repair, replace, or remove the improperly used or inoperable equipment from the facility. Ensure equipment is maintained clean, functional, and in good repair.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>11/18/2024</u>	<u>Corrected On Site</u>
Observed and accumulation of grease on the exhaust hood. Clean the exhaust hood. Observed gaps between the grease filters. Operate the hood as designed with no gaps between the filters.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>11/18/2024</u>	<u>Corrected On Site</u>
Ensure wiping cloths are stored in sanitizer solution when not in active use.			
K042: Proper Waste Disposal; Facilities Maintained	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed several buckets of empty recyclable bottles. Recycle regularly.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>11/18/2024</u>	<u>Corrected On Site</u>
Observed the following: 1) Employee food in numerous areas of the sushi bar. 2) Observed employee medication in the prep area. Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms.			
K051: Permit Suspension	<u>0.0</u>	<u>11/18/2024</u>	<u>Corrected On Site</u>
The facility has voluntarily closed due to lack of hot water.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>11/14/2024</u>	<u>11/18/2024</u>
REPEAT VIOLATION			
Properly label all chemicals and store in an area separate from food and utensils.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>
Facility Name: SAMURAI
Facility ID: FA0006016
Site Address: 1131 CRESTON RD STE 99, PASO ROBLES
Record ID: PR0009284
Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP
Inspection Date: 02/02/2024
Type of Service Description: REINSPECTION
Inspection Result Description: MINOR VIOLATIONS
Department Action Description: NEXT REGULAR
Score: 85.0
Overall Inspection Comments: Facility demonstrated significant improvements however there were several repeat violations. Review inspection report and correct violations noted to prevent future re-inspections.

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use Ensure hands are washed in designated hand wash sink only.	5.0	02/02/2024	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized Ensure food contact surfaces are cleaned of food debris and grime daily.	3.0	02/02/2024	Corrected On Site
K018: HACCP/Variance Required: Approved/Records Kept Ensure sushi rice Ph is logged daily. Ensure records are stored on-site, available for inspector review.	2.0	02/02/2024	11/18/2024
K029: Toxic Substances Properly Identified, Stored, Used Ensure toxic substances are labeled as to the contents of the container.	0.5	02/09/2024	11/18/2024
K030: Food Storage; Food Storage Containers Identified Discontinue storing boxes of food on the floor of walk-in refrigeration unit.	0.5	02/09/2024	11/14/2024
K033: Nonfood-Contact Surfaces Clean Ensure non-food contact surfaces are cleaned, sanitized, and degreased.	0.5	02/09/2024	11/18/2024
K036: Equipment, Utensils and Linens: Storage and Use 1) Observed cardboard lined shelving in walk-in, discontinue use of cardboard as it is absorbent and not easily cleanable. 2) 1. Repair or replace broken refrigeration gasket.	0.5	02/09/2024	11/14/2024
K038: Approved Lighting/Ventilation: Adequate, Used Ensure facility has adequate lighting to maintain cleanliness.	0.5	02/09/2024	11/14/2024
K041: Plumbing; Proper Backflow Devices Discontinue manually shutting off hot water to food prep sink. Repair or replace hot water handle/valve.	0.5	02/16/2024	11/18/2024
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: 1) Discontinue storing boxes of food on the floor of walk-in refrigeration unit. 2) Ensure non-food contact surfaces are cleaned, sanitized, and degreased. 3) Discontinue manually shutting off hot water to food prep sink. Repair or replace hot water handle/valve. 4) Ensure facility has adequate lighting to maintain cleanliness.	2.0	02/02/2024	11/18/2024

Inspection Date: 01/11/2024
Type of Service Description: REGULAR INSPECTION
Inspection Result Description: SIGNIFICANT VIOLATIONS
Department Action Description: TO BE RE-INSPECTED
Score: 67.0
Overall Inspection Comments: Attention Samurai Sushi Management -

Please note your reinspection has been scheduled for February 1st, 2024. Ensure all violations on report are addressed/corrected.

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge Observed multiple food-borne illness factor violations during inspection. Ensure employees are educated in proper food handling practices.	5.0	01/11/2024	Corrected On Site
K004: Proper Eating, Tasting, Drinking or Tobacco Use Observed several employee beverages and meals throughout food prep areas. Discontinue eating and drinking in food prep areas. Clean and sanitize food prep surfaces.	2.0	01/11/2024	Corrected On Site
K005: Proper Handwash Procedures and Glove Use Discontinue washing hands in buckets of water. Ensure rear hand wash sink is used to wash hands.	5.0	01/11/2024	Corrected On Site

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>
Facility Name: SAMURAI
Facility ID: FA0006016
Site Address: 1131 CRESTON RD STE 99, PASO ROBLES
Record ID: PR0009284
Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP
Inspection Date: 01/11/2024
Type of Service Description: REGULAR INSPECTION
Inspection Result Description: SIGNIFICANT VIOLATIONS
Department Action Description: TO BE RE-INSPECTED
Score: 67.0
Overall Inspection Comments: Attention Samurai Sushi Management -

Please note your reinspection has been scheduled for February 1st, 2024. Ensure all violations on report are addressed/corrected.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	01/11/2024	Corrected On Site
Observed empty pump soap dispenser at rear hand wash sink. Ensure adequate hand wash supplies are available at hand wash sinks at all times.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0		Uncorrected as of 5/2/2025
0 ppm chlorine measured in sanitizer solution. Ensure 100 ppm chlorine is used to wipe food contact surfaces.			
K018: HACCP/Variance Required: Approved/Records Kept	2.0	01/11/2024	02/02/2024
Sushi rice pH measured at 6.0. Ensure pH of acidified rice is maintained between 4.2- 4.6.			
K030: Food Storage: Food Storage Containers Identified	0.5	02/01/2024	02/02/2024
Discontinue storing boxes of food on the floor of walk-in refrigeration unit.			
K033: Nonfood-Contact Surfaces Clean	0.5	02/01/2024	02/02/2024
Ensure non-food contact surfaces are cleaned, sanitized, and degreased.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	02/01/2024	02/02/2024
Obtain pH testing strips to monitor acidity of sushi rice.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5		Uncorrected as of 5/2/2025
Discontinue lining refrigeration shelving with cardboard. Ensure food contact equipment is non- absorbent and easily cleanable.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	02/01/2024	02/02/2024
1. Repair or replace broken refrigeration gasket. 2. Discontinue use of magazines as pot holders. Ensure commercial grade is used in food facility.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5		Uncorrected as of 5/2/2025
Observed employee cooking/frying under broken hood system. Discontinue this practice. Ensure hood system is repaired or replaced.			
K040: Wiping Cloths: Properly Used and Stored	0.5	02/01/2024	02/02/2024
Store sanitizer wiping cloths in sanitizer when not in active use.			
K041: Plumbing: Proper Backflow Devices	0.5	02/01/2024	02/02/2024
1. Observed broken hand wash sink and food prep sink faucets. Water had been manually shut off at both sinks. Ensure plumbing at both sinks are repaired or replaced. Employees use front hand wash sink to wash hands. Employees approved to sanitize basin of three compartment sink to use as temporary food prep sink. 2. Repair or replace leaking three compartment sink faucet.			
K042: Proper Waste Disposal; Facilities Maintained	0.5	02/01/2024	02/02/2024
Ensure trash and recyclables are removed from facility daily.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	02/01/2024	02/02/2024
Ensure employee personal items are stored separate from food prep and food storage locations.			
K047: Signs Posted; Last Inspection Report Available	0.5		Uncorrected as of 5/2/2025
Ensure recent inspection report is on site, available for inspector and customer review upon request.			
K049: Permits Available	0.5	02/01/2024	02/02/2024
Post 2024 health permit in conspicuous location.			
K053: Repeat Violations - Critical (1 - 23)	5.0	01/11/2024	02/02/2024
REPEAT VIOLATION: 1. Observed several employee beverages and meals throughout food prep areas. Discontinue eating and drinking in food prep areas. Clean and sanitize food prep surfaces.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SAMURAI

Facility ID: FA0006016

Site Address: 1131 CRESTON RD STE 99, PASO ROBLES

Record ID: PR0009284

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 67.0

Overall Inspection Comments: Attention Samurai Sushi Management -

Please note your reinspection has been scheduled for February 1st, 2024. Ensure all violations on report are addressed/corrected.

Violation Item

Points Lost **Comply By** **Date** **Complied On** **Date**

K054: Repeat Violations - Good Retail Practices (24 -51)

2.0

01/11/2024

02/02/2024

REPEAT VIOLATIONS:

1. Discontinue storing boxes of food on the floor of walk-in refrigeration unit.
2. Ensure employee personal items are stored separate from food prep and food storage locations.
3. Repair or replace broken refrigeration gaskets throughout.
4. Store sanitizer wiping cloths in sanitizer when not in active use.
5. Ensure trash and recyclables are removed from facility daily.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SAN ANSELMO Chevron

Facility ID: FA0002930

Site Address: 6105 SAN ANSELMO RD, ATASCADERO

Record ID: PR0000885

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 01/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K021: Hot and Cold Water Available

2.0

02/28/2025

Uncorrected as of 5/2/2025

Provide and maintain an adequate supply of hot potable water (minimum 100°F) and cold potable water to all hand wash sinks. According to manager, an appointment with a licensed plumber has been made and the water heater will be serviced. Since facility only sales prepackaged items, health inspector allowed operation to continue as long as soap and hand sanitizer is readily available.

Inspection Date: 01/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SAN ANTONIO WINERY

Facility ID: FA0001212

Site Address: 2610 BUENA VISTA DR, PASO ROBLES

Record ID: PR0001212

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed empty paper towel and soap dispensers at front hand wash station. Ensure hand wash station is stocked and available to use at all times. Corrected on site.	3.0	12/30/2024	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized Observed staff cloth drying dishes coming out of mechanical warewashing machine. Discontinue this practice. After cleaning and sanitizing, equipment shall be air dried and shall not be cloth dried (114105). Corrected on site.	3.0	12/30/2024	Corrected On Site

Inspection Date: 01/31/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Replace missing soap dispenser at back hand wash sink. Corrected on site.	3.0	01/31/2024	Corrected On Site
K036: Equipment, Utensils and Linens: Storage and Use Ensure scoop handles are out of contact with food items to prevent cross-contamination. Corrected on site.	0.5	01/31/2024	Corrected On Site

Inspection Date: 07/31/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed 0 PPM quat in sanitizer buckets throughout. Ensure quat sanitizer test strips are used to monitor 200 PPM quat in sanitizer buckets. Corrected on site.	3.0	07/31/2023	Corrected On Site
K039: Thermometers Provided and Accurate Ensure secondary thermometers are installed in refrigeration units to monitor 41F or below.	0.5	08/18/2023	01/31/2024
K049: Permits Available Post 2023 Health Permit in a conspicuous location.	0.5	08/18/2023	01/31/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SAN BENITO ELEMENTARY SCHOOL

Facility ID: FA0000820

Site Address: 4300 SAN BENITO RD, ATASCADERO

Record ID: PR0000820

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NOT APPLICABLE

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: Facility remains in compliance. No violations were observed at the time of inspection

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 12/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K038: Approved Lighting/Ventilation: Adequate, Used

0.5

12/22/2023

04/11/2024

Ensure all light bulbs are either shatter proof/coated/or shielded to prevent contamination of food/equipment. Observed missing light cover in dry storage area.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SAN GABRIEL ELEMENTARY SCHOOL

Facility ID: FA0000821

Site Address: 8500 SAN GABRIEL RD, ATASCADERO

Record ID: PR0000821

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NOT APPLICABLE

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility remains in compliance. No violations were observed at the time of inspection

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 12/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SAN LUIS COASTAL USD WHSE/TRANS

Facility ID: FA0005294

Site Address: 937 SOUTHWOOD DR, SAN LUIS OBISPO

Record ID: PR0010061

Program Description: LR32 - SCHOOLS - INSTITUTES - MINIMAL PREP

Inspection Date: 05/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Only canned goods. No violations observed.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 11/27/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Only canned goods

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SAN LUIS CREEK LODGE

Facility ID: FA0011570

Site Address: 1941 MONTEREY ST, SAN LUIS OBISPO

Record ID: PR0016902

Program Description: MR81 - BED & BREAKFAST

Inspection Date: 04/18/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 08/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Overall, the facility is well-maintained and keeps their designated food area organized.

AWRD: EXCELLENCE AWARD

0.0



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
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FA0016048

PR0021583

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SAN LUIS OBISPO FAST FILL MARKET

Facility ID: FA0016048

Site Address: 2000 MONTEREY ST, SAN LUIS OBISPO

Record ID: PR0021583

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 02/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SAN LUIS OBISPO GOLF & COUNTRY CLUB INC

Facility ID: FA0003626

Site Address: 255 COUNTRY CLUB DR, SAN LUIS OBISPO

Record ID: PR0000270

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 10/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SAN LUIS OBISPO HIGH SCHOOL

Facility ID: FA0000440

Site Address: 1499 SAN LUIS DR, SAN LUIS OBISPO

Record ID: PR0000440

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: All food service operation related items observed in compliance. Facility is working with contractor on a flooring inconsistency issue.

Violation Item

Points Lost Comply By Date Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

01/06/2025

03/04/2025

Ensure all floors and walls are smooth, durable, of approved materials, in good repair. The installed commercial sheet vinyl is degrading and broken underneath the mechanical dishwasher area. The facility is in talks with the original installing contractor to either replace like for like, or switch to a different material due to the different conditions in that area (constant hot water discharge from the dish washer may potentially have contributed to an already no very sound sealing around the floor sink.

Please report status by next school year January 2025.

Inspection Date: 04/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 11/09/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations observed.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SAN LUIS ORIENTAL MARKET

Facility ID: FA0013492

Site Address: 1255 MONTEREY ST STE. C, SAN LUIS OBISPO

Record ID: PR0019005

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 03/12/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NOT APPLICABLE

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SAN LUIS POST ACUTE CENTER

Facility ID: FA0014743

Site Address: 3033 AUGUSTA ST, SAN LUIS OBISPO

Record ID: PR0020193

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 08/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 **Award of Excellence Issued**

Overall Inspection Comments: Overall, facility is well-maintained and it is apparent that they care for the food safety of their consumers.

Violation Item

Points Lost**Comply By Date****Complied On Date**

AWRD: EXCELLENCE AWARD

0.0

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

02/15/2025

Uncorrected as of 5/2/2025

-Observed missing quarry tiles in the walk-in refrigerator. Ensure all floors are smooth, durable, and in good repair. The flooring should be flush throughout the entire walk-in refrigerator.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SAN LUIS RANCH - MARKET

Facility ID: FA0016895

Site Address: 851 FROOM RANCH WY, SAN LUIS OBISPO

Record ID: PR0022521

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 03/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

- 1) Warewashing
- 2) Sanitizer buckets/ sanitizer concentration
- 3) Ventless appliances/ heat producing units
- 4) Reduced Oxygen Packaging
- 5) Cooling
- 6) Food Allergens

Violation Item	Points Lost	Comply By Date	Complied On Date
K009: Proper Cooling Methods	4.0	03/04/2025	
Measured tri tip steaks on a speed rack at 101F- 106F after cooling for 2 hours. The operator is directed to take active control of all cooling processes. EducationAll PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours. This violation was corrected by rapidly cooling the food to 41F within 4 hours.			
K019: Raw/Undercooked Food Advisory Provided to Customer	2.0		Uncorrected as of 5/2/2025
The facility offers undercooked tri tip roasts without a consumer advisory. Provide Disclosure and Reminder Statements for raw or undercooked animal derived food that is being offere "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions." d.			

Inspection Date: 07/10/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: In the front area only limited food prep due to garage type doors. Any meat slicing to be done in the enclosed back kitchen.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SAN LUIS TAQUERIA

Facility ID: FA0013815

Site Address: 1032 CHORRO ST, SAN LUIS OBISPO

Record ID: PR0019317

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/01/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed three refrigeration units in the downstairs area that were not in operation. Ensure all equipment is in good working order or properly remove any equipment that is not being used.	0.5	04/01/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed unchained CO2 tanks. Ensure all tanks are secured for employee safety.	0.5	04/01/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grime and food debris accumulation under shelving in the food storage area downstairs. Ensure These hard to reach areas are regularly cleaned to reduce the chance of vermin.	0.5	04/01/2025	Uncorrected as of 5/2/2025

Inspection Date: 10/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K035: Adequate/Approved Equipment/Utensils, Maintained Observed worn out sponges. Ensure sponges are regularly switched out with new ones.	0.5	10/21/2024	Uncorrected as of 5/2/2025

Inspection Date: 04/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Operator showed me that they completed all the requirements from the previous inspection. A new door to fix the broken handle is on order and will be installed upon arrival.

AWRD: EXCELLENCE AWARD 0.0

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SAN LUIS TAQUERIA

Facility ID: FA0013815

Site Address: 1032 CHORRO ST, SAN LUIS OBISPO

Record ID: PR0019317

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 79.0

Overall Inspection Comments: Significant improvement is needed in facility monitoring and maintenance, as well as employee practices and habits. It appears that there is inadequate involvement of owners/managers to ensure that the facility is performing safely and that staff are well trained. Provide active managerial oversight, and make note of areas in need of improvement. Ensure evidence of required staff training is kept on site and monitored for expiration so that all staff can stay current on their training and skills. Ensure that the Food Safety Manager is providing any necessary training and requiring staff to follow safe food handling practices. Improve facility monitoring and structural upkeep, and enforce staff adherence to food safety requirements. Multiple critical and repeat violations were observed. Promptly and permanently correct all noted violations. Focus your attention first to correction of CRITICAL VIOLATIONS and STAFF SAFETY RISKS, and then move on to categories of GOOD RETAIL PRACTICES.

The facility is to be reinspected within one month. IF SIGNIFICANT IMPROVEMENT IS NOT OBSERVED, ANY SUBSEQUENT RE-INSPECTIONS ARE TO BE CHARGED TO THE FACILITY AT A RATE OF \$147/hr.

Violation Item	Points Lost	Comply By Date	Complied On Date

K001: Demonstration of Knowledge	5.0	03/22/2024	Corrected On Site

Staff exhibited poor knowledge and/or behaviors regarding the importance of clean and sanitized food contact surfaces. Additionally, there appeared to be a lack of motivation to monitor and correct issues of potential cross-contamination. Inadequate cleaning and sanitizing of food contact equipment is one of the top food borne illness risk factors. Staff must be immediately trained to have adequate knowledge to properly perform their tasks and consistently adhere to health and safety codes.

Staff were educated on site by the inspector. It is expected that Food Safety Managers will monitor staff behaviors and habits to ensure adherence to required food safety procedures. Provide training as needed to ensure adequate knowledge of the risk factors associated with their assigned tasks, and require that they demonstrate consistent safe food handling practices.

K014: Food Contact Surfaces: Clean and Sanitized	3.0	03/22/2024	Corrected On Site

1) At the time of inspection, the dish washing machine was dispensing no sanitizer. Staff were unaware, and did not know how to fix it (it appeared to be a line priming issue, which is common and easily corrected). I tried to offer suggestions for troubleshooting, but there was a communication disconnect and the employee was not motivated to address the issue. Staff should be monitoring the machine with test strips regularly to ensure proper function and adequate sanitizer. Staff need training to recognize and correct common and simple maintenance issues with equipment. Direction was given to use only the 3 compartment sink until the machine is serviced/adjusted to dispense adequate sanitizer in the rinse cycle.

2) As we were discussing the direction to temporarily discontinue use of the dish washing machine and to clean all utensils and equipment in the 3 compartment sink, it was observed that the sanitizer solution in the sink was cloudy and had a large amount of food scraps floating in the solution. No detectable sanitizer was measured. Sanitizer solution is being maintained inadequately. Train staff to replace with fresh sanitizer solution when it becomes cloudy and/or contaminated with food debris, and to use the provided test strips to verify and maintain adequate sanitizer levels. Fresh sanitizer was prepared in the 3 comp. and measured above 100 ppm. Direction was given to sanitize any items which may have not been adequately sanitized in the machine.

3) Knives put away on the magnetic rack were observed inadequately cleaned, and soiled with food residue. Train staff to ensure all equipment is properly cleaned and sanitized before being returned to service. Soiled knives were taken out of service to be rendered clean and sanitary.

The facility has the equipment and supplies to compensate for the malfunctioning dish washing machine. It is expected that inspector's directions will be enforced and adhered to in the interim.

K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	04/22/2024	04/24/2024

Evidence of staff training was not available on site. Our records do not indicate a Food Safety Manager for the facility. Obtain current Food Safety Manager certification for at least one owner or employee. This employee is responsible for training staff to perform their tasks in a safe manner. Adequate staff training is an important component of facility safety and compliance, and could have prevented safety violations observed during this inspection. Ensure that all remaining staff have current Food Handler Cards, and keep records to track when employees are due for renewal. Keep the original Food Safety Manager certification on site at all times.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SAN LUIS TAQUERIA

Facility ID: FA0013815

Site Address: 1032 CHORRO ST, SAN LUIS OBISPO

Record ID: PR0019317

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 79.0

Overall Inspection Comments: Significant improvement is needed in facility monitoring and maintenance, as well as employee practices and habits. It appears that there is inadequate involvement of owners/managers to ensure that the facility is performing safely and that staff are well trained. Provide active managerial oversight, and make note of areas in need of improvement. Ensure evidence of required staff training is kept on site and monitored for expiration so that all staff can stay current on their training and skills. Ensure that the Food Safety Manager is providing any necessary training and requiring staff to follow safe food handling practices. Improve facility monitoring and structural upkeep, and enforce staff adherence to food safety requirements. Multiple critical and repeat violations were observed. Promptly and permanently correct all noted violations. Focus your attention first to correction of CRITICAL VIOLATIONS and STAFF SAFETY RISKS, and then move on to categories of GOOD RETAIL PRACTICES.

The facility is to be reinspected within one month. IF SIGNIFICANT IMPROVEMENT IS NOT OBSERVED, ANY SUBSEQUENT RE-INSPECTIONS ARE TO BE CHARGED TO THE FACILITY AT A RATE OF \$147/hr.

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected	1.0	03/22/2024	04/24/2024
1) The items in the salsa bar were open with no lids or coverings. Facility windows and doors were open, and no deterrent to pest entry was in place. This issue has been discussed during prior inspections, and was corrected by providing lids for the containers. Restore the practice of keeping containers in the salsa bar covered and protected. 2) Relocate the tortillas currently being stored under ceiling pipes to a protected area. Do not store any food underneath the ceiling pipes that are running in multiple places in the unfinished ceiling.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5	03/22/2024	04/24/2024
Unlabeled spray bottles were observed. Maintain accurate labels on all cleaning chemicals or other contents in spray bottles.			
K030: Food Storage; Food Storage Containers Identified	0.5	03/22/2024	04/24/2024
Food was observed stored on the floor of the walk in refrigerator. Maintain storage of all food at least 6 inches above the floor.			
K033: Nonfood-Contact Surfaces Clean	0.5	03/23/2024	04/24/2024
1) Bulk food containers were observed excessively soiled with food debris and residue. Maintain clean. Include these items in your routine cleaning schedule. 2) The rack which stores clean knives was heavily soiled with food debris and residue. Clean and maintain sanitary.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	03/22/2024	04/24/2024
The facility has a supply of test strips, but the sanitizing violations observed indicate that they are not being used as required. Train staff to regularly verify and monitor sanitizer solutions used anywhere in the facility.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	03/23/2024	04/24/2024
1) Service or adjust the dish washing machine to dispense between 50 - 100 ppm chlorine in the rinse cycle. Monitor the machine regularly with your test strips to ensure proper functioning. 2) Replace the torn and unattached gasket of the downstairs reach in refrigerator. 3) A sponge was observed in the 3 compartment sink. Sponges are not to be used on food contact surfaces. Replace with approved cleaning supplies. 4) Replace broken handle on the small refrigerator near the door of the kitchen. 5) Remove the soiled and torn plastic bag taped to the shelving near the 3 comp. sink. Replace with a durable, impermeable, and cleanable material if it is necessary to shield shelf items from splash. 6) Remove torn and stained cardboard from shelving and replace with a durable and cleanable material if shelf lining is needed. 7) Single use plastic ramekin cups were observed stored in bulk bins for dispensing. Provide durable dispensing equipment with handles which are designed to be cleaned and reused. Store in a manner which prevents cross-contamination from hands. Discontinue using single use items as food service equipment.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	03/22/2024	04/24/2024
1) Wet mops were observed with mop heads in the curbed janitorial sink. Use the provided racks to store the mops in a manner which will allow them to dry and prevent mildew growth. 2) Unsecured CO2 tanks were observed in the downstairs storage area. Secure all pressurized cylinders to a rigid structure.			

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Facility Name: SAN LUIS TAQUERIA

Facility ID: FA0013815

Site Address: 1032 CHORRO ST, SAN LUIS OBISPO

Record ID: PR0019317

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 79.0

Overall Inspection Comments: Significant improvement is needed in facility monitoring and maintenance, as well as employee practices and habits. It appears that there is inadequate involvement of owners/managers to ensure that the facility is performing safely and that staff are well trained. Provide active managerial oversight, and make note of areas in need of improvement. Ensure evidence of required staff training is kept on site and monitored for expiration so that all staff can stay current on their training and skills. Ensure that the Food Safety Manager is providing any necessary training and requiring staff to follow safe food handling practices. Improve facility monitoring and structural upkeep, and enforce staff adherence to food safety requirements. Multiple critical and repeat violations were observed. Promptly and permanently correct all noted violations. Focus your attention first to correction of CRITICAL VIOLATIONS and STAFF SAFETY RISKS, and then move on to categories of GOOD RETAIL PRACTICES.

The facility is to be reinspected within one month. IF SIGNIFICANT IMPROVEMENT IS NOT OBSERVED, ANY SUBSEQUENT RE-INSPECTIONS ARE TO BE CHARGED TO THE FACILITY AT A RATE OF \$147/hr.

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	03/22/2024	04/24/2024
1) Doors and windows of the facility were open at the time inspection. This is allowed only if the kitchen is fully enclosed, and it is not. There is a screen on the door frame to the kitchen, but it is inadequate to prevent pest entry. The pass-through window is open with no pest barrier installed. Maintain doors and windows closed at all times to keep the facility and kitchen fully enclosed. If pest barriers are to be installed, ensure that they are approved by contacting this department before purchase, and be prepared to submit specifications which verify that they provide an adequate barrier to prevent pest entry. 2) Employee phone and personal items were observed on shelving in the kitchen where food is stored/prepared. Provide a designated area separate from food areas for employees to store personal belongings. 3) The downstairs storage areas are disorganized and cluttered, which makes it difficult to clean and monitor for pests. Organize the storage areas, and remove any items which are unused, in disrepair, or unnecessary. Monitor your organized facility regularly for evidence of pest activity.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	03/23/2024	04/24/2024
1) The floor of the kitchen near the ware washing area was wet with pooled water. Kitchen floors were excessively slick with grease accumulation. Maintain floors clean and safe at all times. Wipe up/clean and maintain areas of grease and water splash/spillage promptly to maintain cleanliness and prevent injuries from slip and fall risks. 2) The stairs to the downstairs area present a surface which is not cleanable and poses a slip risk for staff. Resurface with a cleanable, impermeable, and slip resistant finish. Food storage areas are required to have cleanable ceilings. Install an approved ceiling above any food storage areas. 3) The floors of the downstairs areas were soiled with food debris. Maintain clean and sanitary. This is an important factor for pest prevention and monitoring.			
K053: Repeat Violations - Critical (1 - 23)	5.0	03/22/2024	04/24/2024
#14			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	03/22/2024	04/24/2024
#24, #30, #35, #45			



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Facility Name: SAN LUIS TRANSITIONAL CARE

Facility ID: FA0016389

Site Address: 1575 BISHOP ST, SAN LUIS OBISPO

Record ID: PR0021962

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 03/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K006: Adequate/Accessible Handwash Sinks, Supplies

3.0

03/25/2025

Uncorrected as of 5/2/2025

Observed handwashing sink adjacent to preparation sink without separation. Ensure separation of these sinks by a 6 inch high metal splash guard that extends from the front of the counter all the way to the wall.

Inspection Date: 10/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: Very clean and well maintained facility.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 08/24/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

08/24/2023

Train all personnel on proper use of test strips and sanitizing solution.

K049: Permits Available

0.5

08/24/2023

Facility needed to secure permit with this section prior to opening.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SAN MIGUEL BAKERY #2

Facility ID: FA0007942

Site Address: 1912 CRESTON RD #13, PASO ROBLES

Record ID: PR0012039

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 11/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K009: Proper Cooling Methods Discontinue cooling PHF using unapproved methods. All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours.	2.0	11/18/2024	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure Food Handler cards are renewed/obtained and stored on site, available for inspector review upon request.	1.0	12/06/2024	Uncorrected as of 5/2/2025
K029: Toxic Substances Properly Identified, Stored, Used Discontinue use of household pesticides. Ensure licensed pest control is used to prevent harborage of pests.	0.5	11/18/2024	Corrected On Site
K036: Equipment, Utensils and Linens: Storage and Use Ensure a probe thermometer is obtained and used to monitor bulk food temperatures when cooling.	0.5	11/19/2024	Uncorrected as of 5/2/2025

Inspection Date: 02/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K009: Proper Cooling Methods Observed cooked beans cooling in large bucket. Discontinue cooling PHF using unapproved methods. All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours.	2.0	02/26/2024	Corrected On Site
K026: Approved Thawing Methods Used, Frozen Food Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.	0.5	02/26/2024	Corrected On Site
K035: Adequate/Approved Equipment/Utensils, Maintained Remove cardboard from base of rear refrigeration unit. Cardboard is not approved for use in food facility as it is absorbent and not easily cleanable.	0.5	03/01/2024	11/18/2024
K036: Equipment, Utensils and Linens: Storage and Use Ensure ice scoop is stored outside of ice bin to prevent cross contamination.	0.5	02/27/2024	11/18/2024
K038: Approved Lighting/Ventilation: Adequate, Used Ensure shatter proof lighting is installed over food prep areas.	0.5	03/01/2024	11/18/2024

Inspection Date: 08/10/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

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Facility Name: SAN MIGUEL BAKERY #2

Facility ID: FA0007942

Site Address: 1912 CRESTON RD #13, PASO ROBLES

Record ID: PR0012039

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 08/10/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K032: Food Properly Labeled & Honestly Presented Provide labeling information for bulk food containers.	<u>0.5</u>	<u>08/11/2023</u>	<u>02/26/2024</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Repair or replace ice machine.	<u>0.5</u>	<u>08/17/2023</u>	<u>02/26/2024</u>
K040: Wiping Cloths: Properly Used and Stored Ensure sanitizer wiping clothes remain in sanitizer solution when not in active use.	<u>0.5</u>	<u>08/11/2023</u>	<u>02/26/2024</u>



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Facility Name: SAN MIGUEL CHEVRON

Facility ID: FA0002652

Site Address: 998 K St, SAN MIGUEL

Record ID: PR0000670

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 12/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use Ensure CO2 tanks are secured to a fixed location.	<u>0.5</u>	<u>12/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed holes along the walls near the floor in the added on section of the facility. Eliminate any cracks/crevices in the walls. Properly rodent proof to eliminate gaps greater than 1/4 inch.	<u>0.5</u>	<u>12/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 09/14/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Clean and sanitize mold from ice chute.	<u>0.5</u>	<u>09/29/2023</u>	<u>12/17/2024</u>
K049: Permits Available Maintain the Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>09/22/2023</u>	<u>12/17/2024</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



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Facility Name: SAN MIGUEL MARKET & DELI

Facility ID: FA0001034

Site Address: 1299 MISSION ST UNIT #2, SAN MIGUEL

Record ID: PR0016050

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 04/16/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	04/16/2025	Corrected On Site
Observed prep top refrigeration unit measuring 60°F. Maintain all potentially hazardous foods (PHF) at 41°F or below or at or above 135°F. Staff voluntarily discarded all food out of temperature. Items discarded: 2 pounds shrimp and 2 chili relleno- all items measured 60°F.			
2. Food in the hot holding display case measured 112°F. Staff made all the food early this date (within 3 hours). Staff turned up the heat to ensure hot holding is at or above 135°F. Reviewed with staff about proper hot holding and they make sure hot holding table is turned on and hot prior to putting food inside.			
K039: Thermometers Provided and Accurate	0.5	04/18/2025	Uncorrected as of 5/2/2025
1. Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).			
2. Unable to locate probe thermometer. Provide an approved, accurate, and easily readable metal probe thermometer for measuring food temperatures.			

Inspection Date: 10/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	10/17/2024	04/16/2025
Observed empty paper towel and pump soap dispenser in toilet room. Ensure hand wash station is stocked and available to use at all times.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	10/16/2024	Corrected On Site
Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.			
K023: No Rodents, Insects, Birds, or Animals	2.0	10/18/2024	04/16/2025
Observed flies throughout the facility. Eliminate flies from the facility by safe, legal, and effective means. Utilize fly fan on the front door.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	10/18/2024	Uncorrected as of 5/2/2025
Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SAN MIGUEL MARKET & DELI

Facility ID: FA0001034

Site Address: 1299 MISSION ST UNIT #2, SAN MIGUEL

Record ID: PR0016050

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 10/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K032: Food Properly Labeled & Honestly Presented	<u>0.5</u>	<u>10/18/2024</u>	<u>04/16/2025</u>
Observed unlabeled salsa containers on sales floor. Pre-packaged food available for customer self-service must be properly labeled.			
Label information shall include the following:			
1) common name			
2) ingredient list in descending order of predominance by weight			
3) an accurate declaration of quantity of contents			
4) name and place of business of the manufacturer, packer, or distributor			
5) nutritional labeling			
6) comply with the food allergen labeling and consumer protection act of 2004.			
Ensure that food items are properly labeled.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>10/25/2024</u>	<u>04/16/2025</u>
REPEAT VIOLATION: Observed unsecured CO2 tanks in the back of the facility and hallway. Ensure all CO2 tanks are secured to a fixed location.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>10/18/2024</u>	<u>04/16/2025</u>
Maintain a copy of the most recent routine inspection report at the facility.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
See comments in section 36.			

Inspection Date: 01/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use	<u>5.0</u>		<u>01/04/2024</u>
Ensure the hand sink is available at all times. Repair or replace hand wash sink. Observed food being prepared and employees unable to wash hands properly due to hand sink being turned off. Hand wash sink turned off due to leak. Water was turned on during the inspection and staff washed their hands.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>01/19/2024</u>	<u>04/16/2025</u>
Properly elevate food items/packages/container at least 6 inches above the floor. Observed boxes of food on the floor in the freezer and walk in refrigeration unit.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>01/12/2024</u>	<u>04/16/2025</u>
Ensure CO2 tanks are secured to a fixed location.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>01/26/2024</u>	<u>10/16/2024</u>
Replace light out under hood.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>01/19/2024</u>	<u>10/16/2024</u>
Repair or replace leaking hand sink faucet.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>01/12/2024</u>	<u>04/16/2025</u>
Maintain a copy of the most recent routine inspection report at the facility.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SAN MIGUEL MARKET & DELI

Facility ID: FA0001034

Site Address: 1299 MISSION ST UNIT #2, SAN MIGUEL

Record ID: PR0016050

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 01/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>		<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Ensure the hand sink is available at all times. Repair or replace hand wash sink. Observed food being prepared and employees unable to wash hands properly due to hand sink being turned off. Hand wash sink turned off due to leak. Water was turned on during the inspection and staff washed their hands.			

Inspection Date: 07/05/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 81.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use	<u>5.0</u>	<u>07/05/2023</u>	<u>Corrected On Site</u>
Observed foods being prepared and employees unable to wash hands properly due to hand sink being turned off. Hand wash sink turned off due to leak. Ensure the hand sink is available at all times. Repair or replace hand wash sink. Water was turned on during inspection.			
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>07/05/2023</u>	<u>Corrected On Site</u>
Ensure hand soap and paper towels are available at hand wash sink at all times.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>07/05/2023</u>	<u>Corrected On Site</u>
Observed 0 PPM chlorine in sanitizer buckets throughout. Ensure chlorine sanitizer test strips are used to monitor 100 PPM chlorine in sanitizer buckets. Corrected on site.			
K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>	<u>07/07/2023</u>	<u>01/04/2024</u>
Repeat violation: Ensure door is kept closed to exclude insects. Observed flies in the facility.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>07/21/2023</u>	<u>01/04/2024</u>
Ensure copies of Food Handlers Cards are stored on site, available for inspector review upon request.			
K026: Approved Thawing Methods Used, Frozen Food	<u>0.5</u>	<u>07/14/2023</u>	<u>01/04/2024</u>
Discontinue thawing potentially hazardous foods at room temperature immediately. Observed frozen fish thawing in prep sink. Thaw potentially hazardous foods by one of these methods:			
1. Under cool (below 70 degrees F) potable running water for a period not to exceed 2 hours. Water shall be of sufficient velocity to flush loose food particles into the sink drain. 2. In refrigeration units (usually overnight). 3. In a microwave oven. 4. As part of the cooking process			
K027: Food Separated and Protected	<u>1.0</u>	<u>07/05/2023</u>	<u>01/04/2024</u>
Discontinue storing raw food of animal origin above Ready-to-eat (RTE) foods. Observed raw meat sitting on boxes of ready to eat food.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>07/14/2023</u>	<u>01/04/2024</u>
Observed cardboard boxes of food stored on floor of walk-in refrigerator. Ensure food is stored 6" up off floor or in impermeable containers.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>07/05/2023</u>	<u>01/04/2024</u>
Repeat Violation: 1. Observed ice accumulation on the wall and floor in the walk-in freezer. Repair or replace and clean/sanitize freezer. 2. Ensure broken refrigeration gaskets on prep top unit are replaced.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>07/14/2023</u>	<u>01/04/2024</u>
Ensure CO2 tanks are secured to a fixed location.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: SAN MIGUEL MARKET & DELI****Facility ID:** FA0001034**Site Address:** 1299 MISSION ST UNIT #2, SAN MIGUEL**Record ID:** PR0016050**Program Description:** HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP**Inspection Date:** 07/05/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 81.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used Ensure hood is cleaned to prevent fire risk. Observed buildup of grease on hood filters. Clean as often as needed to prevent grease accumulation on hood system.	0.5	08/11/2023	01/04/2024
K041: Plumbing: Proper Backflow Devices Repair or replace leaking faucet at three compartment sink and hand wash sink.	0.5	07/21/2023	01/04/2024
K043: Approved Toilets: Maintained, Accessible, Clean Ensure all toilet facilities are clean, and in good repair. Ensure toilet paper remains on roll in toilet room to prevent cross contamination.	0.5	07/14/2023	01/04/2024
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	0.5	07/07/2023	01/04/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SAN MIGUEL MARKET & DELI #2

Facility ID: FA0013301

Site Address: 2060 9TH ST STE D, LOS OSOS

Record ID: PR0018820

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.5

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

- 1) Manual warewashing.
- 2) Glove usage
- 3) Hand washing
- 4) Cooling

After legal evaluation of the carne seca, a return visit was performed on 12/5 to request a voluntary condemnation and destruction of the carne seca. Refer to violation 18 for further details.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>12/04/2024</u>	<u>Uncorrected as of 5/2/2025</u>
1) Observed an employee wash their hands in the 3 comp sink. Hands must only be washed in the hand sink.			
2) No paper towels were available from the wall mounted dispenser at the time of the inspection. Provide approved handwashing cleanser and towels or drying device in dispensers at or adjacent to each hand washing facility.			
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>12/04/2024</u>	<u>Corrected On Site</u>
Observed a container of salsa in the steam table at 125F. All other containers were held at appropriate temperature.			
Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F.			
The operator corrected the violation by reheating the salsa to 165F on the range before returning it to the steam table for hot holding.			
K018: HACCP/Variance Required: Approved/Records Kept	<u>0.0</u>	<u>12/04/2024</u>	<u>Corrected On Site</u>
Observed a container of housemade carne seca. A food employee said the carne seca was made by drying raw meat with a fan over 3 days. Discontinue drying raw meat without temperature control at the facility until an approved HACCP plan is obtained from the CA Department of Farms and Agriculture (CDFA).			
K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>	<u>12/04/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed multiple flies in the facility. Eliminate flies from the facility by safe, legal, and effective means at once.			
K027: Food Separated and Protected	<u>1.0</u>		<u>Uncorrected as of 5/2/2025</u>
1) Observed raw shell eggs stored over RTE food in the reach in cooler. To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken.			
2) Observed a container of raw Al Pastor meat stored in the beverage walk in. Discontinue storing raw food of animal origin beside Ready-to-eat (RTE) foods.			
K029: Toxic Substances Properly Identified, Stored, Used	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed a container of unapproved pesticide. Discontinue the use of all "household use only" insecticides in the food facility.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SAN MIGUEL MARKET & DELI #2

Facility ID: FA0013301

Site Address: 2060 9TH ST STE D, LOS OSOS

Record ID: PR0018820

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.5

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

- 1) Manual warewashing.
- 2) Glove useage
- 3) Hand washing
- 4) Cooling

After legal evaluation of the carne seca, a return visit was performed on 12/5 to request a voluntary condemnation and destruction of the carne seca. Refer to violation 18 for further details.

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified	0.5	12/04/2024	Uncorrected as of 5/2/2025
1) Observed unlabeled containers of bulk ingredients. Provide labeling information for bulk food containers for consumer self-service.			
2) Observed a container of raw tomatoes, a bucket of manteca, and a container of raw onions stored on the floor. Properly elevate food items/packages/container at least 6 inches above the floor.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	12/04/2024	Uncorrected as of 5/2/2025
1) Observed sponges being used for manual warewashing. Sponges are not approved for warewashing in a food facility. Discontinue using sponges.			
2) Observed an accumulation of grime on the band saw. Clean the band saw at least every 4 hours when in use. Ensure equipment is maintained clean, functional, and in good repair.			
3) Observed an inoperable 3 door stand up cooler. Repair the cooler. Ensure equipment is maintained clean, functional, and in good repair.			
4) Observed unsecured CO2 cylinders. Properly secure the pressurized CO2 tank.			
5) Observed single use containers used as scoops and stored inside bulk food containers. Provide scoops with handles and store scoops in a manner that will not contaminate food.			
K039: Thermometers Provided and Accurate	0.5		Uncorrected as of 5/2/2025
No probe thermometer was available in the facility at the time of the inspection.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	12/04/2024	Uncorrected as of 5/2/2025
1) Observed an unapproved employee drink on a prep table next to ready to eat cut avocados. Employee drinks should be covered and set on a lower shelf to reduce risk of contaminating food.			
2) Observed the front door propped open at the time of the inspection. Maintain all exterior doors closed except when in use.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	12/04/2024	Uncorrected as of 5/2/2025
1) Observed degraded cardboard on the floor in numerous areas. Floors must be smooth, durable and easily cleanable. Discontinue using cardboard on the floor.			
2) Observed a unsealed wood "door" used to close off the back area. Remove the unsealed wood door.			
K049: Permits Available	0.5	12/04/2024	Uncorrected as of 5/2/2025
The current permit was not posted or available for review at the time of the inspection.			



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FA0000567

PR0000567

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SAN PASO TRUCK STOP

Facility ID: FA0000567

Site Address: 81 WELLSONA RD, PASO ROBLES

Record ID: PR0000567

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 08/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K044: Premises; Personal/Cleaning Items; Vermin-Proofing

0.5

08/16/2024

Uncorrected as of 5/2/2025

Observed mop being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SAN SIMEON LIQUOR

Facility ID: FA0016442

Site Address: 431 PICO AVE, SAN SIMEON

Record ID: PR0022014

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 10/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration.	<u>0.5</u>	<u>11/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 10/06/2023

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K039: Thermometers Provided and Accurate Deli fridge is missing thermometer. Provide an accurate thermometer in all refrigerators secured in a visible area.	<u>0.5</u>	<u>10/13/2023</u>	<u>10/23/2024</u>
K043: Approved Toilets: Maintained, Accessible, Clean Observed paper towels and toilet paper sitting on top of dispenser. Provide toilet paper and paper towels in permanently installed dispensers.	<u>0.5</u>	<u>10/09/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mop sink blocked and filled with items. Ensure the mop sink is kept free of litter and items that are unnecessary to the operation and/or maintenance of the facility.	<u>0.5</u>	<u>10/13/2023</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SAN SIMEON RESTAURANT & MINI MART

Facility ID: FA0000068

Site Address: 9520 CASTILLO DR, SAN SIMEON

Record ID: PR0000068

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottles with chemical liquids. Properly label all chemicals and store in an area separate from food and utensils.	0.5	12/13/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed unlabeled tub containers with dry goods. Provide labels to all working containers to indicate contents.	0.5	12/13/2024	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Observed debris/grease accumulation on prep cooler door gaskets/shelves and around cooking equipment on cook line. Thoroughly clean and sanitize all equipment and shelving. Ensure all nonfood-contact surfaces are maintained clean.	0.5	12/25/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained 1) Observed broken rubber door gaskets on reach in cooler and prep cooler. Repair or replace. 2) Observed bare wood as shelving in walk in freezer. Ensure all equipment is commercial grade, NSF certified.	0.5	02/11/2025	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	12/11/2024	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean Ensure the toilet room has a self-closing door mechanism in working order.	0.5	02/11/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed jackets hanging on racks with equipment in prep area. Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms.	0.5	12/11/2024	Uncorrected as of 5/2/2025

Inspection Date: 06/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed chemical bottle with unreadable label. Properly label all chemicals and store in an area separate from food and utensils.	0.5	06/07/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed unlabeled white tub containers with dry goods. Provide labels to all working containers to indicate contents.	0.5	06/07/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gaskets on walk in cooler and prep cooler door. Repair or replace.	0.5	08/05/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	06/07/2024	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean Observed toilet paper sitting on top of dispenser. Ensure toilet paper is installed on dispensers as to prevent any potential cross contamination.	0.5	06/07/2024	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure all required hand washing signs are posted.	0.5	06/07/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SAN SIMEON RESTAURANT & MINI MART

Facility ID: FA0000068

Site Address: 9520 CASTILLO DR, SAN SIMEON

Record ID: PR0000068

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SANDCASTLE HOTEL ON THE BEACH

Facility ID: FA0004187

Site Address: 100 STIMSON, PISMO BEACH

Record ID: PR0009353

Program Description: MR15 - RETAIL MKT (UNDER 150 SF) - MODERATE PREP

Inspection Date: 04/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	04/25/2024	Uncorrected as of 5/2/2025
Observed utensil in the hand washing sink at the front counter. Ensure hand sinks are used strictly for hand washing. Discontinue using sink to store utensils and/or equipment.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	04/25/2024	Uncorrected as of 5/2/2025
Facility is utilizing cooking equipment but does not have proper ventilation. Observed a panini press, hot plate, and convection oven in the coffee bar area. Walls surrounding the equipment are yellow from grease latent vapors. Per California Retail Food Code: 114149.1. (a) Mechanical exhaust ventilation EQUIPMENT shall be provided over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. All mechanical exhaust ventilation equipment shall be installed and maintained in accordance with the California Mechanical Code, except that for units subject to Part 2 (commencing with Section 18000) of Division 13, an alternative code adopted pursuant to Section 18028 shall govern the construction standards. 114149.1. (c) This section shall not apply to cooking EQUIPMENT when the EQUIPMENT has been submitted to the local ENFORCEMENT AGENCY for evaluation, and the local ENFORCEMENT AGENCY has found that the EQUIPMENT does not produce toxic gases, smoke, grease, vapors, or heat when operated under conditions recommended by the manufacturer. The local ENFORCEMENT AGENCY may recognize a testing organization to perform any necessary evaluations.			
* This violation has been referred to the local jurisdiction for further review per 114149.1(c).*			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	04/25/2024	Uncorrected as of 5/2/2025
Observed yellowing on the walls and ceiling near and above the cooking equipment. Ensure walls and ceilings are maintained clean.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SANDO'S BY THE BEACH

Facility ID: FA0011629

Site Address: 1255 SHELL BEACH RD, PISMO BEACH

Record ID: PR0016968

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 02/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: PERMIT VIOLATION

Department Action Description: TO BE RE-INSPECTED

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Replace the broken gaskets on the 2-door reach in refrigeration unit.	0.5	02/07/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Clean the duct of the ventilation hood. Observed heavy dust accumulation.	0.5	02/07/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Remove excess equipment and personal belongings from the kitchen. Ensure only items required for the function of the facility are kept on site.	0.5	02/07/2025	Uncorrected as of 5/2/2025
K049: Permits Available Facility has not paid the 2025 Health Permit fees. Facility has until 2/14/2025 to pay or will face closure.	0.5	02/14/2025	Uncorrected as of 5/2/2025

Inspection Date: 02/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Observed child playing with toys on the floor of the kitchen at start of inspection. Discontinue allowing children or consumers inside the kitchen. Only food handling certified workers are allowed in the kitchen. Corrected on site.	1.0	02/21/2024	Corrected On Site
K035: Adequate/Approved Equipment/Utensils, Maintained Remove the large "lazy boy" chair from the kitchen ASAP. This is not an approved piece of equipment. It cannot be properly cleaned and sanitized. REPEAT VIOLATION.	0.5		Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure mops are hung to dry after use. Discontinue leaving mops in dirty water.	0.5	02/21/2024	02/10/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Floors in kitchen are in need of cleaning.	0.5	02/28/2024	02/10/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: - Large unapproved chair inside the kitchen	2.0	02/21/2024	02/10/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SANDS INN AND SUITES

Facility ID: FA0015663

Site Address: 1930 MONTEREY ST, SAN LUIS OBISPO

Record ID: PR0021154

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 08/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K034: Warewashing Facility/Test Strips: Adequate, Used Observed no test strips available. Ensure test strips are available for routine testing of proper sanitizer levels (100ppm Chlorine and 200PPM Quatt).	0.5	08/09/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed hole in drop ceiling for attic crawlspace access. Ensure all floors, walls, and ceiling are closed and sealed in food prep areas.	0.5	08/09/2024	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SANDY'S DELI & BAKERY

Facility ID: FA0000993

Site Address: 604 MAIN ST, CAMBRIA

Record ID: PR0000993

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 01/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed uncovered containers with food in chest freezer. Ensure all food products are stored so as to be protected from contamination at all times.	1.0	01/17/2025	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration.	0.5	01/28/2025	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained 1) Observed broken rubber door gaskets on prep cooler. Repair or replace. 2) Observed debris accumulation on prep unit door gaskets. Ensure equipment is maintained clean, functional, and in good repair.	0.5	03/14/2025	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used 1) Observed light bulb out and cover missing in ware washing area. Replace light bulb and ensure all light bulbs are either shatter proof/coated/or shielded to prevent contamination of food/equipment/utensils.	0.5	01/28/2025	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Ensure the toilet room has a self-closing door mechanism in working order.	0.5	03/14/2025	<u>Uncorrected as of 5/2/2025</u>
K044: Premises: Personal/Cleaning Items; Vermin-Proofing Observed fly strip hanging over ware washing sink. Discontinue this practice. Eliminate flies from the facility by safe, legal, and effective means.	0.5	01/17/2025	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed damaged and broken cove in ware washing area. Repair or replace.	0.5	07/14/2025	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: #27, 34, 35	2.0		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed uncovered containers with frozen fruit in chest freezer. Ensure all food products are stored so as to be protected from contamination at all times.	1.0	04/05/2024	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage: Food Storage Containers Identified Observed bag of onions on floor. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	04/05/2024	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration.	0.5	04/17/2024	<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: SANDY'S DELI & BAKERY****Facility ID:** FA0000993**Site Address:** 604 MAIN ST, CAMBRIA**Record ID:** PR0000993**Program Description:** MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP**Inspection Date:** 04/03/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 96.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained 1) Observed debris accumulation on table can opener. Clean and sanitize on routine schedule. 2) Observed broken rubber gaskets on prep cooler doors. Repair or replace.	<u>0.5</u>	<u>06/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep unit tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	<u>0.5</u>	<u>04/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed jackets hanging from storage shelf. Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms.	<u>0.5</u>	<u>04/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SANDY'S LIQUOR & DELI

Facility ID: FA0000224

Site Address: 586 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0000224

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 05/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

10/31/2024

Uncorrected as of 5/2/2025

OBSERVED PORTIONS OF FLOOR INSIDE WALK IN REFRIGERATOR PEELING AND CRACKING. FLOOR SURFACES MUST BE SMOOTH, DURABLE AND NONABSORBENT; FLOORS MUST COVE AT THE FLOOR-WALL JUNCTURE WITH A MINIMUM OF 3/8" RADIUS AND EXTEND UP THE WALL A MINIMUM OF 4". ENSURE THAT FLOORING MEETS THESE MINIMUM REQUIREMENTS.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SANTA CRUZ EXPRESS

Facility ID: FA0009490

Site Address: 1308 MONTEREY ST STE #140, SAN LUIS OBISPO

Record ID: PR0015853

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/16/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	04/16/2025	Corrected On Site
Observed inadequate level of chlorine sanitizer in use. Ensure chlorine level is at least 100PPM and regularly check sanitizer ratio using test strips.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	04/30/2025	Uncorrected as of 5/2/2025
Observed no food manager safety certification. Ensure at least one employee or manager obtains a food manager safety certification.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	04/16/2025	Uncorrected as of 5/2/2025
-Observed concrete floor sealant worn out throughout the kitchen. Ensure concrete floors are sealed with options from our approved flooring list. Please contact your inspector before any construction begins.			
-Observed grease and grime accumulation under the flat top grill. Ensure all hard to reach areas are regularly cleaned.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	04/30/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATIONS;			
-Observed no food manager safety certification. Ensure at least one employee or manager obtains a food manager safety certification.			
-Observed inadequate level of chlorine sanitizer in use. Ensure chlorine level is at least 100PPM and regularly check sanitizer ratio using test strips.			

Inspection Date: 11/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	11/04/2024	Corrected On Site
Observed prep refrigeration unit out of temp at 43 degrees F. Ensure unit is repaired or replaced and keep food in the walk in refrigerator and use time as a public health control temporarily.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	11/04/2024	Corrected On Site
Observed no sanitizer solution ready and available. Ensure proper concentration of sanitizer solution is always in use.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	11/04/2024	Uncorrected as of 5/2/2025
Observed no food manager safety certification. Ensure at least one employee or manager obtains a food manager safety certification.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	11/04/2024	04/16/2025
Observed mops being stored improperly. Ensure mops hang dry.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	11/04/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION			
- Observed no food manager safety certification. Ensure at least one employee or manager obtains a food manager safety certification.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SANTA CRUZ EXPRESS

Facility ID: FA0009490

Site Address: 1308 MONTEREY ST STE #140, SAN LUIS OBISPO

Record ID: PR0015853

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 05/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Observed no food manager safety certification. Ensure at least one employee or manager obtains a food manager safety certification.	<u>1.0</u>	<u>05/31/2024</u>	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use 1) Observed free standing CO2 tanks near back door. Ensure all CO2 tanks are affixed to a rigid structure. 2) Observed mop being stored in the mop bucket. Hang dry to ensure mop can air dry which reduced bacteria growth.	<u>0.5</u>	<u>05/24/2024</u>	<u>11/04/2024</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Maintain all exterior doors closed except when in use. Observed front door and back door open during inspection.	<u>0.5</u>	<u>05/18/2024</u>	<u>11/04/2024</u>

Inspection Date: 10/27/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed supplies kept in front of hand wash sink. Ensure hand wash sink is easily accessible at all times. Corrected on site by manager.	<u>3.0</u>	<u>10/27/2023</u>	Corrected On Site
K023: No Rodents, Insects, Birds, or Animals Observed multiple flies throughout food facility. Ensure flies are eradicated from facility by safe and legal methods.	<u>2.0</u>	<u>10/28/2023</u>	<u>11/04/2024</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Observed no food manager safety certification. Ensure at least one employee or manager obtains a food manager safety certification.	<u>1.0</u>	<u>11/13/2023</u>	<u>11/04/2024</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed free standing CO2 tanks near back door. Ensure all CO2 tanks are affixed to a rigid structure.	<u>0.5</u>	<u>10/30/2023</u>	<u>11/04/2024</u>
K040: Wiping Cloths: Properly Used and Stored Observed wiping cloths being stored on prep line. Ensure wiping cloths, when not in use, are stored in sanitizer bucket.	<u>0.5</u>	<u>10/27/2023</u>	<u>11/04/2024</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing REPEAT VIOLATION: Observed front door open and screen for garage door opening pulled to the side. Ensure all exterior doors are maintained closed except when in use. Corrected on site by manager.	<u>0.5</u>	<u>10/27/2023</u>	Corrected On Site
K047: Signs Posted; Last Inspection Report Available Observed no hand wash sign at bathroom sink. Ensure hand wash signs are posted at all hand wash sinks. Sign provided and violation corrected on site by manager.	<u>0.5</u>	<u>10/27/2023</u>	Corrected On Site
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 44.	<u>2.0</u>		Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SANTA LUCIA MIDDLE SCHOOL

Facility ID: FA0007865

Site Address: 2850 SCHOOL HOUSE LN, CAMBRIA

Record ID: PR0011953

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/06/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 08/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 11/15/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SANTA MARGARITA ELEMENTARY SCHOOL

Facility ID: FA0006074

Site Address: 22070 H ST, SANTA MARGARITA

Record ID: PR0009348

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations were observed at the time of inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Overall, facility is well-maintained. No violations were observed.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 12/19/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Overall, facility appears clean and well maintained. No violations observed.

AWRD: EXCELLENCE AWARD

0.0

12/19/2023



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0004524

PR0000266

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SANTA MARGARITA LAKE CAMPGROUND

Facility ID: FA0004524

Site Address: 4765 SANTA MARGARITA LAKE RD, SANTA MARGARITA

Record ID: PR0000266

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 06/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Overall, facility appears well maintained and organized. An award of excellence was issued.

AWRD: EXCELLENCE AWARD

0.0



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0017693

PR0022847

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SANTA MARIA SPEEDWAY, LLC

Facility ID: FA0017693

Site Address: 1900 HUTTON RD, NIPOMO

Record ID: PR0022847

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 04/24/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 100.0

Overall Inspection Comments: Opening inspection for food facility. Food facility is approved to open and has made major improvements since previous site visit. See comments above for reference. Food facility plans to operate from April-November (weather dependent).



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SANTA ROSA ACADEMIC ACADEMY

Facility ID: FA0006075

Site Address: 8655 SANTA ROSA RD, ATASCADERO

Record ID: PR0009349

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/12/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: Facility is well maintained. No violations were observed, at the time of inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 12/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

12/19/2023

04/11/2024

Ensure chlorine sanitizer test strips are obtained and used to monitor 100 PPM chlorine at three compartment sink.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: S'ARANELLA

Facility ID: FA0017613

Site Address: 835 12TH ST STE A, PASO ROBLES

Record ID: PR0022762

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/24/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 88.0

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K005: Proper Handwash Procedures and Glove Use

5.0

03/24/2025

Corrected On Site

Observed staff not following proper glove use. Staff member donned gloves without washing hands prior and was using phone in the middle of food prep without changing out gloves. Hands must be washed each time gloves are donned and when they are removed after changing tasks. Reviewed glove use with staff.

K014: Food Contact Surfaces: Clean and Sanitized

3.0

03/24/2025

Corrected On Site

No sanitizer buckets were set up at the time of the inspection. Ensure sanitizer buckets are setup and maintain a concentration of at least 100 ppm chlorine concentration. Ensure chlorine sanitizer test strips are obtained and used to monitor sanitizer in solution. Corrected on site.

K016: Shell Stock: Quality, Storage, Tags

2.0

03/24/2025

Corrected On Site

Observed shellfish being stored without tags on prep line. Maintain shellfish certification tags with the original container until empty, and then maintain tags in chronological order on the premises for a period of not less than 90 days from the date of harvest. Tags were placed with product.

K018: HACCP/Variance Required: Approved/Records Kept

2.0

03/24/2025

Corrected On Site

Facility is packaging foods using reduced-oxygen packaging (ROP) but does not have a State approved HACCP plan. Immediately discontinue preparing or processing foods using reduced oxygen packaging at the facility until an approved HACCP plan is obtained from the CA Department of Public Health (CDPH). OR to continue utilizing ROP and ensure the following is methods are conducted: 114057.1.d. 1. label with date/time 2. store at 41F or below 3. use within 48 hours.

Items utilizing reduced-oxygen packaging were voluntarily discarded by staff. See VCD form.

Inspection Date: 12/13/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is approved to operate.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SASQUATCH COFFEE HOUSE

Facility ID: FA0014149

Site Address: 1050 MONTEREY ST STE 228, SAN LUIS OBISPO

Record ID: PR0019624

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 01/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 05/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Observed dust accumulation on fan guard. Clean and sanitize.	0.5	05/10/2024	01/21/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured tanks. Properly secure the pressurized CO2 tank.	0.5	05/02/2024	01/21/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed several holes in the wall on the left hand side of the hand sink. Repair to ensure smooth and easily cleanable.	0.5	05/31/2024	01/21/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SAVAGE SPIRITS & DELI

Facility ID: FA0000523

Site Address: 2050 SPRING ST A, PASO ROBLES

Record ID: PR0000523

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 02/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>		Uncorrected as of 5/2/2025
Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.			

Inspection Date: 11/30/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>11/30/2023</u>	<u>Corrected On Site</u>
Ensure hand wash sink is clear of debris, available for use at all times. Employee removed wine bottles from the sink. Corrected on site.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SAVORY SMOKE

Facility ID: FA0016910

Site Address: 897 MAIN ST, MORRO BAY

Record ID: PR0022538

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/31/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	03/31/2025	Corrected On Site
Observed empty towel dispenser at start of inspection. Ensure approved single use paper towels are stocked at each hand washing facility. Corrected on site.			

Inspection Date: 09/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used	0.5	09/19/2024	Corrected On Site
Observed unlabeled bottles with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	09/19/2024	Uncorrected as of 5/2/2025
Observed inoperable automatic paper towel dispenser. Employee stated battery died. Replace battery and ensure it is functional at all times.			
K049: Permits Available	0.5	09/19/2024	Corrected On Site
Maintain the 2024 Public Health Permit in a conspicuous place.			

Inspection Date: 07/19/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is approved to open.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: **SCHOOLYARD @ WAYFARER**

Facility ID: FA0004102

Site Address: 1800 MONTEREY ST, SAN LUIS OBISPO

Record ID: PR0012376

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: **04/15/2025**

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K036: Equipment, Utensils and Linens: Storage and Use	0.5		Uncorrected as of 5/2/2025
Observed an unsecured CO2 cylinder. Properly secure the pressurized CO2 tank.			

Inspection Date: **08/28/2024**

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: No violations found during time of inspection. Kitchen appears clean and well managed.

AWRD: EXCELLENCE AWARD **0.0**



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: **SCHOONERS WHARF**

Facility ID: FA0000072

Site Address: 171 N OCEAN AVE, CAYUCOS

Record ID: PR0000072

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: **01/09/2025**

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed uncovered containers with food in walk in cooler. Ensure all food products are stored so as to be protected from contamination at all times.	<u>1.0</u>	<u>01/09/2025</u>	<u>Corrected On Site</u>
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottle with chemical liquid in ware washing area. Properly label all chemicals and store in an area separate from food and utensils.	<u>0.5</u>	<u>01/09/2025</u>	<u>Corrected On Site</u>
K030: Food Storage; Food Storage Containers Identified Observed unlabeled bulk containers with food. Provide labels to all working containers to indicate contents.	<u>0.5</u>	<u>01/09/2025</u>	<u>Corrected On Site</u>
K035: Adequate/Approved Equipment/Utensils, Maintained 1) Observed broken rubber door gasket to the walk in freezer. Repair or replace. 2) Observed missing fan covers in walk in freezer. Replace.	<u>0.5</u>	<u>03/09/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed back doors to kitchen propped open. Maintain all exterior doors closed except when in use.	<u>0.5</u>	<u>01/09/2025</u>	<u>Corrected On Site</u>
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: #35, 44	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: **05/10/2024**

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure single use paper towels in dispensers are stocked at each hand washing station.	<u>3.0</u>		<u>05/10/2024</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber gaskets on walk in freezer door. Repair or replace.	<u>0.5</u>	<u>07/10/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	<u>0.5</u>	<u>05/13/2024</u>	<u>01/16/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Maintain all exterior doors closed except when in use.	<u>0.5</u>	<u>05/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Maintain the Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>05/13/2024</u>	<u>01/16/2025</u>



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
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FA0016966

PR0022597

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SCOOPS AND CHEERS

Facility ID: FA0016966

Site Address: 865 FROOM RANCH WY, SAN LUIS OBISPO

Record ID: PR0022597

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 08/08/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Please finish the remaining construction additions as discussed during the inspection. Clean and sanitize all food prep surfaces prior to commencing food service every time.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SCORPION BAY COFFEE COMPANY, LLC

Facility ID: FA0017733

Site Address: 610 DOLLIVER ST, PISMO BEACH

Record ID: PR0022897

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 03/03/2025

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: New owner is conditionally approved to operate. Ensure the violations listed on this report are corrected by the next inspection date.

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed household freezer directly on floor of back room. Floor and wall behind freezer cannot be easily cleaned. Ensure either wheels or 6 inch castors are installed on freezer. Once freezer is no longer functioning, ensure it is replaced with a commercial grade piece of equipment.	0.5	09/04/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed front door propped open. Facility has an open air kitchen and therefore must protect from entrance of vermin. Ensure a tight fitting screen and/or air curtain is installed.	0.5	09/04/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Flooring in restroom is deteriorating and no longer easily cleanable. Ensure flooring is re-done so that it is smooth, non-absorbent, and easily cleanable. See "Approved Flooring Materials" for more information.	0.5	09/04/2025	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SCOUT COFFEE

Facility ID: FA0009521

Site Address: 1130 GARDEN ST STE 100, SAN LUIS OBISPO

Record ID: PR0016071

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>12/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed worn out floor in the food storage room in the back of facility exposing unsealed concrete. Begin planning for new floors and ensure they are selected from our approved flooring list. Contact your inspector before installation.			

Inspection Date: 03/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>03/22/2024</u>	<u>12/03/2024</u>
Observed ph test strips only at facility which are not useful to measure sanitation. Get proper test strips for measuring sanitation levels and make sure employees know where they are located.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>03/29/2024</u>	<u>12/03/2024</u>
Observed cracking caulking behind restroom sink. Re-seal to maintain smooth and easily cleanable surfaces.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SCOUT COFFEE

Facility ID: FA0012383

Site Address: 880 FOOTHILL BLVD, SAN LUIS OBISPO

Record ID: PR0017816

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 11/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: The purpose of this visit was to perform a routine inspection.

Education and direction regarding the following topics were provided at the time of the inspection:

- 1) Vermin Exclusion: Maintain the roll up doors closed to prevent vermin entry.
- 2) Two hour prep time: Potentially hazardous food may be held without temperature control during active preparation for a maximum of 2 hours.
- 3) The USDA 9 major food allergens are milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soybeans, and sesame. Employees must demonstrate knowledge of the allergens or know where to find the required information when needed.
- 4) Proper warewashing procedure. Manual warewashing consists of washing, rinsing, and sanitizing. Utensils shall have a 1 minute contact time if quaternary ammonium is used as a sanitizer.

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals Observed a fly in the facility at the time of the inspection.	<u>2.0</u>	<u>11/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used No quaternary ammonium or chlorine test strips were available at the time of the inspection. Provide approved and correct testing equipment to test for sanitizer concentration and/or hot water temperature.	<u>0.5</u>	<u>11/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained The following maintenance issues shall be addressed: 1) The grill over the True Cooler condenser was not observed at the time of the inspection. 2) All cooler door gaskets must be in good repair. Ensure equipment is maintained clean, functional, and in good repair.	<u>0.5</u>	<u>11/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used An accumulation of debris was observed on the filters in the exhaust hood. Maintain the cleanliness of the exhaust hood.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1) Observed numerous tripped rodent traps in the bakery area. Observed gray fur in the spring of a tripped rodent trap in the bakery area. The operator is directed to wash, rinse, and sanitize all affected areas. 2) Observed evidence of deferred cleaning throughout the facility.	<u>0.5</u>	<u>11/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SCOUT COFFEE

Facility ID: FA0016546

Site Address: 390 MORRO BAY BLVD, MORRO BAY

Record ID: PR0022137

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottles with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.	0.5	12/13/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed missing light bulbs under hood system. Replace.	0.5	12/20/2024	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean Observed toilet paper roll sitting on hand rail at time of inspection. Provide toilet paper in permanently installed dispensers.	0.5	12/10/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed debris accumulation in and around floor sink located in front counter area. Clean, sanitize and maintain.	0.5	12/20/2024	Uncorrected as of 5/2/2025

Inspection Date: 03/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K040: Wiping Cloths: Properly Used and Stored Observed cloth towel on prep table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	03/13/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed missing ceiling tiles in kitchen and ware washing area. Repair or replace.	0.5	03/20/2024	Uncorrected as of 5/2/2025

Inspection Date: 12/22/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NO VIOLATION

Score: 100.0

Overall Inspection Comments: Facility approved to open.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SCULPTERRA WINERY

Facility ID: FA0014258

Site Address: 5015 LINNE RD, PASO ROBLES

Record ID: PR0019735

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 07/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K024: Person In Charge Present and Performs Duties; Valid Certification 1.0 07/26/2024 Uncorrected as of 5/2/2025

Your facility serves/sells/ stores potentially hazardous foods. Ensure all food employees have a valid/current food handler card/certificate. Store copies of certificates on site, available for Inspector review upon request. California Retail Food Code 113790.

K047: Signs Posted; Last Inspection Report Available 0.5 07/11/2024 Uncorrected as of 5/2/2025

Ensure recent Health Inspection report is stored on site, available for Inspector and customer review upon request.

K054: Repeat Violations - Good Retail Practices (24 -51) 2.0 07/10/2024 Uncorrected as of 5/2/2025

REPEAT VIOLATIONS:

1. Your facility serves/sells/ stores potentially hazardous foods. Ensure all food employees have a valid/current food handler card/certificate. Store copies of certificates on site, available for Inspector review upon request. California Retail Food Code 113790.
2. Ensure recent Health Inspection report is stored on site, available for Inspector and customer review upon request.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SEA VENTURE RESTAURANT

Facility ID: FA0000593

Site Address: 100 OCEANVIEW, PISMO BEACH

Record ID: PR0000593

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	02/10/2025	Corrected On Site
Observed refrigeration unit at the bar holding at 54F. Unit had dairy products for drinks stored inside. Ensure all cold held potentially hazardous foods are kept at or below 41F at all times. Corrective action: Employee voluntarily discarded one can of whipped cream and one container of coffee creamer. Discontinue storing potentially hazardous foods in this unit until it has been serviced and can maintain 41F or below.			
K026: Approved Thawing Methods Used, Frozen Food	0.5	02/10/2025	Corrected On Site
Observed improper thawing of seafood in the food preparation sink. Thaw potentially hazardous foods by one of these methods: 1. Under cool (below 70 degrees F) potable running water for a period not to exceed 2 hours. Water shall be of sufficient velocity to flush loose food particles into the sink drain. 2. In refrigeration units (usually overnight). 3. In a microwave oven. 4. As part of the cooking process.			
K033: Nonfood-Contact Surfaces Clean	0.5	02/10/2025	Uncorrected as of 5/2/2025
- Clean the fans and the shelves inside the 2-door reach in fridge near the ice machine. - Clean inside the 2-door reach in freezer near the 3-compartment sink.			
K039: Thermometers Provided and Accurate	0.5	02/10/2025	Uncorrected as of 5/2/2025
Provide a thermometer for the refrigeration unit at the bar. Ensure all fridges have thermometers.			

Inspection Date: 01/03/2024

Type of Service Description: REINSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: All violations from the 12/4/2023 inspection have been corrected. Facility has opted to completely discontinue use ROP including the exemption rules.

Inspection Date: 12/04/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 84.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	12/04/2023	Corrected On Site
Observed improper heating of potentially hazardous foods inside the hot holding unit near the cook line. Foods must be brought up to the proper temperature before placing in a hot holding unit. These types of equipment are meant to keep food hot, not heat them up. When reheating already cooked foods, the temperature must be brought to 165F before placing inside the unit. If heating foods for the first time, the temperature must be brought to 135F before placing in the unit.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SEA VENTURE RESTAURANT

Facility ID: FA0000593

Site Address: 100 OCEANVIEW, PISMO BEACH

Record ID: PR0000593

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/04/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 84.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	12/04/2023	02/10/2025
- Observed mildew inside the ice machine on the deflector panel. Clean and sanitize regularly to prevent contamination of ice. - Observed heavy accumulation of food debris on the large table mounted can opener. Clean and sanitize daily to prevent contamination of canned foods.			
K018: HACCP/Variance Required: Approved/Records Kept	2.0	12/04/2023	Corrected On Site
Facility is packaging food using reduced-oxygen packaging (ROP) but does not have a state approved HACCP plan. Any retail food facility processing potentially hazardous foods using ROP is required to have a Hazardous Analysis Critical Control Point (HACCP) plan approved by California Department of Public Health (CDPH) (Cal Code 114057.1). IMMEDIATELY DISCONTINUE USING ROP UNTIL YOU HAVE SUBMITTED A HACCP PLAN AND BEEN APPROVED BY THE CDPH OR FOLLOW BELOW EXEMPTION RULES. Exemption: Your retail food facility is not required to have an approved HACCP plan for ROP of potentially hazardous food if all the following standards are always met: 1. The food is labeled with the production time and date. 2. The food is held at 41° F or lower during refrigerated storage. 3. The food is removed from its package in the food facility within 48 hours after packaging. The lack of oxygen creates an anaerobic environment, which favors the growth of two very dangerous pathogens: Clostridium botulinum and Listeria monocytogenes. Continued operation of a ROP procedure without an approved HACCP plan can result in condemnation of all ROP products, impoundment of any equipment used for ROP, or suspension of your permit to operate. For information on submitting a HACCP plan for approval, please contact CDPH at (916) 650-6500 or by e-mail, fdinfo@cdph.ca.gov. Once you have received a letter of approval, please contact your inspector to review your HACCP plan. **REPEAT VIOLATION** Corrective action: Manager voluntarily discarded several non-frozen steaks and packs of vacuum sealed fish. Immediately discontinue vacuum sealing raw fish. Only frozen fish is approved to be vacuum sealed.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	12/04/2023	02/10/2025
Unable to locate or verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections.			
K027: Food Separated and Protected	1.0	12/04/2023	02/10/2025
Provide a six (6) inch high metal splashguard or twenty four (24) inch separation between handwashing sink and the food preparation sink to prevent cross contamination.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	12/04/2023	02/10/2025
Remove the cork board from the wall near the 3-compartment sink. All floors and walls shall be smooth, non-absorbent, and easily cleanable.			
K053: Repeat Violations - Critical (1 - 23)	5.0	12/04/2023	02/10/2025
REPEAT VIOLATION: - Vacuum sealing of PHF without an approved HACCP plan and not following the exemption rules.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SEABREEZE CUPCAKES & SWEET TREATS

Facility ID: FA0016447

Site Address: 3001 BROAD ST, SAN LUIS OBISPO

Record ID: PR0022019

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 04/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K041: Plumbing; Proper Backflow Devices Observed broken faucet handle in the bathroom. Ensure the faucet is repaired or replaced to good working order.	0.5	04/03/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mop drying on the floor in the mop sink closet. Ensure mop hang dries.	0.5	04/03/2025	Uncorrected as of 5/2/2025

Inspection Date: 07/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Overall, the facility is well organized and maintained in good condition.

AWRD: EXCELLENCE AWARD **0.0**



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SEACREST OCEANFRONT HOTEL

Facility ID: FA0015300

Site Address: 2241 PRICE ST, PISMO BEACH

Record ID: PR0020709

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 04/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: No violations were observed at the time of inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Observed heavy dust accumulation on the fan. Clean regularly to prevent contamination of food. REPEAT VIOLATION.	0.5	04/25/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained 1) Discontinue storing live plants on or near food, food equipment, and food contact surfaces. Corrected on site. 2) Observed raw wood pallets on the floor used a racks for food and equipment storage. Raw wood is not an approved material in food facilities. Ensure all equipment is smooth, non-absorbent, and easily cleanable.	0.5	04/25/2024	Corrected On Site
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: - Heavy dust accumulation on fan in the kitchen	2.0	04/25/2024	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SEASIDE FOODS LLC

Facility ID: FA0016206

Site Address: 442 SLO SAN SIMEON RD, SAN SIMEON

Record ID: PR0021767

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 10/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals Observed multiple flies through out prep areas. Eliminate flies from the facility by safe, legal, and effective means at once.	<u>2.0</u>	<u>10/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified Observed unlabeled containers with food. Provide labels all working containers to indicate contents.	<u>0.5</u>	<u>10/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed doors open at time of inspection. Maintain all exterior doors closed except when in use.	<u>0.5</u>	<u>10/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 10/06/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



County of San Luis Obispo
Environmental Health Services Division
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FA0006542

PR0010233

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SEE CANYON FRUIT RANCH

Facility ID: FA0006542

Site Address: 2345 SEE CANYON RD, SAN LUIS OBISPO

Record ID: PR0010233

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 09/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations were observed at the time of inspection. The facility is well maintained and clean.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SEEDS

Facility ID: FA0015183

Site Address: 1040 COURT ST, SAN LUIS OBISPO

Record ID: PR0020592

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 12/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 03/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>03/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>03/20/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed boxes of food on the walk in freezer floor. Maintain all food storage at a minimum of 6 inches off the floor.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>03/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>
No hand washing sign observed in the family bathroom, please replace.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
Repeat violation categories 47,30.			



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FA0000573

PR0000573

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SEE'S CANDIES

Facility ID: FA0000573

Site Address: 283 MADONNA RD A, SAN LUIS OBISPO

Record ID: PR0000573

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 06/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

06/28/2024

Uncorrected as of 5/2/2025

Unable to verify test strips at the time of the inspection. Ensure chlorine test strips are obtained and used to measure 200 ppm quat in solution at the 2-compartment sink.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SEE'S CANDIES

Facility ID: FA0013007

Site Address: 2307 THEATRE DR STE 300, PASO ROBLES

Record ID: PR0018545

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 10/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

10/11/2024

Inspection Date: 10/20/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K047: Signs Posted; Last Inspection Report Available

0.5

10/21/2023

10/11/2024

Store recent health inspection report on site, available for inspector and customer review upon request.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: SEE'S CANDIES****Facility ID:** FA0014206**Site Address:** 503 A FIVE CITIES DR, PISMO BEACH**Record ID:** PR0019689**Program Description:** LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP**Inspection Date: 08/15/2024****Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 99.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K047: Signs Posted; Last Inspection Report Available Ensure the most recent health inspection report is available on site.	<u>0.5</u>	<u>08/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Ensure the Health Permit is posted in an easily visible location. Corrected on site.	<u>0.5</u>	<u>08/15/2024</u>	<u>Corrected On Site</u>

Inspection Date: 07/28/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 99.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use Discontinue storing the cutting board and knife used for samples directly next to the hand washing sink to prevent cross contamination. Corrected on site.	<u>0.5</u>	<u>07/28/2023</u>	<u>Corrected On Site</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SENIOR NUTRITION PROGRAM OF SLO

Facility ID: FA0005527

Site Address: 2180 JOHNSON AVE, SAN LUIS OBISPO

Record ID: PR0008510

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 01/09/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed FRP in walk in cooler peeling off wall. Repair or replace.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 07/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed FRP in walk in cooler peeling off wall. Repair or replace.	<u>0.5</u>	<u>09/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SENIORS CENTER

Facility ID: FA0005986

Site Address: 270 SCOTT, PASO ROBLES

Record ID: PR0009250

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>01/31/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure one person obtains a Food Managers Certificate. Store copy on site, available for inspector review upon request.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>01/21/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: 1. Ensure one person obtains a Food Managers Certificate. Store copy on site, available for inspector review upon request.			

Inspection Date: 06/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>06/11/2024</u>	
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>08/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure one person obtains a Food Managers Certificate. Store copy on site, available for inspector review upon request.			

Inspection Date: 12/07/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>12/07/2023</u>	<u>Corrected On Site</u>
Ensure paper towel dispenser is stocked with paper towels at all times.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SENSORIO

Facility ID: FA0015847

Site Address: 4380 E HIGHWAY 46, PASO ROBLES

Record ID: PR0021373

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 02/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	02/23/2024	11/15/2024

Renew Food Manager Certificate, store copies on site for inspector review.

K036: Equipment, Utensils and Linens: Storage and Use	0.5	02/16/2024	11/15/2024

Observed CO2 tanks not secured in bar area. Ensure CO2 tanks are secured to a fixed location.

Inspection Date: 07/26/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	07/26/2023	Corrected On Site

Ensure hand soap is available at hand wash sink at all times. Observed no hand soap at hand wash sink by warewashing machine.

K036: Equipment, Utensils and Linens: Storage and Use	0.5	07/26/2023	Corrected On Site

Ensure CO2 tanks are secured to a fixed location.



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FA0016582

PR0022175

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SEOUL FOOD

Facility ID: FA0016582

Site Address: 977 E FOOTHILL BLVD UNIT 109, SAN LUIS OBISPO

Record ID: PR0022175

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 01/22/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K049: Permits Available

0.5

Uncorrected as of 5/2/2025

Maintain the Public Health Permit in a conspicuous place.

Inspection Date: 02/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: No violations observed



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SEQUEL TEA

Facility ID: FA0016397

Site Address: 3845 S HIGUERA STE 100, SAN LUIS OBISPO

Record ID: PR0021969

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 02/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

02/07/2025

Uncorrected as of 5/2/2025

Observed grime accumulation in floor sink. Ensure floor sink is cleaned and maintained clean. Floor sink may be stained from tea.

Inspection Date: 06/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 08/30/2023

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: No Violations, approved to operate



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SEQUOIA SANDWICH COMPANY

Facility ID: FA0013685

Site Address: 893 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0019186

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/15/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K034: Warewashing Facility/Test Strips: Adequate, Used No test strips observed at the facility. Ensure test strips are available and regularly used to check for proper sanitation levels.	0.5	04/15/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grime accumulating in the floor sink underneath the three compartment sink. Ensure it is regularly cleaned and sanitized.	0.5	04/15/2025	Uncorrected as of 5/2/2025

Inspection Date: 10/31/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grime accumulating on the FRP behind three comp sink. Ensure floors walls and ceiling are maintained clean.	0.5	10/31/2024	Uncorrected as of 5/2/2025

Inspection Date: 05/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K033: Nonfood-Contact Surfaces Clean Observed mineral deposits along the seams of the hand washing sink. Clean off mineral deposits to keep surface smooth in order to make regular cleaning more effective.	0.5		Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed refrigerator not working or in use. Repair or replace in order to keep all equipment in good working order.	0.5	05/31/2024	10/31/2024

Inspection Date: 10/10/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SEQUOIA SANDWICH COMPANY

Facility ID: FA0013685

Site Address: 893 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0019186

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/10/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K038: Approved Lighting/Ventilation: Adequate, Used

0.5

10/27/2023

05/16/2024

Clean and maintain the hood grease filters and hood surfaces. Observed grease accumulation on hood system.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SERIAL WINES

Facility ID: FA0015360

Site Address: 1226 PARK ST, PASO ROBLES

Record ID: PR0020774

Program Description: LR25 - RESTAURANT (SEATING 51 +) - MINIMAL PREP

Inspection Date: 11/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 08/10/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>08/11/2023</u>	<u>11/26/2024</u>

Maintain a copy of the most recent routine inspection report at the facility.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SEVEN SISTERS COFFEE

Facility ID: FA0016820

Site Address: 1279 LAUREL LN, SAN LUIS OBISPO

Record ID: PR0022443

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 08/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure that documentation of valid/current food manager certificate and food handler cards are kept on site, for health department inquiries.	1.0	08/23/2024	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration. If a quat based sanitizer or bleach will be used, ensure that you have the correct testing strips to go with it. Corrected on site.	0.5	08/20/2024	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Provide secondary thermometers to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	08/26/2024	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 07/01/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: No violations observed today, facility is approved to open. No alterations have been made from previous set up.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SHALE OAK WINERY

Facility ID: FA0014376

Site Address: 3235 OAKDALE RD, PASO ROBLES

Record ID: PR0019852

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 04/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Ensure toxic substances are labeled as to the contents of the containers.	<u>0.5</u>	<u>04/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>04/05/2024</u>	<u>04/03/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SHALIMAR RESTAURANT

Facility ID: FA0013582

Site Address: 3820 BROAD ST, SAN LUIS OBISPO

Record ID: PR0019085

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>11/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
1. Implement pressure washing the floor into your cleaning schedule, about once a month.			
2. Flour and food accumulation was apparent on equipment. Thoroughly clean all equipment.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
Repeat violation, K033			

Inspection Date: 04/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: Overall clean and organized with conscientious food handling practices in place

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>05/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Please work a pressure wash for the floor into your cleaning routine about once a month.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SHANDON ELEMENTARY SCHOOL

Facility ID: FA0001294

Site Address: 301 S FIRST ST, SHANDON

Record ID: PR0001294

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 01/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

01/27/2025

Inspection Date: 09/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 03/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/05/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

AWRD: EXCELLENCE AWARD

0.0

09/05/2023

03/19/2024

K038: Approved Lighting/Ventilation: Adequate, Used

0.5

09/29/2023

03/19/2024

Ensure the window is replaced at the automatic dish machine to promote adequate ventilation.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SHANDON HIGH SCHOOL

Facility ID: FA0001297

Site Address: 101 S FIRST ST, SHANDON

Record ID: PR0001297

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 01/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

01/27/2025

Inspection Date: 09/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 03/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/05/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

09/05/2023

09/05/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SHANDON MARKET & DELI

Facility ID: FA0016718

Site Address: 240 E CENTRE ST, SHANDON

Record ID: PR0022327

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 01/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K009: Proper Cooling Methods Discontinue cooling rice on counter, using unapproved methods. All potentially hazardous foods shall be rapidly cooled. From 135 F to 70 F within two hours, and from 70 F to 41 F within four hours. Employee corrected cooling violation during inspection.	2.0	01/27/2025	Corrected On Site
K027: Food Separated and Protected To prevent cross contamination, discontinue storing raw meats over ready to eat foods and discontinue storing raw meats with other open food products. Clean and sanitize containers holding bulk foods in walk-in refrigeration unit. Employee corrected violations during inspection.	1.0	01/27/2025	Corrected On Site
K030: Food Storage; Food Storage Containers Identified Ensure bulk food storage bins are labeled as to the contents of the containers.	0.5	02/03/2025	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain chlorine sanitizer test strips to monitor 100 PPM chlorine sanitizer in solution.	0.5	02/03/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use 1. Facility does not have a mop sink. Ensure an approved mop sink, including an approved AVB faucet is installed in facility to fill and discard mop water in an approved manner. 2. Obtain scoops with handles. Use to obtain foods from bulk food bins.	0.5	02/10/2025	Uncorrected as of 5/2/2025
K041: Plumbing; Proper Backflow Devices Employee toilet room has a leaking hand wash sink faucet that is being manually turned off. Discontinue shutting off water to the toilet room hand wash sink. 1. Hand washing is required to be available for use at all times. 2. Repair or replace plumbing under sink. Employee manually turned water back on to the sink during inspection.	0.5	02/03/2025	Uncorrected as of 5/2/2025

Inspection Date: 05/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 85.0

Overall Inspection Comments: The market area of the facility is clean. There is some degrading flooring that will need to be repaired or replaced in the future. Flooring in kitchen is in good repair.

Storage area throughout the facility need to be cleaned and maintained. Observed an accumulation of unused equipment and cardboard debris. Storage area behind walk in freezer was not able to be accessed due to large refrigeration unit(unknown if working) and several shopping carts filled with boxes blocking the entrance.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed empty paper towel dispenser at hand wash sink. Ensure hand wash station is stocked and available to use at all times.	3.0	05/21/2024	01/27/2025
K007: Proper Hot and Cold Holding Temperatures Meat display case measured 45F at the time of the inspection. The display temperature read 51F. Maintain all potentially hazardous foods (PHF) at 41°F or below or at or above 135°F. Monitor units to ensure that they maintain 41F or less at all times. Staff started moving meats from display case into walk in refrigeration unit and contacted a repairman who would be responding later this date.	3.0	05/21/2024	Corrected On Site

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SHANDON MARKET & DELI

Facility ID: FA0016718

Site Address: 240 E CENTRE ST, SHANDON

Record ID: PR0022327

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 05/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 85.0

Overall Inspection Comments: The market area of the facility is clean. There is some degrading flooring that will need to be repaired or replaced in the future. Flooring in kitchen is in good repair.

Storage area throughout the facility need to be cleaned and maintained. Observed an accumulation of unused equipment and cardboard debris. Storage area behind walk in freezer was not able to be accessed due to large refrigeration unit(unknown if working) and several shopping carts filled with boxes blocking the entrance.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>05/24/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.			
K027: Food Separated and Protected	<u>1.0</u>	<u>05/21/2024</u>	
Observed salsa and cheese stored below raw meats. Ensure all food products are stored so as to be protected from contamination at all times. Items were moved to another shelf.			
Always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>05/24/2024</u>	<u>01/27/2025</u>
1. Observed food on the floor throughout the facility (boxes for produce and meats in walk in refrigeration unit and bagged bulk items in the back of the store). Properly elevate food items at least 6 inches above the floor.			
K032: Food Properly Labeled & Honestly Presented	<u>0.5</u>	<u>05/24/2024</u>	<u>01/27/2025</u>
1. Observed unlabeled food for sale on the shelf in refrigeration unit (rice, guacamole, salsa, etc.) Ensure all food containers are labeled as to the contents of the container.			
2. Observed unlabeled bulk food containers in prep area. Ensure all bulk foods containers are labeled as to the contents of the container.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>05/24/2024</u>	<u>01/27/2025</u>
Repeat violation: Unable to verify test strips at the time of the inspection. Ensure chlorine test strips are obtained and used to measure 100 ppm chlorine in solution at the 3-compartment sink and in the wiping cloth buckets.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>05/24/2024</u>	<u>01/27/2025</u>
Observed a build up of food debris and trash on the floor of walk in refrigeration units. Ensure equipment is maintained clean, functional, and in good repair.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>05/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
1. Discontinue storing plastic bowls in bulk food containers. Ensure scoops with handles are used and the handles are stored upright out of contact with the food.			
2. Observed several unsecured CO2 tanks in the back of business. Ensure CO2 tanks are secured to a fixed location.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>05/24/2024</u>	<u>01/27/2025</u>
1. Observed sponges at 3 compartment sink. Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.			
2. Observed soiled wiping cloths sitting on prep areas. Wiping cloths should be held in a solution of sanitizer between uses.			
K042: Proper Waste Disposal; Facilities Maintained	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed a build up of cardboard, debris, and shopping carts throughout the facility. There are several pieces of equipment not being used including a walk in freezer being used as a storage area. Remove all unused equipment from the facility. Discard excess cardboard and debris on a regular basis.			
K043: Approved Toilets: Maintained, Accessible, Clean	<u>0.5</u>	<u>06/21/2024</u>	<u>01/27/2025</u>
Repeat Violation: Ensure a self closing mechanism is installed on the employee toilet room door as it opens into food prep area.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Repeat violation: No mop sink has been installed. Ensure mop sink is installed. Ensure mops are placed in a position that allows them to air dry without soiling wall, or equipment. Facility could install a mop rack. Staff advised they are currently dumping dirty mop water outside on the side of the building. Discontinue this practice.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SHANDON MARKET & DELI

Facility ID: FA0016718

Site Address: 240 E CENTRE ST, SHANDON

Record ID: PR0022327

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 05/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 85.0

Overall Inspection Comments: The market area of the facility is clean. There is some degrading flooring that will need to be repaired or replaced in the future. Flooring in kitchen is in good repair.

Storage area throughout the facility need to be cleaned and maintained. Observed an accumulation of unused equipment and cardboard debris. Storage area behind walk in freezer was not able to be accessed due to large refrigeration unit(unknown if working) and several shopping carts filled with boxes blocking the entrance.

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Repeat Violation: 1. Install door or close up storage area behind walk in freezer.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/02/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>04/04/2024</u>	<u>01/27/2025</u>
1. Observed unlabeled food on the shelf in refrigeration unit. Ensure all containers of food are labeled as to the contents of the container. 2. Observed food on the floor throughout the facility. Properly elevate food items at least 6 inches above the floor.			
K032: Food Properly Labeled & Honestly Presented	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>04/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Unable to verify test strips at the time of the inspection. Ensure chlorine or quat strips are obtained and used to measure 100 ppm chlorine or 200 ppm quat in solution at the 3-compartment sink and in the wiping cloth buckets.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>04/19/2024</u>	<u>01/27/2025</u>
1. Repair or replace walk-in refrigeration unit and freezer in prep area.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>04/05/2024</u>	<u>01/27/2025</u>
Observed no filters on hood system. Ensure all hood filters are installed prior to use.			
K039: Thermometers Provided and Accurate	<u>0.5</u>	<u>04/05/2024</u>	<u>01/27/2025</u>
Ensure secondary thermometers are installed in all refrigeration units holding potentially hazardous foods.			
K043: Approved Toilets: Maintained, Accessible, Clean	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Ensure a self closing mechanism is installed on the employee toilet room door as it opens into food prep areas.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>04/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure mop sink is installed. Ensure mops are placed in a position that allows them to air dry without soiling wall, or equipment. Facility could install a mop rack.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>04/05/2024</u>	<u>01/27/2025</u>
1. Repair or replace coving under refrigeration units. 2. Replace missing ceiling tiles in prep area. 3. Install door or close up storage area behind walk in freezer.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SHEILA KEARNS CHOCOLATE & CONFECTIONS

Facility ID: FA0013857

Site Address: 722 MARSH, SAN LUIS OBISPO

Record ID: PR0019356

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 12/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SHEILA KEARNS CHOCOLATE & CONFECTIONS

Facility ID: FA0016298

Site Address: 153 CROSS ST # 100, SAN LUIS OBISPO

Record ID: PR0021867

Program Description: MR34 - CATERING OPERATION FACILITY - MODERATE PREP

Inspection Date: 01/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	01/07/2025	Uncorrected as of 5/2/2025
Observed concrete floors that need to be professionally sealed. Begin planning and saving for floor re-finishing.			

Inspection Date: 04/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	11/30/2024	Uncorrected as of 5/2/2025
Observed concrete floors that need to be professionally re sealed. Begin planning and saving for floor re finishing.			

Inspection Date: 10/17/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SHEKAMOO GRILL

Facility ID: FA0017644

Site Address: 811 FROOM RANCH WY STE 140, SAN LUIS OBISPO

Record ID: PR0022786

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/20/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

1) Consumer advisory. Provide Disclosure and Reminder Statements for raw or undercooked animal derived food that is being offered.
"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

2) Reduced Oxygen Packaging

Do not prepare or process foods using reduced oxygen packaging at the facility until an approved HACCP plan is obtained from the CA Department of Public Health.

3) Employees eating or drinking in a food prep area.

Employees may not eat in any food prep area. Employees may drink in a manner that will minimize chances of food contamination. A working food employee may drink from a container with a lid and a straw. Drinking containers must be stored below food to eliminate potential contamination from spills.

Violation Item	Points Lost	Comply By Date	Complied On Date

K007: Proper Hot and Cold Holding Temperatures	5.0		03/20/2025

Measured yogurt at 46F and cut tomato salad at 46 F in the cold top prep cooler.

This violation was corrected by rapidly cooling the food to 41 F or below within 2 hours.

Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F.

Inspection Date: 01/17/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NO VIOLATION

Score: 100.0

Overall Inspection Comments: The purpose of this visit was to perform an opening inspection.

General education and direction were given at the time of the inspection.

All areas and knowledge checked were observed to be ready for service.

The facility is authorized to open.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SHELTON'S BAIT SHACK

Facility ID: FA0014774

Site Address: 100 W POMEROY AT PIER, PISMO BEACH

Record ID: PR0020222

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 04/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	04/04/2025	Corrected On Site
Observed dishes inside the hand sink and boxes stacked in front of it. Discontinue blocking access to the hand sink. Corrected on site.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SHELL BEACH BREW HOUSE

Facility ID: FA0000128

Site Address: 1527 SHELL BEACH RD, PISMO BEACH

Record ID: PR0000128

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/16/2025

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: Facility has corrected all major violations and most minor violations from the 4/2/25 inspection. Continue to address the remaining violations listed on this report.

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	04/16/2025	Uncorrected as of 5/2/2025
The ice scoop is still exposed to outside elements and needs to be protected from contamination. Keeping the scoop in a closed container that gets washed daily or inside the ice machine is recommended.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	10/16/2025	Uncorrected as of 5/2/2025
Re-grout areas of tile floors as needed so that they are easily cleanable. Many areas of the tile flooring in the kitchen has very deep grooves where grout is missing and there is a heavy accumulation of food debris. Floors shall be re-grouted by next inspection date (10/16/2025).			

Inspection Date: 04/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 78.5

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	04/02/2025	Uncorrected as of 5/2/2025
- No paper towels/jammed paper towel dispenser at the bar. Paper towels shall be easily available for hand washing at all times. REPEAT VIOLATION. - No paper towels in one of the restrooms. Keep paper towels stocked at all times.			
K011: Proper Reheating Procedures for Hot Holding	4.0	04/02/2025	Corrected On Site
Observed improper reheating of potentially hazardous foods. Tomato sauce inside the hot holding unit measured 87F. Ensure foods that are cooked, cooled, and then reheated for hot holding reach a minimum temperature of 165F for at least 15 seconds. This is to be done on the stove top or in a microwave before placing into a hot holding unit. Reheating for hot holding shall be done rapidly, and the time the food is between 41F and 165F shall not exceed 2 hours. Corrective action: employees rapidly reheated sauces to 165F on the stove top.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	04/02/2025	Uncorrected as of 5/2/2025
- Observed mildew growth on the panel inside the ice machine. Clean and sanitize regularly to prevent contamination of ice. REPEAT VIOLATION. - Observed scoop for ice sitting in dirty bucket on top of ice machine (outside). Immediately discontinue storing the ice scoop in this manner. Scoop shall be kept clean and sanitary and stored in a manner that it cannot be contaminated.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	04/02/2025	Uncorrected as of 5/2/2025
Unable to locate or verify food safety certifications for all employees. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections. REPEAT VIOLATION.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>
Facility Name: SHELL BEACH BREW HOUSE
Facility ID: FA0000128

Site Address: 1527 SHELL BEACH RD, PISMO BEACH

Record ID: PR0000128

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 78.5

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By	Date Complied On	Date
K026: Approved Thawing Methods Used, Frozen Food	<u>0.5</u>	<u>04/02/2025</u>	<u>Corrected On Site</u>	
Observed improper thawing of raw meats. Thaw potentially hazardous foods by one of these methods:				
1. Under cool (below 70 degrees F) potable running water for a period not to exceed 2 hours. Water shall be of sufficient velocity to flush loose food particles into the sink drain.				
2. In refrigeration units (usually overnight).				
3. In a microwave oven.				
4. As part of the cooking process.				
Corrected on site. REPEAT VIOLATION.				
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>04/02/2025</u>	<u>Uncorrected as of 5/2/2025</u>	
Observed several bags and containers of food directly on the floor of the outside storage room. Ensure food is maintained at least 6 inches off the floor at all times.				
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>04/02/2025</u>	<u>Uncorrected as of 5/2/2025</u>	
Small chest freezer outside is rusted and deteriorated. Equipment is not approved to be stored outside. Remove the freezer.				
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>04/02/2025</u>	<u>Uncorrected as of 5/2/2025</u>	
Observed ice cream scoop and rice paddle being stored in room temperature standing water. Discontinue this practice. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in the following manner:				
- in the food with their handles above the top of the food and the container.				
- on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized				
- in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes.				
- in a clean, protected location if utensils, such as ice scoops, are used only with a food that is not potentially hazardous.				
- in a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at least every 24 hours				
K042: Proper Waste Disposal; Facilities Maintained	<u>0.5</u>	<u>04/02/2025</u>	<u>Uncorrected as of 5/2/2025</u>	
Observed lid to outside grease container open and the outside of the grease container very dirty. Maintain the lid closed when not in use and maintain the outside of the container as clean as possible to prevent storm water contamination and attraction of vermin.				
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>04/02/2025</u>	<u>Uncorrected as of 5/2/2025</u>	
Observed back door to kitchen propped open. The current screen is torn and does not close all the way. Ensure doors remain closed or install a tight fitting screen to prevent entrance of vermin (flies, cockroaches, rodents). REPEAT VIOLATION.				
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>04/02/2025</u>	<u>Uncorrected as of 5/2/2025</u>	
Re-grout areas of tile floors as needed so that they are easily cleanable.				
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>	<u>04/02/2025</u>	<u>Uncorrected as of 5/2/2025</u>	
REPEAT VIOLATION:				
- #6				
- #14				
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>04/02/2025</u>	<u>Uncorrected as of 5/2/2025</u>	
REPEAT VIOLATIONS:				
- #24				
- #26				
- #44				

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SHELL BEACH BREW HOUSE
Facility ID: FA0000128

Site Address: 1527 SHELL BEACH RD, PISMO BEACH

Record ID: PR0000128

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	02/20/2024	Corrected On Site
1) No paper towels available at the hand sink in the kitchen or the hand sink at the bar. Ensure paper towels are available for hand washing at all times. Corrected on site. 2) Hand sink in the kitchen is very close to the prep top unit. Install a 6 inch high metal splash guard between the hand sink and the prep unit to protect from contamination.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	08/20/2024	Uncorrected as of 5/2/2025
Unable to locate or verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections. All employees food safety certifications and food handlers will be thoroughly reviewed at next routine inspection.			
K026: Approved Thawing Methods Used, Frozen Food	0.5	02/20/2024	Corrected On Site
Observed improper thawing of raw meats. Thaw potentially hazardous foods by one of these methods: 1. Under cool (below 70 degrees F) potable running water for a period not to exceed 2 hours. Water shall be of sufficient velocity to flush loose food particles into the sink drain. 2. In refrigeration units (usually overnight). 3. In a microwave oven. 4. As part of the cooking process.			
Corrected on site.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	02/20/2024	Uncorrected as of 5/2/2025
Observed the start of mildew growth on the deflector panel inside the ice machine. Ensure ice machine is cleaned and sanitized regularly to prevent contamination of ice.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	02/20/2024	Uncorrected as of 5/2/2025
Observed very heavy accumulation of grease on the filters in the ventilation hood. Clean more frequently to prevent risk of fire.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	02/20/2024	Uncorrected as of 5/2/2025
Observed back door to kitchen propped open without a screen. Ensure doors remain closed or install a tight fitting screen to prevent entrance of vermin (flies, cockroaches, rodents).			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	02/20/2024	Uncorrected as of 5/2/2025
Observed raw wood framing around the window by the dish washing area. Ensure all walls are smooth, non-absorbent, and easily cleanable.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SHELL BEACH ELEMENTARY

Facility ID: FA0001117

Site Address: 2100 SHELL BEACH RD, PISMO BEACH

Record ID: PR0001117

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 05/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 11/02/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SHELL BEACH LIQUOR INC

Facility ID: FA0000297

Site Address: 601 SHELL BEACH RD, PISMO BEACH

Record ID: PR0000297

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 11/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K006: Adequate/Accessible Handwash Sinks, Supplies

3.0

11/21/2024

Corrected On Site

Provide approved hand washing soap in dispenser at the bathroom hand washing sink. Ensure there is always soap available at all hand washing sinks. Corrected on site.

K033: Nonfood-Contact Surfaces Clean

0.5

12/01/2024

Uncorrected as of 5/2/2025

Observed dust accumulation on fans in the walk-in refrigerator. Ensure that the fans in the walk in refrigerator and all Nonfood-Contact surfaces are maintained clean.

Inspection Date: 06/27/2023

Type of Service Description: REINSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: All violations from the 6/16/23 inspection have been corrected.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SHELL BEACH MARKET

Facility ID: FA0000138

Site Address: 1253 SHELL BEACH RD, PISMO BEACH

Record ID: PR0000138

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 04/18/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	04/18/2025	Uncorrected as of 5/2/2025

- 1) Facility has preexisting non-conforming and deteriorating flooring/coving throughout. Flooring must be brought up to code upon remodel or change of ownership.
- 2) Observed some holes in the walls throughout facility. Repair holes.

Inspection Date: 02/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	02/20/2024	04/18/2025

- 1) Observed bar soap in the employee restroom. Discontinue use of bar soaps. Install a wall mounted liquid soap dispenser.
- 2) Ensure paper towels are kept inside the dispenser, not on the back of the toilet.

K044: Premises: Personal/Cleaning Items; Vermin-Proofing 0.5 02/20/2024 04/18/2025

- Observed mop sitting in dirty mop water. Ensure mops are hung to dry after use.

K045: Floors/Walls/Ceilings: Built, Maintained, Clean 0.5 02/20/2024 04/18/2025

- 1) Facility has preexisting non-conforming flooring/coving in the restroom. Flooring must be brought up to code when replaced.
- 2) Observed some holes in the walls throughout facility. Repair holes.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SHELL STATION / MULTI-SITE MANAGEMENT, LLC

Facility ID: FA0017075

Site Address: 9155 SAN GABRIEL RD, ATASCADERO

Record ID: PR0022711

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 01/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Provide hand washing pump soap at or adjacent to each hand washing facility (in hand washing sink be cashier AND restroom). None on site. Manager was directed to purchase some immediately. Photographic evidence is to be sent to inspector.	3.0	01/27/2025	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing: Proper Backflow Devices Ensure that the leak at the hand washing station is corrected, by a licensed plumber. In the meantime, designate one of the compartments at the ware washing sink for hand washing and provide hand washing supplies in close proximity.	0.5	02/10/2025	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Flushing mechanism, in the public restroom's toilet, is not functional. Have a licensed plumber make the proper repair. Continue to keep the "temporarily out of service" notice on the door.	0.5	02/10/2025	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Ensure that the wall behind the syrup containers is cleaned, to prevent any vermin harborage.	0.5	02/03/2025	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 12/19/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SHERWOOD PARK SNACK SHACK

Facility ID: FA0014228

Site Address: 290 SCOTT ST, PASO ROBLES

Record ID: PR0019708

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 01/09/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure pump soap and paper towels are stocked, available for use at all times.	<u>3.0</u>	<u>01/09/2025</u>	<u>Corrected On Site</u>
K049: Permits Available Facility has not paid 2025 Health Permit fees. Ensure payment is received by Wednesday January 15, 2025. Failure to do so will result in facility closure.	<u>0.5</u>	<u>01/15/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 09/08/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Ensure hot water heater is turned on when facility is in use.	<u>0.5</u>	<u>09/15/2023</u>	<u>01/09/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: Ensure hot water heater is turned on when facility is in use.	<u>2.0</u>	<u>09/08/2023</u>	<u>01/09/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SHINE CAFE

Facility ID: FA0009381

Site Address: 427 MORRO BAY BLVD, MORRO BAY

Record ID: PR0015703

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gasket in small cooler in juicing area. Repair or replace.	0.5	03/28/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed broken light shield in ware washing area. Replace and ensure to maintain all light shields clean and in good repair.	0.5	02/11/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	0.5	01/30/2025	Uncorrected as of 5/2/2025

Inspection Date: 07/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottle with chemical liquid in juice bar area. Properly label all chemicals and store in an area separate from food and utensils.	0.5	07/25/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gaskets on prep coolers. Repair or replace.	0.5	01/23/2025	Uncorrected as of 5/2/2025

Inspection Date: 01/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Broken gaskets on refrigerators and freezer in juice bar area. Repair or replace.	0.5	07/05/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed dust/grease like accumulation on hood system and area above. Clean and maintain the hood grease filters, hood surfaces and areas around on a routine basis to prevent build up.	0.5	01/19/2024	07/24/2024
K039: Thermometers Provided and Accurate Provide thermometer for small fridge in juice bar area.	0.5	01/08/2024	07/24/2024
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Place mop in a position that it to air dry without soiling walls, equipment, or supplies.	0.5	01/08/2024	07/24/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SHINE CAFE

Facility ID: FA0009381

Site Address: 427 MORRO BAY BLVD, MORRO BAY

Record ID: PR0015703

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	07/05/2024	Uncorrected as of 5/2/2025
1) Flooring in kitchen no longer meets code requirements for a food facility. The floors must be smooth, durable, easily cleanable, and nonabsorbent. Need to reseal or replace with approved material with a base cove (toe kick) extending up the wall at least 4". Make plans for repairs prior to your next routine inspection.			
2) Need to provide a more durable back splash for the wall above the three-compartment sink. Current finish is a painted brick wall. Materials such as stainless steel sheeting or fiberglass reinforced plastic (FRP) need to be installed here. The brick finish is deteriorated and not easily cleanable or nonabsorbent.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	07/05/2024	Uncorrected as of 5/2/2025
Kitchen flooring and walls.			



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0017824

PR0023000

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SHINECUTERIE

Facility ID: FA0017824

Site Address: 7350 LINNE RD, PASO ROBLES

Record ID: PR0023000

Program Description: MR40 - DEPENDENT FOOD SERVICE OPERATOR-MODERATE PREP

Inspection Date: 04/23/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Shinecutterie is approved to operate.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SHORE CLIFF HOTEL

Facility ID: FA0016030

Site Address: 2555 PRICE ST, PISMO BEACH

Record ID: PR0021558

Program Description: MR15 - RETAIL MKT (UNDER 150 SF) - MODERATE PREP

Inspection Date: 02/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 03/20/2024

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: All violations from the 3/20/24 inspection have been corrected.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	03/19/2024	02/25/2025
Observed paper towels outside of the dispenser and sitting on a rolling cart. Ensure paper towels for hand washing are kept in the paper towel dispenser at all times.			
K021: Hot and Cold Water Available	2.0	03/19/2024	02/25/2025
Unable to verify water temps due to a plumbing issue that was not allowing for sinks to be run for more than a few seconds. Ensure hot water of 120F is available at the 3-compartment sink and the food preparation sink. Ensure 100F at the hand washing sink. Reinspection to occur 3/20/24.			
K041: Plumbing; Proper Backflow Devices	0.5	03/19/2024	02/25/2025
1) Repair the plumbing issue in the floor sink that is not allowing for sinks to be used properly. 2) Observed several drain lines from sinks and equipment extending into the floor sink. Ensure there is at least a one inch air gap between the rim of the floor sink and the end of the drain lines to prevent back-flow contamination.			
K049: Permits Available	0.5	03/20/2024	02/25/2025
Facility has not paid all the 2024 Health Permit fees.			
K049: Permits Available	0.5	03/19/2024	02/25/2025
Facility has not paid the 2024 Health Permit fees. Facility has 5 business days to pay or will be closed.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SICHUAN KITCHEN SLO

Facility ID: FA0016167

Site Address: 977 E FOOTHILL BLVD STE 109, SAN LUIS OBISPO

Record ID: PR0021732

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 01/22/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K049: Permits Available	0.5		Uncorrected as of 5/2/2025

Inspection Date: 06/26/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: Overall, the kitchen is clean and well organized.

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	06/27/2023	Uncorrected as of 5/2/2025
Maintain a supply of sanitizer test strips and use regularly to verify and maintain adequate sanitizer solutions.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	06/27/2023	Uncorrected as of 5/2/2025
Clean food debris from the floor under cooking equipment, and maintain clean.			
K049: Permits Available	0.5	07/03/2023	Uncorrected as of 5/2/2025
Expired health permit was posted. Post current permit.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: **SIDECAR**

Facility ID: FA0014263

Site Address: 1040 BROAD ST, SAN LUIS OBISPO

Record ID: PR0019739

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: **03/27/2025**

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: Please pay permit fees.

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grease accumulation on floors under the stove, flat top grill, and upright two door refrigerator. Ensure floors are de-greased and sanitized to eliminate food source for potential vermin.	<u>0.5</u>	<u>03/27/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: **08/09/2024**

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Observed grease and grime buildup above the hood system and on the floor below the deep fryers. Ensure floors, walls, and ceiling are clean and sanitized.	<u>0.5</u>	<u>08/16/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed non-commercial grade cups without handles being used for scoops in bulk food containers. Ensure all scoops have handles and are commercial grade.	<u>0.5</u>	<u>08/16/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed wiping cloths being stored on tables instead of in sanitizer solution. Ensure wiping cloths are stored in sanitizer solution between use.	<u>0.5</u>	<u>08/09/2024</u>	<u>Corrected On Site</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SIDEWALK CAFE

Facility ID: FA0013769

Site Address: 130 W BRANCH ST STE A, ARROYO GRANDE

Record ID: PR0019271

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 08/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: Most violations seen during today's inspection were repeat violations. Ensure repeat violations are corrected prior to next routine inspection.

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained REPEAT VIOLATION: Observed grime/food debris on refrigeration units' gaskets and inside of refrigeration units. Ensure all equipment is maintained clean and in good repair.	0.5	08/24/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use REPEAT VIOLATION: Observed CO2 tanks standing freely in dry storage. Ensure CO2 tanks are affixed to a rigid structure.	0.5	08/23/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed two lights out in hood system. Repair/replace.	0.5	08/24/2024	Uncorrected as of 5/2/2025
K041: Plumbing; Proper Backflow Devices REPEAT VIOLATION: Observed build-up/grime in floor sink in back food storage area. Ensure floor sinks are kept clean, fully operative and in good repair.	0.5	08/24/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing REPEAT VIOLATIONS: Observed both front doors propped open. Ensure doors are maintained closed when not in use to prevent vermin from entering. Facility can install a permanent screen door or an air curtain if they want to have the doors open.	0.5	08/23/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean REPEAT VIOLATION: Observed build up underneath equipment throughout food facility. Ensure food facility is cleaned and sanitized thoroughly and in hard to reach areas.	0.5	08/24/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 35, 36, 41, 44 and 45. These violations were REPEAT violations at the previous inspection as well.	2.0	08/22/2024	Uncorrected as of 5/2/2025

Inspection Date: 02/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed no sanitizer buckets being used during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Corrected on site by manager.	3.0	02/15/2024	Corrected On Site
K035: Adequate/Approved Equipment/Utensils, Maintained Observed grime/food debris on refrigeration units' gaskets and inside of refrigeration units. Ensure all equipment is maintained clean and in good repair.	0.5	02/16/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use REPEAT VIOLATION: Observed CO2 tanks standing freely in dry storage. Ensure CO2 tanks are affixed to a rigid structure.	0.5	02/16/2024	Uncorrected as of 5/2/2025
K041: Plumbing; Proper Backflow Devices REPEAT VIOLATION: Observed build-up/grime in floor sink in back food storage area. Ensure floor sinks are kept clean, fully operative and in good repair.	0.5	02/16/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SIDEWALK CAFE

Facility ID: FA0013769

Site Address: 130 W BRANCH ST STE A, ARROYO GRANDE

Record ID: PR0019271

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>02/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS:			
1. Observed both front doors open. Ensure doors are kept closed to keep food facility free from vermin entering (ex: flies). Facility can install a screen door if they want to have the doors open.			
2. Observed mops being stored in/around mop sink. Ensure mops are hung up to air dry in mop rack.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>02/16/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed build up of grime/food debris underneath equipment throughout food facility. Ensure food facility is cleaned and sanitized thoroughly and in hard to reach areas.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>02/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>
See comments in sections 36, 41, 44 and 45.			

Inspection Date: 08/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected	<u>1.0</u>	<u>08/18/2023</u>	<u>02/15/2024</u>
Observed no lids on food containers in front refrigeration unit. Ensure all food is protected from cross contamination by covering with lids.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>08/21/2023</u>	<u>08/22/2024</u>
Observed CO2 tanks standing freely in dry storage. Ensure CO2 tanks are affixed to a rigid structure.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>08/21/2023</u>	<u>08/22/2024</u>
Observed build-up/grime in floor sink in back food storage area. Ensure floor sinks are kept clean, fully operative and in good repair.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>08/18/2023</u>	<u>Uncorrected as of 5/2/2025</u>
1. Observed both front doors open. Ensure doors are kept closed to keep food facility free from vermin entering (ex: flies). Facility can install a screen door if they want to have the doors open.			
2. Observed mops being stored in/around mop sink. Ensure mops are hung up to air dry in mop rack.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>08/21/2023</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed build up underneath equipment throughout food facility. Ensure food facility is cleaned and sanitized thoroughly and in hard to reach areas.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SIENNA & HOPE

Facility ID: FA0015753

Site Address: 1218 PINE ST, PASO ROBLES

Record ID: PR0021255

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/15/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: PERMIT VIOLATION

Department Action Description: TO BE RE-INSPECTED

Score: 80.5

Overall Inspection Comments: Facility changed the name of the facility from Las Kalaveras to Sienna & Hope. Ensure office is contact (805) 781- 5544 to have permit information updated.

Facility was not financially complaint at the time of the inspection. Immediately pay all applicable fees within 5 business days or closure of the facility may result.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>04/15/2025</u>	<u>Corrected On Site</u>
Observed no soap at several hand wash sinks thorough out the facility. Ensure soap is available at hand wash sink at all times. Corrected on site.			
K009: Proper Cooling Methods	<u>2.0</u>	<u>04/15/2025</u>	<u>Corrected On Site</u>
REPEAT VIOLATION: Observed mashed potatoes at 45F in walk-in refrigeration unit. Staff advised they made the mashed potatoes the day prior. Food was set out on prep table after cooking and placed in walk in at the end of the day. No temperatures were taken to confirm proper cooling. Discontinue cooling PHF using unapproved methods. All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours. Mashed potatoes were voluntarily discarded by staff. Proper cooling was reviewed with all staff members on site at the time of the inspection.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>04/15/2025</u>	<u>Corrected On Site</u>
No sanitizer buckets were set up at the time of the inspection. Ensure sanitizer buckets are setup and maintain a concentration of at least 100 ppm chlorine concentration. Ensure chlorine sanitizer test strips are obtained and used to monitor sanitizer in solution.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>04/25/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Unable to verify Food Manager Card at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>04/18/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure bulk food items are labeled as to the contents of the container (ex., flour, sugar, etc.).			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>04/18/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Automatic dish machine measured 0 ppm chlorine. Discontinue use until dispenses 50 ppm chlorine sanitizer. Utilize sanitizer test strips to confirm correct concentrations.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>04/25/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed unsecured CO2 tank in bar area. Ensure CO2 tanks are secured to a fixed location.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>04/25/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed the water turned off at hand wash sink in the kitchen. Per staff, the water was turned off due to leaking faucet. Ensure hand wash sink is available for use at all times. Repair or replace all leaking faucet in the facility.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>04/25/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Obseved a build up of grime, food debris, and grease on the floor around/ under equipment on cookline. Implement a cleaning schedule to ensure floors are cleaned on a regular basis. Be sure to clean under and around equipment and storage areas.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>04/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Maintain a copy of the most recent routine inspection report at the facility.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SIENNA & HOPE

Facility ID: FA0015753

Site Address: 1218 PINE ST, PASO ROBLES

Record ID: PR0021255

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/15/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: PERMIT VIOLATION

Department Action Description: TO BE RE-INSPECTED

Score: 80.5

Overall Inspection Comments: Facility changed the name of the facility from Las Kalaveras to Sienna & Hope. Ensure office is contact (805) 781- 5544 to have permit information updated.

Facility was not financially complaint at the time of the inspection. Immediately pay all applicable fees within 5 business days or closure of the facility may result.

Violation Item	Points Lost	Comply By Date	Complied On Date
K049: Permits Available	<u>0.5</u>	<u>04/22/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Cannot verify valid health permit to operate. No food facility shall operate without a valid permit from the health department. If the health permit has not been received due to non-payment of health permit fees, immediately pay all applicable fees within 5 business days or closure of the facility may result. Contact (805) 781-5544 to pay by phone, visit www.slopublichealth.org/eh to pay online, or mail payments to/pay in person at 2156 Sierra way, San Luis Obispo, CA, 93401. Please note that mailed payments may not be received by the compliance deadline and it is the responsibility of the permit holder to ensure that payment is received prior to the compliance deadline in order to prevent facility closure.			
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>		<u>Uncorrected as of 5/2/2025</u>
See comments in section 9.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
See comments in section 24, 36, 41, 45, 47			

Inspection Date: 09/30/2024

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 82.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge	<u>5.0</u>	<u>09/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Facility has numerous violations that could potentially cause food borne illness diseases. A lack of understanding of basic food safety principles was observed at the time of inspection. Staff did not have an understanding of proper cooling techniques.			
K009: Proper Cooling Methods	<u>2.0</u>	<u>09/30/2024</u>	<u>Corrected On Site</u>
REPEAT VIOLATION: Observed a large pan of rice cooling on prep table. Discontinue cooling PHF using unapproved methods. All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours. Food was separated into shallow pans and placed in walk in refrigerator. Corrected on site.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>10/04/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Unable to verify Food Manager Certificate at the time of the inspection. Ensure at one employee obtains a valid Food Manager Certificate. Store copies on site for inspector review.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>10/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed bags of rice on the floor. Properly elevate food items at least 6 inches above the floor.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>10/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed 1 CO2 tank in bar area and tank in the back unsecured. Ensure CO2 tanks are secured to a fixed location.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>09/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed missing hood filters. Replace all missing hood filters and ensure they are properly installed.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>10/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed leaking hand wash sink in the kitchen. Repair and replace. Maintain all plumbing fixtures fully operative, clean and in good repair.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>10/04/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed a build up of grime, food debris, and grease on the floors around equipment. Implement a cleaning schedule to ensure floors are cleaned on a regular basis. Be sure to clean under and around equipment and storage areas.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SIENNA & HOPE

Facility ID: FA0015753

Site Address: 1218 PINE ST, PASO ROBLES

Record ID: PR0021255

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 09/30/2024

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 82.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K047: Signs Posted; Last Inspection Report Available REPEAT VIOLATION: Maintain a copy of the most recent routine inspection report at the facility.	<u>0.5</u>	<u>10/04/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K053: Repeat Violations - Critical (1 - 23) See comments in sections 1 and 9.	<u>5.0</u>		<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 24, 30, 36, and 47.	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 07/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 75.0

Overall Inspection Comments: Facility has numerous violations that will require re-inspection. Facility will be inspected on or after August 13, 2024. All violations must be corrected by this date. If subsequent re-inspections are required to determine correction or compliance, the facility will be billed at an hourly rate.

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge Facility had numerous violations that could potentially cause food borne illness diseases. A lack of understanding of basic food safety principles was observed at the time of inspection. Staff did not have an understanding of proper cooling techniques or sanitation practices.	<u>5.0</u>	<u>08/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K006: Adequate/Accessible Handwash Sinks, Supplies Repeat violation: Observed no paper towels at hand wash sink in the back and no soap or paper towels in bar area and kitchen hand wash stations.	<u>3.0</u>	<u>07/26/2024</u>	<u>Corrected On Site</u>
K009: Proper Cooling Methods Observed two large pots of refried beans and a pan of rice measuring 49F in walk in refrigeration unit. All products were made yesterday afternoon. Discontinue cooling PHF using unapproved methods. All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours. All products were voluntarily discarded and all staff members on site educated on proper cooling methods.	<u>2.0</u>	<u>07/26/2024</u>	<u>Corrected On Site</u>
K014: Food Contact Surfaces: Clean and Sanitized REPEAT VIOLATION: Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium.	<u>3.0</u>	<u>07/26/2024</u>	<u>Corrected On Site</u>
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. STORE copies on site for inspector review.	<u>1.0</u>	<u>08/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K029: Toxic Substances Properly Identified, Stored, Used REPEAT VIOLATION: Observed unlabeled spray bottles in bar area. Ensure toxic spray bottles are labeled as to the contents of the container.	<u>0.5</u>	<u>07/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified REPEAT VIOLATION: Observed a bag of flour on the floor in prep area. Properly elevate food items at least 6 inches above the floor.	<u>0.5</u>	<u>07/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained REPEAT VIOLATION: Observed a build up of grime and food debris on refrigeration handles and gaskets throughout facility. Ensure equipment is maintained clean, functional, and in good repair.	<u>0.5</u>	<u>08/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SIENNA & HOPE

Facility ID: FA0015753

Site Address: 1218 PINE ST, PASO ROBLES

Record ID: PR0021255

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 07/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 75.0

Overall Inspection Comments: Facility has numerous violations that will require re-inspection. Facility will be inspected on or after August 13, 2024. All violations must be corrected by this date. If subsequent re-inspections are required to determine correction or compliance, the facility will be billed at an hourly rate.

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>07/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed 2 CO2 tanks in bar area and 1 tank in the back near freezer unsecured. Ensure CO2 tanks are secured to a fixed location.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing: Proper Backflow Devices	<u>0.5</u>	<u>07/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>
At the time of the inspection, unable to turn hot water handle at hand wash sink in the kitchen/ prep area. Repair or replace handle. Ensure hand wash sinks are accessible at all times.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>07/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS: Observed missing floor tiles in the kitchen area. Ensure all floors and walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>07/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Maintain a copy of the most recent routine inspection report at the facility.			
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>		<u>Uncorrected as of 5/2/2025</u>
See comments in sections 6 and 14			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
See comments in section 14, 30, 35, 35 and 45.			

Inspection Date: 03/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use	<u>2.0</u>	<u>03/04/2024</u>	<u>Corrected On Site</u>
Observed a cup with no lid in the prep area. Store employee beverages with lids in food prep areas to prevent potential cross contamination.			
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>03/04/2024</u>	<u>09/30/2024</u>
Observed no hand soap at hand wash sink in bar area. Ensure hand wash station is stocked with pump soap and available to use at all times.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>03/04/2024</u>	<u>Corrected On Site</u>
No sanitizer buckets were set up at the time of the inspection. Ensure sanitizer buckets are setup and maintain a concentration of at least 100 ppm chlorine concentration. Ensure chlorine sanitizer test strips are obtained and used to monitor sanitizer in solution.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>03/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.			
K029: Toxic Substances Properly Identified, Stored, Used	<u>0.5</u>	<u>03/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed unlabeled spray on prep line. Ensure toxic spray bottles are labeled as to the contents of the container.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>03/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed bags of onions on the floor in prep area. Properly elevate food items at least 6 inches above the floor.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SIENNA & HOPE

Facility ID: FA0015753

Site Address: 1218 PINE ST, PASO ROBLES

Record ID: PR0021255

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Automatic dish machine measured 0 ppm chlorine. Discontinue use until dispenses 50 ppm chlorine sanitizer. Utilize sanitizer test strips to confirm correct concentrations.	0.5	03/08/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed a build up of grime and food debris on refrigeration handles throughout facility. Ensure equipment is maintained clean, functional, and in good repair.	0.5	03/08/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed two CO2 tanks not secured to a fix location. Ensure CO2 tanks are secured to a fixed location.	0.5	03/05/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mop sitting in mop sink. Ensure mops are placed in a position that allows them to air dry without soiling wall, or equipment. Facility could install a mop rack.	0.5	03/15/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1. Main walk ways are cleaned, however, there is a build up of food debris on the floors around equipment. Implement a cleaning schedule to ensure floors are cleaned on a regular basis. Be sure to clean under and around equipment and storage areas. 2. Observed missing floor tiles in the kitchen area. Ensure all floors and walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint.	0.5	03/08/2024	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	0.5	03/05/2024	Uncorrected as of 5/2/2025

Inspection Date: 08/10/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure paper towels are stocked at hand wash stations. Corrected on site.	3.0	08/10/2023	Corrected On Site
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Ensure all floors and walls are smooth, durable, of approved materials, and in good repair. Observed missing tiles on the floor.	0.5	09/01/2023	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SIERRA VISTA - KITCHEN

Facility ID: FA0007056

Site Address: 1010 MURRAY ST, SAN LUIS OBISPO

Record ID: PR0010967

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/13/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 10/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

10/12/2023

Award of Excellence was issued.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SINCLAIR

Facility ID: FA0002788

Site Address: 940 MORRO BAY BLVD, MORRO BAY

Record ID: PR0001026

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 04/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure to provide approved handwashing cleanser in dispensers at or adjacent to each hand washing facility.	<u>3.0</u>	<u>04/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinders. Ensure to properly secure the pressurized CO2 tanks.	<u>0.5</u>	<u>04/30/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed mold like accumulation in floor sink. Clean and sanitize on routine schedule to prevent build up.	<u>0.5</u>	<u>05/12/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SINGH CHEVRON

Facility ID: FA0002900

Site Address: 701 LAS TABLAS RD, TEMPLETON

Record ID: PR0000541

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 08/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure employees obtain a Food Handler Card. Store Food Handler cards on site, available for Inspector review upon request.	<u>1.0</u>	<u>08/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Ensure chlorine sanitizer test strips are purchased and obtained to monitor 100 PPM chlorine sanitizer in solution.	<u>0.5</u>	<u>08/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices Observed leaking three compartment sink. Repair or replace.	<u>0.5</u>	<u>08/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	<u>0.5</u>	<u>08/20/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Post 2024 health permit in a conspicuous location.	<u>0.5</u>	<u>08/19/2024</u>	<u>Corrected On Site</u>
K054: Repeat Violations - Good Retail Practices (24 -51) Maintain a copy of the most recent routine inspection report at the facility.	<u>2.0</u>	<u>08/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/14/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K047: Signs Posted; Last Inspection Report Available Store Health Inspection Report on site, available for inspector and customer review upon request.	<u>0.5</u>	<u>08/15/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Post 2023 health permit in a conspicuous location.	<u>0.5</u>	<u>08/18/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>08/14/2023</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SINOR-LAVALLEE

Facility ID: FA0015004

Site Address: 550 1ST ST, AVILA BEACH

Record ID: PR0020418

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 05/01/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: In compliance with requirements today

Inspection Date: 10/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected	<u>1.0</u>	<u>11/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Oysters today stored in the refrigeration unit outside. Read the previous inspection report. "The refrigeration unit added outside may be used to store unopened bottles only. Do NOT store oysters in that unit as it does not open into a food prep area". Ensure all food items are stored in approved areas and with sufficient protection to prevent cross contamination. The outdoor refrigeration unit will have to be removed. This was never approved for this type of use. If a food facility needs to accommodate different food service with additional equipment that has to be part of the actual food facility structure. Please remove the refrigeration unit as well as the freezer from outside.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>10/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>
obtain hot temp sanitizer strips			

Inspection Date: 07/05/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>07/07/2023</u>	<u>Uncorrected as of 5/2/2025</u>
The refrigeration unit added outside may be used to store unopened bottles only. Do NOT store oysters in that unit as it does not open into a food prep area			
K039: Thermometers Provided and Accurate	<u>0.5</u>	<u>07/07/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Provide easy to read thermometers inside every refrigerator, as well as, for food workers to spot check food product. No stem thermometer available today. In refrigerators Small unit inside (40 F), outside refrigerator unit reading (38 F). No food product kept out at ambient temperature during inspection.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SINSHEIMER ELEMENTARY

Facility ID: FA0007914

Site Address: 2755 AUGUSTA, SAN LUIS OBISPO

Record ID: PR0012012

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/05/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No Violations today, thank you

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 05/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No temperature violations observed today. Surface and dish sanitizing method discussed. Staff follows food safety and cleaning practices conscientiously. Thank you

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 11/13/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No Violations noted during this inspection

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SINSHEIMER SNACK BAR

Facility ID: FA0008091

Site Address: 900 SOUTHWOOD DR, SAN LUIS OBISPO

Record ID: PR0012340

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 04/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 95.0

Overall Inspection Comments: Due to the advanced state of disrepair of the facility over the recent years and no imminent plans for a major remodel some of the outstanding construction violations will have to be addressed prior to the beginning of this season. Please contact this section with written plans for the repairs requested over the past years to be code compliant by April 30th 2025. Neither the snack bar, nor the outside adjacent BBQ area is equipped with a three compartment sink required for specific food operations. Please provide in writing which food operations are to occur at this site so the permit and equipment can reflect appropriately the needs to cover the activities proposed. A BBQ area is permitted only in conjunction with a permitted food facility that can support this activity. Please provide a detailed description of the food services proposed at the area and by whom.

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0		Uncorrected as of 5/2/2025
Due to the periods of non use the surfaces in the snack bar are not clean and sanitized for the inspection. Render so prior to any food service to occur.			
K033: Nonfood-Contact Surfaces Clean	0.5		Uncorrected as of 5/2/2025
Render the walls and ceiling in the snack bar non-absorbent, easily cleanable by filling holes and repainting all surfaces with a high gloss paint.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5		Uncorrected as of 5/2/2025
Clean out any broken counters and boards showing exposed pressboard, as it is no longer non-absorbent, easily cleanable. Render all counter surfaces so.			
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	04/30/2025	Uncorrected as of 5/2/2025
A PERMANENT FOOD FACILITY shall provide clean toilet facilities in good repair for use by EMPLOYEES. The adjacent restrooms, (both womens and male) are in various states of advanced disrepair. The walls show signs of advanced deterioration and potential moisture intrusion damage. Render easily cleanable code compliant prior to the beginning of the season in May 2025.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	04/30/2025	Uncorrected as of 5/2/2025
The concrete floor in the snack bar has at some point been painted with an epoxy like paint which is peeling off and no longer code compliant. The required base cove (integral 3/8th inch radius) at the floor/wall junctures or floor/counter junctures are no longer intact. Render the floor approvable and code compliant prior to the season May 2025. Contact this section PRIOR to any repairs being performed to get approval for the materials and the manner of proposed installation.			

Inspection Date: 10/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SINTON AND SONS LOCAL MEATS AND PROVISIONS

Facility ID: FA0016936

Site Address: 3450 RIVERSIDE AVE, PASO ROBLES

Record ID: PR0022564

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 12/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: Facility is no longer operating the deli area. They will be a retail market selling prepackaged meats.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 07/16/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is approved to operate.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** SINTON AND SONS LOCAL MEATS AND PROVISIONS**Facility ID:** FA0016937**Site Address:** 1121 ROSSI RD, TEMPLETON**Record ID:** PR0022565**Program Description:** MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP**Inspection Date:** 10/22/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 96.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Paper towels were not accessible at hand washing station upon inspector arrival. Provide hand washing cleanser and towels or drying device in dispensers at or adjacent to each hand washing facility, to ensure hands are properly cleansed.	<u>3.0</u>	<u>10/23/2024</u>	<u>10/22/2024</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing strips to test for sanitizer concentration. Keep them readily available.	<u>0.5</u>	<u>11/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Provide a separate sanitizer bucket/container for the storage of wiping cloths used for raw foods of animal origin and for the storage of wiping cloths used for other purposes.	<u>0.5</u>	<u>10/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/06/2024**Type of Service Description:** OPENING INSPECTION**Inspection Result Description:** IN COMPLIANCE**Department Action Description:** NEXT REGULAR**Score:** 100.0**Overall Inspection Comments:** None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SIRENA VINEYARD RESORT

Facility ID: FA0015938

Site Address: 3775 ADELAIDA RD, PASO ROBLES

Record ID: PR0021457

Program Description: MR81 - BED & BREAKFAST

Inspection Date: 11/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K034: Warewashing Facility/Test Strips: Adequate, Used Unable to verify test strips at the time of the inspection. Ensure test strips are obtained and used to measure 100ppm bleach or 200ppm quaternary ammonium in solution at the 3-compartment sink and in the wiping cloth buckets.	<u>0.5</u>	<u>11/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	<u>0.5</u>	<u>11/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 07/28/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure hand wash sink supplies are available for use at all times. Observed no hand soap at hand wash sink. Corrected on site.	<u>3.0</u>	<u>07/28/2023</u>	<u>Corrected On Site</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SIX TEST KITCHEN

Facility ID: FA0013728

Site Address: 3075 BLUE ROCK RD UNIT B, PASO ROBLES

Record ID: PR0019229

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 01/29/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K018: HACCP/Variance Required: Approved/Records Kept

2.0

01/29/2025

Corrected On Site

Observed vacuum sealed, raw meats and fruits in refrigeration unit. Discontinue this practice until a State approved HACCP plan is obtained. Contact the State for approval methods and procedures.

OR follow California Retail Food Code 114057.1. (d)

A food facility is not required to have an HACCP plan in the food facility uses a ROP method to package hazardous food that always complies with the following standards with respect to packaging the hazardous FOOD:

- (1) The food is labeled with the production time and date.
- (2) The food is held at 41 degrees Fahrenheit or lower during refrigerated storage.
- (3) The food is removed from its package in the food facility within 48 hours after packaging.

Inspection Date: 05/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

05/09/2024

01/29/2025

Inspection Date: 10/27/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

10/30/2023

05/09/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SLAPPY'S CHOWDER HOUSE

Facility ID: FA0015103

Site Address: 306 PIER AVE, OCEANO

Record ID: PR0020506

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 03/03/2025

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	09/03/2025	Uncorrected as of 5/2/2025
Facility has an open-air kitchen and is using the side door propped open as a pass through window. Open air kitchens must be protected from outdoor contamination. Install a self closing window that meets the following: PASS THROUGH WINDOW OPENINGS MUST BE LIMITED TO 216 SQUARE INCHES EACH, AND BE SEPARATED BY A MINIMUM OF 18 INCH OPENINGS MUST BE SCREENED WITH AT LEAST 16 MESH SCREENING, AND BE EQUIPPED WITH A SELF-CLOSING DEVICE. *Facility has found a temporary fix with screening, but this does not meet requirements. Work on a more permanent fix.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	09/03/2025	Uncorrected as of 5/2/2025
Repair and patch the holes in the walls near the back.			

Inspection Date: 01/30/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 94.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	01/30/2025	03/04/2025
Observed mildew growth on the panel inside the ice machine. Clean and sanitize the ice machine regularly to prevent contamination of ice.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	03/03/2025	03/04/2025
Facility has an open-air kitchen and is using the side door propped open as a pass through window. Open air kitchens must be protected from outdoor contamination. Install a self closing window that meets the following: PASS THROUGH WINDOW OPENINGS MUST BE LIMITED TO 216 SQUARE INCHES EACH, AND BE SEPARATED BY A MINIMUM OF 18 INCH OPENINGS MUST BE SCREENED WITH AT LEAST 16 MESH SCREENING, AND BE EQUIPPED WITH A SELF-CLOSING DEVICE. *Ongoing repeat violation. Must be corrected by 3/3/25*			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	03/03/2025	03/04/2025
Repair and patch the holes in the walls near the back.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	03/03/2025	03/04/2025
REPEAT VIOLATION: - #44			

Inspection Date: 10/20/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: None entered

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SLAPPY'S CHOWDER HOUSE

Facility ID: FA0015103

Site Address: 306 PIER AVE, OCEANO

Record ID: PR0020506

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 10/20/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>10/20/2023</u>	<u>Corrected On Site</u>
Facility had no sanitizer buckets set up in the kitchen but was actively preparing foods. Ensure a sanitizer solution of 100ppm chlorine or 200ppm quaternary ammonium is prepared BEFORE beginning any type of food preparation. Sanitizer solution shall be changed every 4 hours or more often if needed. Check using the appropriate test strips. Corrected on site			
K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>	<u>10/20/2023</u>	<u>03/04/2025</u>
Observed flies inside the kitchen. Eliminate flies from the facility by safe, legal, and effective means at once. Maintain doors and windows closed or install tight fitting screens to prevent entrance of vermin.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>10/20/2023</u>	<u>03/04/2025</u>
Unable to locate or verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections. REPEAT VIOLATION.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>10/20/2023</u>	<u>03/04/2025</u>
Facility has an open-air kitchen and is using the side door propped open as a pass through window. Open air kitchens must be protected from outdoor contamination and entrance of vermin. Install a screen on the door and install a screen on the pass through window. REPEAT VIOLATION.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>10/20/2023</u>	<u>03/04/2025</u>
REPEAT VIOLATIONS: - No screens on the pass through window & door - No Food Manager cert			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SLO A LA MODE ICE CREAM

Facility ID: FA0016314

Site Address: 860 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0021883

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 08/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 10/19/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K040: Wiping Cloths: Properly Used and Stored

0.5

10/27/2023

08/20/2024

Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.

K043: Approved Toilets: Maintained, Accessible, Clean

0.5

10/20/2023

08/20/2024

Provide toilet paper in permanently installed dispensers.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SLO BEVERAGE N MORE

Facility ID: FA0000706

Site Address: 158 HIGUERA ST E, SAN LUIS OBISPO

Record ID: PR0016157

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 06/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K007: Proper Hot and Cold Holding Temperatures

3.0

06/04/2024

Corrected On Site

Observed refrigerator out of temperature that stores food. Manager threw away all food in that unit on site. Repair or replace unit to keep at 41 degrees and below. Discontinue storing any food in out of temp refrigerator until unit is fixed.

K039: Thermometers Provided and Accurate

0.5

06/07/2024

Uncorrected as of 5/2/2025

Observed no thermometer in food refrigerator. Ensure refrigerator containing food has one.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SLO BREW ROCK / ROD & HAMMERS SLO STILLs

Facility ID: FA0012623

Site Address: 855 AEROVISTA PL STE 140, SAN LUIS OBISPO

Record ID: PR0018086

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K018: HACCP/Variance Required: Approved/Records Kept	2.0	03/14/2025	Uncorrected as of 5/2/2025
Observed chicken being Sous Vide. Manager could not locate HACCP plan and explained that the former chef never completed the process. Ensure a HACCP plan is obtained and send copy to your inspector for our records.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	02/28/2025	Uncorrected as of 5/2/2025
No Food Manager card observed. Ensure current Food Manager card is sent to your inspector.			
K041: Plumbing; Proper Backflow Devices	0.5	02/28/2025	Uncorrected as of 5/2/2025
Hand washing sink at the bar, must have the faucet handles repaired. Maintain all plumbing fixtures fully operative and in good repair to prevent any contamination.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	02/28/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: -Hand washing sink at the bar, must have the faucet handles repaired. Maintain all plumbing fixtures fully operative and in good repair to prevent any contamination.			

Inspection Date: 08/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected	1.0	08/27/2024	Corrected On Site
At the prep refrigeration units, all containers with ingredients were uncovered. When there is no food prep happening, ensure all food products are stored to protect from contamination at all times and to withhold all the ingredients at proper temperatures. Corrected on site.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	09/27/2024	02/28/2025
One of the food prep refrigeration units, no longer has the covers, exposing all the food ingredients. Ensure equipment is maintained functional, and in good repair. Until repaired, keep ingredients covered with their individual lids and monitor the temperatures consistently.			
K041: Plumbing; Proper Backflow Devices	0.5	09/02/2024	Uncorrected as of 5/2/2025
Hand washing sink at the bar, must have the faucet handles repaired. Maintain all plumbing fixtures fully operative and in good repair to prevent any contamination.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	09/03/2024	02/28/2025
Re-install the ceiling tile that was removed in the kitchen, due to a fixture. The ceiling should not be exposed and should remain in good repair.			



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
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FA0014757

PR0020207

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SLO CREEK FARMS/ GREENLOVE

Facility ID: FA0014757

Site Address: 491 1ST ST, AVILA BEACH

Record ID: PR0020207

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 07/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SLO DELICIOUS

Facility ID: FA0015083

Site Address: 1129 GARDEN ST, SAN LUIS OBISPO

Record ID: PR0020484

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 08/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>08/21/2024</u>	<u>Corrected On Site</u>
Observed no hand washing signs in the bathroom. Ensure all hand sinks have hand washings signs.			

Inspection Date: 10/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>10/18/2023</u>	<u>Corrected On Site</u>
Ensure bulk food containers are labeled as to the contents of the container.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>11/03/2023</u>	<u>08/21/2024</u>
Repair or replace leaking hand washing sink faucet.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SLO DONUT COMPANY

Facility ID: FA0000569

Site Address: 793 FOOTHILL BLVD F, SAN LUIS OBISPO

Record ID: PR0000569

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 01/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0		Uncorrected as of 5/2/2025
No food safety manager's certificate was available for review at the time of the inspection. Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.			
K030: Food Storage; Food Storage Containers Identified	0.5	01/07/2025	Uncorrected as of 5/2/2025
Observed open bulk containers of pastry dry ingredients. Ensure that bulk containers of food are sealed when not in use.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	01/07/2025	Uncorrected as of 5/2/2025
Observed bowls used as scoops for bulk food ingredients. Provide a scoop with a handle that is stored in a manner to eliminate food contamination.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: SLO DONUT COMPANY****Facility ID:** FA0013859**Site Address:** 6917 EL CAMINO REAL STE F, ATASCADERO**Record ID:** PR0019358**Program Description:** MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP**Inspection Date: 01/06/2025****Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 97.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>06/06/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed a leak at the 3-compartment sink, due to a crack on the sink. Ensure that it is repaired or replaced, to prevent leaks from continuously occurring. This can pose a slipping hazard and possible damage to the floor.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
Repeat Violation: K041			

Inspection Date: 04/05/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 99.5 Award of Excellence Issued**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>05/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
1. Observed a leak at the 3-compartment sink, due to a crack on the sink. Ensure that it is repaired or replaced, to prevent leaks from continuously occurring. This can pose a slipping hazard and possible damage to the floor.			
2. A hose was within the basin of the mop sink. Ensure that there is always in air gap between the hose and the basin, to prevent any back flow. Corrected on site.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SLO DONUT COMPANY

Facility ID: FA0015776

Site Address: 195 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0021275

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 12/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>12/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
No food managers card on site. Employee explained that they recently had the previous manager leave and the new manager working on getting food manager card. Please send FMC to your inspector once completed.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>12/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed unsealed concrete in back storage room and in the bathroom. Re-seal or tile with approved material to ensure smooth and easily cleanable.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>12/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: -Observed unsealed concrete in back storage room and in the bathroom. Re-seal or tile with approved material to ensure smooth and easily cleanable.			

Inspection Date: 03/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>04/15/2024</u>	<u>12/06/2024</u>
No secondary thermometer observed in refrigerator in back room (the shorter, half sized refrigerator).			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>04/29/2024</u>	<u>12/06/2024</u>
1) Observed significant gap under the back door that opens to the outside. Create threshold and or a better trim piece to ensure vermin cannot enter. 2) Observed employees personal beverage with an open lid. Ensure employees have a place for personal items and maintain lids on their beverages at all times to reduce cross contamination.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>06/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed unsealed concrete in back room. Re-seal or tile with approved material to ensure smooth and easily cleanable.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SLO FROYO N ITALIAN ICE

Facility ID: FA0015092

Site Address: 956 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0020496

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 12/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K044: Premises; Personal/Cleaning Items; Vermin-Proofing -Observed mop being stored in mop bucket. Ensure mop hangs when not in use. -Observed two frozen yogurt machines not in use being stored in the walk in refrigerator, that is also not in use. Ensure all equipment that is not in use be properly disposed of.	0.5	12/12/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean -Observed grime accumulation in all floor sinks. Ensure they are clean and maintained clean. -Observed grime and debris under wire shelving racks. Ensure floors are clean and maintained clean.	0.5	12/12/2024	Uncorrected as of 5/2/2025

Inspection Date: 04/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed empty containers, drywall scraps next to the freezer, and old fly traps hanging. Discard unnecessary containers, drywall, and fly traps to keep facility clean and tidy.	0.5	04/19/2024	12/12/2024
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed trash and debris under freezers and other equipment. Clean under all equipment and dispose of trash.	0.5		Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
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FA0015373

PR0020789

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SLO GENERAL STORE

Facility ID: FA0015373

Site Address: 3845 S HIGUERA ST STE 120, SAN LUIS OBISPO

Record ID: PR0020789

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 05/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K036: Equipment, Utensils and Linens: Storage and Use

0.5

06/01/2024

Uncorrected as of 5/2/2025

Observed mop being stored in the mop bucket. Ensure mop is able to hang dry to reduce bacteria build up in mop.

K047: Signs Posted; Last Inspection Report Available

0.5

06/01/2024

Uncorrected as of 5/2/2025

No posted Health Permit posted. Please post current Health Permit.



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FA0015770

PR0021270

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SLO MELTDOWN

Facility ID: FA0015770

Site Address: 6907 EL CAMINO REAL UNIT C, ATASCADERO

Record ID: PR0021270

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 02/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Phone interview was conducted regarding their current operation and commissary (inspected 10/2024). Everything remains the same and documents are up to date.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SLO NATURAL FOODS

Facility ID: FA0005230

Site Address: 2494 VICTORIA AVE, SAN LUIS OBISPO

Record ID: PR0015822

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 05/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K033: Nonfood-Contact Surfaces Clean

0.5

06/13/2024

Uncorrected as of 5/2/2025

1) Observed grime and debris build up on floors, coving, and under tables in the food prep area. Employee told me that they were planning to deep clean soon. Clean and sanitize.

2) Observed dust and grime accumulation on walk in refrigerator ceiling. Clean and sanitize.



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FA0016539

PR0022132

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SLO OLIVE

Facility ID: FA0016539

Site Address: 958 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0022132

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 05/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K041: Plumbing; Proper Backflow Devices

0.5

06/06/2024

Uncorrected as of 5/2/2025

Observed loose faucet. Repair or replace faucet to ensure hot water is easily accessible for hand washing.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SLO SWEETS

Facility ID: FA0007888

Site Address: 1020 COURT ST, SAN LUIS OBISPO

Record ID: PR0011977

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 03/20/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Please renew food managers card and email a copy to your inspector.	<u>1.0</u>	<u>03/20/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used No test strips observed in facility and employee was not aware that they have any. Obtain test strips in order to maintain proper sanitation levels.	<u>0.5</u>	<u>03/20/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS; -No test strips observed in facility and employee was not aware that they have any. Obtain test strips in order to maintain proper sanitation levels.	<u>2.0</u>	<u>03/20/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used No test strips observed in facility and employee was not aware that they have any. Obtain test strips in order to maintain proper sanitation levels.	<u>0.5</u>	<u>04/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed boxes being stored in the restroom. Discontinue storing items in the bathroom.	<u>0.5</u>	<u>04/15/2024</u>	<u>03/21/2025</u>
K041: Plumbing: Proper Backflow Devices 1) Observed water temperature in bathroom not hot enough. Adjust booster hot water heater to increase temperature to adequate levels. 2) Observed loose faucet handle in prep area hand washing sink. Repair or replace. 3) Observed toilet seat was cracked and repaired with tape. Please replace as this repair is not acceptable as surfaces need to be smooth and easily cleanable.	<u>0.5</u>	<u>04/15/2024</u>	<u>03/21/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SLO SWEETS

Facility ID: FA0014613

Site Address: 1106 PINE ST, PASO ROBLES

Record ID: PR0020061

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 10/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>10/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure a dipper well, with constant running water is installed at ice cream station. Discontinue use of stagnant water bucket used to soak scooper in order to prevent cross contamination.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>10/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Maintain a copy of the most recent routine inspection report at the facility.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>10/04/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION:			
1. Ensure a dipper well, with constant running water is installed at ice cream station. Discontinue use of stagnant water bucket used to soak scooper in order to prevent cross contamination.			
2. Ensure all food employees have a valid/current food handler card/certificate. Store copies on site.			
3. Maintain a copy of the most recent routine inspection report at the facility.			

Inspection Date: 10/05/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: Ensure repeat violations are corrected to avoid chargeable re-inspections.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>10/27/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure all food employees have a valid/current food handler card/certificate. Store copies on site.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>10/27/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure a dipper well, with constant running water is installed at ice cream station. Discontinue use of stagnant water bucket used to soak scooper in order to prevent cross contamination.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>10/06/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Maintain a copy of the most recent routine inspection report at the facility.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>10/05/2023</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SLO'S FINEST

Facility ID: FA0016489

Site Address: 3000 BROAD ST STE 111, SAN LUIS OBISPO

Record ID: PR0022062

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 02/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	02/26/2025	Uncorrected as of 5/2/2025
Ensure the food facility owner or an employee has a valid/current food safety manager certificate. Please send a copy for our records.			

Inspection Date: 11/27/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SLOW / RUSH

Facility ID: FA0016804

Site Address: 915 13TH ST, PASO ROBLES

Record ID: PR0022427

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 03/17/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.	1.0	03/28/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use REPEAT VIOLATION: Observed utensils being stored in stagnant water. Ensure utensils are maintained in running water of sufficient velocity OR in a container of water that is maintained at a temperature of 135F and the container is cleaned at least every 24 hours.	0.5	03/21/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 36.	2.0	03/21/2025	Uncorrected as of 5/2/2025

Inspection Date: 06/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: Facility is changing the name from Changa Hut to Slow / Rush.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K036: Equipment, Utensils and Linens: Storage and Use Observed utensils being stored in stagnant water. Ensure utensils are maintained in running water of sufficient velocity OR in a container of water that is maintained at a temperature of 135F and the container is cleaned at least every 24 hours.	0.5		Uncorrected as of 5/2/2025

Inspection Date: 05/15/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure at least one employee obtains a valid Food Manager Certificate within 60 days of change of ownership and all other employees have valid Food Handler Cards. Store copies on site for inspector review.	1.0	07/15/2024	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Observed a build up of dust and food debris on equipment (refrigeration unit/ freezer) and cabinets. Ensure all nonfood-contact surfaces are maintained clean.	0.5	06/05/2024	06/25/2024
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed raw wood by hand wash sink. Raw wood is not approved in food facilities as it is absorbent and not easily cleanable. Ensure wood is sealed or replaced with commercial grade equipment.	0.5	06/05/2024	06/25/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: Smart & Final # 358

Facility ID: FA0000463

Site Address: 1464 E Grand Ave, Arroyo Grande

Record ID: PR0015339

Program Description: MR14 - RETAIL MKT (ABOVE 10,000 SF) - MODERATE PREP

Inspection Date: 05/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 83.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed no paper towels at hand wash sink in fruit prep area. Ensure all hand wash sinks are fully stocked with pump soap and paper towels.	<u>3.0</u>	<u>05/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K007: Proper Hot and Cold Holding Temperatures REPEAT VIOLATION: Observed egg refrigeration unit at 50F. Food items probed at 50F. Manager was instructed to voluntarily discard all food items in unit. Ensure all refrigeration units are maintained at 41F or below.	<u>3.0</u>	<u>05/23/2024</u>	<u>Corrected On Site</u>
K014: Food Contact Surfaces: Clean and Sanitized Observed no sanitizer solution set up during active food preparation at meat kitchen. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.	<u>3.0</u>	<u>05/23/2024</u>	<u>Corrected On Site</u>
K040: Wiping Cloths: Properly Used and Stored Discontinue the use of sponges on food contact surfaces.	<u>0.5</u>	<u>05/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - REPEAT VIOLATION: Observed food debris build up in milk walk-in refrigeration unit. Ensure unit is cleaned and sanitized on a regular basis. - Observed two walls with broken/degrading FRP in meat kitchen. Ensure all floors/walls/ceilings are maintained in good repair. - Observed dust/debris on ceiling in produce walk in refrigeration unit. Ensure all floors/walls/ceilings are maintained clean.	<u>0.5</u>	<u>05/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K053: Repeat Violations - Critical (1 - 23) See comments in section 7.	<u>5.0</u>	<u>05/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 45.	<u>2.0</u>	<u>05/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/03/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies 1. Observed hand wash sink being blocked by a shopping cart in fruit cutting kitchen. Ensure every hand wash sink is easily accessible at all times. 2. Observed hand wash sink in meat prep kitchen without paper towels. Ensure every hand wash sink is fully stocked with supplies.	<u>3.0</u>	<u>08/03/2023</u>	<u>Corrected On Site</u>
K007: Proper Hot and Cold Holding Temperatures 1. Observed refrigeration unit out of temperature (60F). Discontinue use of this unit. Refrigeration unit did not have any potentially hazardous food. All food was moved from the unit. Repair/replace. 2. Observed egg refrigeration unit out of temperature (47/50F). Discontinue use of this refrigeration unit until repaired/replaced. Eggs were moved to another unit.	<u>3.0</u>	<u>08/03/2023</u>	<u>Corrected On Site</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: Smart & Final # 358

Facility ID: FA0000463

Site Address: 1464 E Grand Ave, Arroyo Grande

Record ID: PR0015339

Program Description: MR14 - RETAIL MKT (ABOVE 10,000 SF) - MODERATE PREP

Inspection Date: 08/03/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K032: Food Properly Labeled & Honestly Presented	0.5	08/03/2023	Corrected On Site
Observed 20 baby food products on the shelf with an expired date. Ensure that the food facility does not sell or offer for sale baby food or infant formula after the "use by" date. Inspector removed all expired baby food products and had manager voluntarily discard them.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	08/07/2023	05/23/2024
1. Observed food debris build up in milk walk-in refrigeration unit. Ensure unit is cleaned and sanitized on a regular basis. 2. Observed grime/build-up around three compartment sink (walls and floors). Ensure all floors/walls/ceilings are cleaned and sanitized on a regular basis.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: Smart & Final # 392

Facility ID: FA0000171

Site Address: 2121 Spring St, Paso Robles

Record ID: PR0000171

Program Description: HR14 - RETAIL MKT (ABOVE 10,000 SF) - FULL PREP

Inspection Date: 12/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies REPEAT VIOLATION: Observed soap dispenser in produce area not working properly. Ensure soap is available at hand wash sink at all times. Corrected on site.	3.0	12/19/2024	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify Food Manager Card at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.	1.0	12/27/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed boxes stored on the floor in walk in freezer. Properly elevate food items at least 6 inches above the floor. Corrected on site.	0.5	12/19/2024	Corrected On Site
K053: Repeat Violations - Critical (1 - 23) See comments in section 6.	5.0	12/20/2024	Uncorrected as of 5/2/2025

Inspection Date: 03/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies REPEAT VIOLATION: Observed no soap at hand wash sink in produce area. Ensure soap is available at hand wash sink at all times. Corrected on site.	3.0	03/05/2024	Corrected On Site
K053: Repeat Violations - Critical (1 - 23)	5.0		Uncorrected as of 5/2/2025

Inspection Date: 09/08/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure soap is available at hand wash sink at all times. Observed no soap at hand wash sink in produce area. Corrected on site.	3.0	09/08/2023	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized Ensure sanitizer buckets with 200 ppm quat are created to wipe food contact surfaces. Use quat test strips to monitor proper ppm. Corrected on site.	3.0	09/08/2023	Corrected On Site
K036: Equipment, Utensils and Linens: Storage and Use Properly secure the pressurized CO2 tank.	0.5	09/12/2023	03/05/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: Smart & Final # 392

Facility ID: FA0000171

Site Address: 2121 Spring St, Paso Robles

Record ID: PR0000171

Program Description: HR14 - RETAIL MKT (ABOVE 10,000 SF) - FULL PREP

Inspection Date: 09/08/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K040: Wiping Cloths: Properly Used and Stored

0.5

Uncorrected as of 5/2/2025

Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: Smart & Final # 939

Facility ID: FA0012157

Site Address: 1191 Creston Rd, Paso Robles

Record ID: PR0017579

Program Description: LR14 - RETAIL MKT (ABOVE 10,000 SF) - MINIMAL PREP

Inspection Date: 01/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used Repair or replace light out in the bakery walk-in freezer.	0.5	01/17/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Discontinue storing employee personal items in food prep/storage locations.	0.5	01/14/2025	Corrected On Site
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1. Clean and sanitize floor drains though out facility. 2. Clean food on floor, under equipment in the bakery and chicken prep room.	0.5	01/17/2025	Uncorrected as of 5/2/2025
K049: Permits Available Post 2025 health permit in conspicuous location.	0.5	01/24/2025	Uncorrected as of 5/2/2025

Inspection Date: 01/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K000: STORMWATER POLLUTION	0.0	01/11/2024	01/14/2025
K013: Food in Good Condition, Safe and Unadulterated Observed three cans of expired Similac baby formula. Ensure dates are checked regularly to prevent sale of expired formula.	2.0	01/11/2024	Corrected On Site
K035: Adequate/Approved Equipment/Utensils, Maintained Clean dust accumulation from fan blade covers in meat processing room.	0.5	01/19/2024	01/14/2025
K041: Plumbing; Proper Backflow Devices Repair or replace leaking hand wash sink in meat processing room.	0.5	02/16/2024	01/14/2025
K043: Approved Toilets: Maintained, Accessible, Clean Ensure toilet paper is installed in dispenser.	0.5	01/12/2024	01/14/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed opened dumpster lids. Ensure dumpster lids remain closed unless in active use.	0.5	01/19/2024	01/14/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Clean and sanitize grime accumulation from floor sinks.	0.5	01/19/2024	01/14/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: Clean and sanitize grime accumulation from floor sinks.	2.0	01/11/2024	01/14/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: Smart & Final #912

Facility ID: FA0012177

Site Address: 8200 El Camino Real, Atascadero

Record ID: PR0017594

Program Description: HR14 - RETAIL MKT (ABOVE 10,000 SF) - FULL PREP

Inspection Date: 04/15/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Observed dust accumulation in the walk-in refrigerator fans (by chicken prep area). Ensure that they are thoroughly cleaned to prevent any contamination.	0.5	06/15/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed a large amount of trash/dust accumulation throughout the janitorial room. Ensure that the area is cleaned bi-weekly to prevent accumulation.	0.5	04/30/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean -Ensure that the flooring/hard to reach areas of the produce walk-in unit are implemented into a routine cleaning schedule. -Observed a few broken floor tiles along the display refrigerator unit (in the sushi area). Ensure that installation of new, approved flooring tiles occurs so that the flooring renders smooth and easily cleanable.	0.5	10/15/2025	Uncorrected as of 5/2/2025

Inspection Date: 10/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used Replace (1) of the strip lights that is out, in the deli walk-in refrigerator.	0.5	11/01/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure that the janitorial sink is always clear of objects, including the hose used for filling mop buckets. This is for back flow prevention. Corrected on site.	0.5	10/15/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed broken floor tiles at the entry/exit door of the produce room. Ensure that installation of new, approved flooring tiles occurs so that the flooring renders smooth and easily cleanable.	0.5	02/01/2025	Uncorrected as of 5/2/2025

Inspection Date: 02/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed no paper towels in the dispenser at hand wash sink in the back produce area. Ensure paper towel dispensers is stocked at all times. Manager replaced paper towels at the time of the inspection. Corrected on site.	3.0	02/01/2024	Corrected On Site

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** Smart & Final #912**Facility ID:** FA0012177**Site Address:** 8200 El Camino Real, Atascadero**Record ID:** PR0017594**Program Description:** HR14 - RETAIL MKT (ABOVE 10,000 SF) - FULL PREP**Inspection Date:** 02/01/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 95.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Observed dust and build-up on fan blade covers in all walk-in refrigeration units. Ensure all nonfood-contact surfaces are maintained clean.	<u>0.5</u>	<u>02/23/2024</u>	<u>10/15/2024</u>
K038: Approved Lighting/Ventilation: Adequate, Used Replace light out under hood.	<u>0.5</u>	<u>02/16/2024</u>	<u>10/15/2024</u>
K039: Thermometers Provided and Accurate Ensure all refrigeration units have a secondary thermometer.	<u>0.5</u>	<u>02/16/2024</u>	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean Observed toilet paper on rail in toilet room. Provide toilet paper in permanently installed dispensers. Corrected on site.	<u>0.5</u>	<u>02/01/2024</u>	<u>Corrected On Site</u>



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For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SMART & FINAL #913

Facility ID: FA0012158

Site Address: 1321 JOHNSON AVE., SAN LUIS OBISPO

Record ID: PR0017580

Program Description: LR14 - RETAIL MKT (ABOVE 10,000 SF) - MINIMAL PREP

Inspection Date: 02/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	02/10/2025	Uncorrected as of 5/2/2025
-Observed test strips missing in the meat market area. Ensure test strips are available and used routinely to test for proper sanitation. -Observed sanitizer bottle empty in the meat market area. Ensure sanitizer bottle is refilled.			

Inspection Date: 02/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: Minor cleaning and repairs are necessary but facility is in good overall condition.

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean	0.5	03/27/2024	02/10/2025
Observed minor dust and grime in various locations around the facility. 1) Clean mold like substance off of seam between three compartment sink and wall in the produce room. 2) Fan guards in Meat, Dairy/Deli, and Bakery refrigerators need cleaning. 3) Floor drain sink in sushi prep sink.			
K041: Plumbing; Proper Backflow Devices	0.5	03/29/2024	02/10/2025
Floor drain in produce room not draining properly, clear drain lines.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	03/14/2024	02/10/2025
1) Observed floors under and around chicken oven to be greasy and need regular cleaning. 2) Continue to repair or replace threshold between store and chicken oven area.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025



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Facility Name: SNOFARI FROZEN YOGURT

Facility ID: FA0011909

Site Address: 1352 MADONNA RD, SAN LUIS OBISPO

Record ID: PR0017281

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 04/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge	5.0		Uncorrected as of 5/2/2025
At the time of the inspection, no employee could demonstrate knowledge of the following:			
a) Proper manual warewashing			
b) Sanitizer bucket setup and use.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5		Uncorrected as of 5/2/2025
1) Observed a large, unlabeled, pump sprayer on the floor of the facility near the soft serve machines.			
Properly label all chemicals and store in an area separate from food and utensils.			
2) Observed a container of Raid in the facility.			
Only insecticides that are specifically labeled for use in a food facility may be used. Pesticides may only be applied in a food facility by licensed professionals.			

Inspection Date: 07/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	07/03/2024	Uncorrected as of 5/2/2025
Unable to locate or verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections.			
K027: Food Separated and Protected	1.0	07/03/2024	Uncorrected as of 5/2/2025
Observed several containers of the self service toppings missing the front part of the lid. Replace the lids or install another type of protection/sneeze guard so that food does not get contaminated.			
K028: Washing Fruits and Vegetables	0.5	07/03/2024	Uncorrected as of 5/2/2025
Observed the food preparation sink full of dishes and inaccessible. Employee stated they rinse and wash produce in the 3-compartment sink. Discontinue this practice. Utilize the food preparation sink for its intended purpose to prevent cross contamination.			
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	07/03/2024	Uncorrected as of 5/2/2025
Repair the broken paper towel dispenser in the employee restroom.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SOCIETY CUISINE LLC DBA TRUMPET VINE CATERING

Facility ID: FA0006625

Site Address: 825 RIVERSIDE AVE STE 12, PASO ROBLES

Record ID: PR0010334

Program Description: HR34 - CATERING OPERATION FACILITY - FULL PREP

Inspection Date: 02/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered

Inspection Date: 08/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>08/23/2024</u>	<u>02/28/2025</u>
Discontinue storing pots/pans next to and under the hand wash sink. Ensure equipment are stored in a location that prevents cross contamination.			
K043: Approved Toilets: Maintained, Accessible, Clean	<u>0.5</u>	<u>08/23/2024</u>	<u>02/28/2025</u>
Ensure toilet is able to flush and available for use by employees at all times.			

Inspection Date: 10/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>10/27/2023</u>	<u>08/20/2024</u>
Repair or replace missing light cover in food prep/storage location.			



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as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SOL BRILLANTE

Facility ID: FA0013009

Site Address: 505 ORCHARD RD STE H, NIPOMO

Record ID: PR0018546

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 11/21/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IMMINENT PUBLIC HEALTH HAZARD

Department Action Description: CLOSED UNTIL ABATED

Score: 95.5

Overall Inspection Comments: Food facility closed due to imminent public health hazard. Facility is to remain closed until re-opened by Environmental Health Department. A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date", a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K021: Hot and Cold Water Available	<u>2.0</u>	<u>11/21/2023</u>	<u>11/22/2023</u>
Inspector's Comments: Pursuant to California Health and Safety Code Section 114409, your permit is hereby suspended due to an immediate danger to the public's health and safety. The violation(s) you are charged with include: Section 113953 (c): Handwashing facilities shall be equipped to provide warm water (100-104F). Section 114192: K021- no hot water, no water, or unsafe water supply You must close and remain closed until given written approval by the County of San Luis Obispo Environmental Health Services Division to reopen. Please call Lauren Boone, EHS at 805-781-5552 when you are ready to schedule a reinspection.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>11/22/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Discontinue using sponges on food contact surfaces.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>11/22/2023</u>	<u>Corrected On Site</u>
REPEAT VIOLATION: "Observed personal items near serving area. Remove personal items from food prep areas."			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>11/22/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Observed mops being propped up on the side of the mop sink. Ensure mops are hung up to air dry without soiling walls or equipment. Facility has a mop rack installed.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>11/21/2023</u>	<u>11/22/2023</u>
See comments in section 44.			



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as of 5/2/2025

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Facility Name: SOL DE PASO

Facility ID: FA0016177

Site Address: 825 RIVERSIDE AVE STE 16, PASO ROBLES

Record ID: PR0021743

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 02/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

02/26/2025

Inspection Date: 02/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NOT APPLICABLE

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use	5.0	02/02/2024	Corrected On Site
Observed latex gloves being used in facility. Discontinue this practice as latex gloves are not approved for use in food facilities. Employee discarded latex gloves, nitrile gloves are used in this facility.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	03/01/2024	02/26/2025
Ensure food handler cards are on-site, available for inspector review upon request.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	02/09/2024	02/26/2025
Ensure Quatt test strips are obtained to monitor 200 ppm sanitizer in solution.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	02/09/2024	02/26/2025
1) Automatic dish machine measured 0 ppm chlorine. Repair or replace. Ensure 50 ppm sanitizer dispenses from dish machine. Ensure three compartment sink is used to ware wash food contact equipment. Ensure quatt sanitizer measures 200 ppm. 2) Observed household refrigeration unit in kitchen. Remove. Ensure NSF/ANSI certified commercial equipment is used in facility.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	02/09/2024	02/26/2025
Replace light out under hood.			
K039: Thermometers Provided and Accurate	0.5	02/09/2024	02/26/2025
Ensure secondary thermometers are installed in all refrigeration units.			



Two Years of Retail Food Facility Inspection Results

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For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SOMM'S KITCHEN

Facility ID: FA0012713

Site Address: 849 13TH ST, PASO ROBLES

Record ID: PR0018199

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 01/30/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Renew Food Manager certificate and store on site for review.	<u>1.0</u>	<u>02/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comment in section 24.	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 12/05/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K024: Person In Charge Present and Performs Duties; Valid Certification Renew Food Manager Certificate and store on site.	<u>1.0</u>	<u>12/29/2023</u>	<u>Uncorrected as of 5/2/2025</u>



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For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SONIC DRIVE IN STORE #6961

Facility ID: FA0016595

Site Address: 4500 SAN PALO RD, ATASCADERO

Record ID: PR0022188

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 10/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	10/12/2024	Uncorrected as of 5/2/2025
1. Ensure the restroom door's stopper is repaired or replaced. The restroom door must be completely self-closing.			
2. Toilet paper shall be in permanently installed dispensers to prevent cross contamination.			
3. Ensure that the floors and walls are kept clean. Implement a routine cleaning schedule.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	10/12/2024	10/11/2024
1. Ensure that the mops are kept on the hanging rack for proper air drying to occur. Corrected on site.			
2. Keep the hose out of the janitorial sink to prevent any potential back flow.			

Inspection Date: 04/26/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility has Health Department's approval to operate.

Unable to verify CDPH soft serve license during inspection. Contractor provided copy of check to CDPH Milk and Dairy Branch and verification that the check had cleared. Inspector contacted CDPH, Milk and Dairy Branch at the time of the inspection via telephone. The CDPH office was able to verify receipt of soft serve license application and payment. Per CDPH staff, facility is approved to utilize soft serve equipment temporarily. CDPH inspector to contact facility owner directly to schedule inspection for final approval of equipment.



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as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SOTO'S TRUE EARTH MARKET

Facility ID: FA0012194

Site Address: 2244 MAIN ST, CAMBRIA

Record ID: PR0017614

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 11/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed boxes/container with food on floor of walk in cooler and freezer. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	11/27/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber gaskets on produce walk in cooler door and retail refrigeration doors. Repair or replace.	0.5	01/25/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed light bulb out in walk in cooler. Replace.	0.5	12/09/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Ensure to provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	12/09/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed deteriorated and missing sections of flooring. Ensure all floors and walls are smooth, durable, of approved materials, and in good repair. Make future plans to replace flooring. Contact this office for approval prior to.	0.5	05/25/2025	Uncorrected as of 5/2/2025

Inspection Date: 04/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed empty towel dispenser at handwash sink. Provide approved single use towels or drying device in dispensers at or adjacent to each hand washing facility.	3.0	04/24/2024	Uncorrected as of 5/2/2025
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify food safety manager certification at time of inspection. Ensure the food facility owner or an employee has a valid/current food safety manager certificate. Locate and email copy of certificate.	1.0	05/06/2024	11/25/2024
K030: Food Storage; Food Storage Containers Identified Observed boxes with food on floor in walk in freezer. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	04/24/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed mold-like/debris accumulation on fan covers of walk in cooler. Clean, sanitize and maintain.	0.5	05/06/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed back garage style door open at time of inspection. Maintain all exterior doors closed except when in use.	0.5	04/24/2024	Uncorrected as of 5/2/2025



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For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SOUTH PASO CHEVRON

Facility ID: FA0007426

Site Address: 1849 RAMADA DR, PASO ROBLES

Record ID: PR0011446

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 02/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

02/10/2025

Inspection Date: 02/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Clean and sanitize ice chute of mold accumulation.	0.5	02/12/2024	02/12/2025
K041: Plumbing; Proper Backflow Devices Ensure front hand wash sink reaches a minimum 100 degrees F.	0.5	02/09/2024	02/12/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Ensure floor sink located under three compartment sink is cleaned and sanitized of grime accumulation.	0.5	02/12/2024	02/12/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SPANISH OAKS RANCH B&B

Facility ID: FA0008378

Site Address: 7200 VIA SPANISH OAKS, SANTA MARGARITA

Record ID: PR0014163

Program Description: MR81 - BED & BREAKFAST

Inspection Date: 02/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: Currently, the Bed & Breakfast permit isn't being utilized. Since it is temporarily not in operation, a timeline to obtain a current Food Manager Certificate will be discussed with health inspector, once their services restart.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	02/04/2026	Uncorrected as of 5/2/2025
All food facilities that handle, prepare, and/or store non-prepackaged potentially hazardous food, must ensure the food facility owner or an employee has a valid/current food manager certificate. This is to make sure staff is properly trained in food safety. Once the certification is complete, submit a copy to health department.			
** Due to the lack of activity (at the bed and breakfast) 60 days will be allotted for completion of certification, upon the initiation of serving food regularly.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
Repeat Violation: K024			

Inspection Date: 03/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: Although the facility is currently not operating, it is being well maintained.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	07/01/2024	Uncorrected as of 5/2/2025
All food facilities that handle, prepare, and/or store non-prepackaged potentially hazardous food, must ensure the food facility owner or an employee has a valid/current food manager certificate. This is to make sure staff is properly trained in food safety. Once the certification is complete, submit a copy to health department.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SPEARHEAD COFFEE

Facility ID: FA0011548

Site Address: 619 12TH ST, PASO ROBLES

Record ID: PR0016883

Program Description: LR24 - RESTAURANT (SEATING 11 - 50) - MINIMAL PREP

Inspection Date: 11/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 08/21/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>09/29/2023</u>	<u>11/13/2024</u>

Repair or replace broken refrigeration gaskets.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SPENCER'S FRESH MARKETS

Facility ID: FA0000023

Site Address: 2650 MAIN ST, MORRO BAY

Record ID: PR0000023

Program Description: HR14 - RETAIL MKT (ABOVE 10,000 SF) - FULL PREP

Inspection Date: 03/12/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed boxes with food on floor of walk in freezer. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	03/14/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed missing rubber door gaskets on dairy reach in coolers. Replace.	0.5	05/12/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used 1) Observed broken light shields in deli section. Repair or replace. Ensure to maintain all light shields clean and in good repair. 2) Observed two light bulbs out in walk in dairy/juice cooler. Replace.	0.5	03/26/2025	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	03/19/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed debris accumulation under shelving of dairy/juice walk in cooler. Thoroughly clean and maintain all floors. Remove accumulation of debris/packaging.	0.5	03/26/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure all required hand washing signs are posted.	0.5	03/12/2025	Uncorrected as of 5/2/2025

Inspection Date: 08/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to locate food safety manager certificate at time of inspection. Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy to inspector as per discussion.	1.0	10/28/2024	Uncorrected as of 5/2/2025
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottle with chemicals. Properly label all chemicals and store in an area separate from food and utensils.	0.5	08/30/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gaskets in deli reach in cooler. Repair or replace.	0.5	10/28/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed light bulbs out in hood system. Replace.	0.5	09/11/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep counters. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	08/30/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Observed coving under ware wash sink peeling off wall. Repair or replace. 2) Observed debris accumulation under shelves in milk walk in cooler. Remove any accumulation of food debris/packaging.	0.5	08/30/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SPENCER'S FRESH MARKETS

Facility ID: FA0000023

Site Address: 2650 MAIN ST, MORRO BAY

Record ID: PR0000023

Program Description: HR14 - RETAIL MKT (ABOVE 10,000 SF) - FULL PREP

Inspection Date: 08/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>08/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed missing hand wash sign in deli department. Ensure all required signs are posted.			

Inspection Date: 02/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>02/27/2024</u>	
Observed 0ppm sanitizer concentration at the beginning of inspection. Provide and maintain proper sanitizer concentration to ensure proper sanitization. Employee corrected on site.			
K032: Food Properly Labeled & Honestly Presented	<u>0.5</u>	<u>02/27/2024</u>	
Observed expired baby food items. Employee removed items and discarded. Ensure food "use by" date is being monitored on frequent basis.			
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>03/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed debris accumulation in cooler units at deli department. Thoroughly clean all equipment and shelving. Ensure all nonfood-contact surfaces are maintained clean.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>03/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed dust accumulation on ceiling in produce walk in cooler. Clean, sanitize and maintain on more frequent basis.			
K039: Thermometers Provided and Accurate	<u>0.5</u>	<u>03/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Provide thermometer to deli prep cooler and any refrigeration units holding Potential Hazardous Foods (PHF).			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>08/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed ceiling deterioration in meat department walk in cooler. Repair or replace.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>02/27/2024</u>	
Observed missing hand washing sign in meat department hand washing station. Ensure all required hand washing signs are posted.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SPICE OF LIFE

Facility ID: FA0009360

Site Address: 1306 PINE ST C2, PASO ROBLES

Record ID: PR0015680

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 01/30/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K040: Wiping Cloths: Properly Used and Stored

0.5

02/07/2025

Uncorrected as of 5/2/2025

Observed a sponge being used at 3 compartment sink. Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.

Inspection Date: 12/20/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SPIRIT GAS STATION

Facility ID: FA0002722

Site Address: 1637 Spring St, Paso Robles

Record ID: PR0000621

Program Description: LR13 - RETAIL MKT (5,001- 10,000 SF) - MINIMAL PREP

Inspection Date: 08/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed no paper towels at sink. Ensure hand wash station is stocked and available to use at all times.	<u>3.0</u>	<u>08/29/2024</u>	<u>Corrected On Site</u>
K035: Adequate/Approved Equipment/Utensils, Maintained REPEAT VIOLATION: Observed a build up of grime on ice chute. Clean and sanitize on a regular basis.	<u>0.5</u>	<u>08/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available REPEAT VIOLATION: Maintain a copy of the most recent routine inspection report at the facility.	<u>0.5</u>	<u>08/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 35 and 47.	<u>2.0</u>	<u>09/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 06/26/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Clean and sanitize ice chute.	<u>0.5</u>	<u>06/30/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	<u>0.5</u>	<u>06/30/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Post 2023 Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>06/30/2023</u>	<u>08/29/2024</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SPIRIT OF PASO ROBLES

Facility ID: FA0017048

Site Address: 700 CLUBHOUSE DR, PASO ROBLES

Record ID: PR0022679

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K018: HACCP/Variance Required: Approved/Records Kept

2.0

12/28/2024

Uncorrected as of 5/2/2025

Observed facility packaging food using reduced oxygen packaging. Unable to verify HACCP plan at the time of the inspection. Provide and maintain proof of documentation to support the use of a HACCP plan. If the facility does not have a HACCP plan discontinue preparing or processing foods using reduced oxygen packaging at the facility until an approved HACCP plan is obtained from the CA Department of Public Health (CDPH) or to continue utilizing ROP and ensure the following is methods are conducted: 114057.1.d. 1. label with date/time 2. store at 41F or below 3. use within 48 hours.

Inspection Date: 10/21/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility approved to operate.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SPIRIT OF SAN LUIS RESTAURANT, THE

Facility ID: FA0013404

Site Address: 925 AIRPORT DR, SAN LUIS OBISPO

Record ID: PR0018922

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Please provide most current Food Safety/Managers Certification as the one on file has expired.	1.0		Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Some ongoing preexisting/non-conforming floor, floor base, and wall consistencies noted. Make and keep up with needed maintenance as needed to keep surfaces smooth, non-absorbent, easily cleanable.	0.5		Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: -Some ongoing preexisting/non-conforming floor, floor base, and wall consistencies noted. Make and keep up with needed maintenance as needed to keep surfaces smooth, non-absorbent, easily cleanable. -Please provide most current Food Safety/Managers Certification as the one on file has expired.	2.0		Uncorrected as of 5/2/2025

Inspection Date: 09/15/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: Overall organized and clean

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Please provide single service hand towels and pumpsoap at all handwash stations. Today hand towels had to be replaced at the bar.	3.0		09/15/2023
K007: Proper Hot and Cold Holding Temperatures Refrigeration unit across from the range does not reliably keep food at <41F. Temperatures ranged from 43 F 55 F. Have the unit evaluated by a certified refrigeration company. Follow FIFO principle today.	3.0		09/15/2023
K024: Person In Charge Present and Performs Duties; Valid Certification Please provide most current Food Safety/Managers Certification as the one on file has expired	1.0	09/15/2023	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Some of the shelving units across from the kitchen no longer non-absorbent, easily cleanable, render so. Thoroughly clean all equipment, cabinets, and shelving.	0.5	03/15/2024	Uncorrected as of 5/2/2025
K041: Plumbing; Proper Backflow Devices Ensure preparation and warewashing sinks and other equipment with drain lines drain via indirect connection to an approved receptacle. Verify and install to ensure airgap. not compliant today.	0.5	09/29/2023	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Some ongoing preexisting/non-conforming floor, floor base, and wall consistencies noted. Make and keep up with needed maintenance as needed to keep surfaces smooth, non-absorbent, easily cleanable.	0.5	03/15/2024	Uncorrected as of 5/2/2025



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Facility Name: **SPLASH CAFE**

Facility ID: FA0000117

Site Address: 197 POMEROY AVE, PISMO BEACH

Record ID: PR0000117

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 05/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K014: Food Contact Surfaces: Clean and Sanitized

3.0

05/07/2024

Uncorrected as of 5/2/2025

There was no sanitizer bucket set up for use at the cook line and in-use wet wiping cloths were observed on multiple food contact and food preparation surfaces. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Store wiping cloths in an approved sanitizer solution between uses or provide a clean cloth for each use.

K035: Adequate/Approved Equipment/Utensils, Maintained

0.5

05/07/2024

Uncorrected as of 5/2/2025

Observed prep top unit with raw fish dirty inside and rusting around edges. Unit no longer is easily cleanable. Replace with a new unit and remove the old one.

K044: Premises; Personal/Cleaning Items; Vermin-Proofing

0.5

05/07/2024

Uncorrected as of 5/2/2025

- Observed flies inside facility and both doors propped open without screens or air curtains. Facility has an unenclosed kitchen and therefore the doors need to remain closed, have tight fitting screens, or an air curtain to prevent entrance of vermin (especially flies). REPEAT VIOLATION.
- Discontinue use of the fan in the window that blows down into kitchen. The fan is covered in dust and there is not screen on the window to protect from outside contamination. Either install a screen or discontinue opening the window.

K054: Repeat Violations - Good Retail Practices (24 -51)

2.0

Uncorrected as of 5/2/2025

REPEAT VIOLATIONS;

- Flies inside facility and doors open.



County of San Luis Obispo
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FA0016723

PR0022330

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: **SPLASH CAFE ARTISAN BAKERY**

Facility ID: FA0016723

Site Address: 930 HUBER ST STE G, GROVER BEACH

Record ID: PR0022330

Program Description: MR34 - CATERING OPERATION FACILITY - MODERATE PREP

Inspection Date: 04/01/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is conditionally approved to operate. Ensure the following is addressed before opening to the public:

- Install a mop hanger to ensure mops are able to be hung dry
- Install a self-closing mechanism on the restroom door
- Install a 6 inch high metal splash guard between the hand sink and prep table
- Within 60 days of opening ensure at least one employee has a valid Food Manager Certificate and all other food handling employees have a valid Food Handlers card



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SPOON TRADE, THE

Facility ID: FA0011913

Site Address: 295 W GRAND AVE, GROVER BEACH

Record ID: PR0017285

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	01/31/2025	Uncorrected as of 5/2/2025
Ensure the food facility owner or an employee has a valid/current food manager certificate AND ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. 60 days have been granted by inspector for completion of course.			
K039: Thermometers Provided and Accurate	0.5	12/22/2024	Uncorrected as of 5/2/2025
Provide an accurate secondary thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).			

Inspection Date: 06/30/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	06/30/2023	Corrected On Site
Observed two of the small prep top units above 41F. Ensure cold held potentially hazardous foods are kept at or below 41F. Corrective action: Employee was able to adjust the thermostats and both units began to drop in temperature.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SPRING STREET MOBIL

Facility ID: FA0002755

Site Address: 1339 SPRING ST, PASO ROBLES

Record ID: PR0000608

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 08/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 06/26/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>06/30/2023</u>	<u>08/29/2024</u>

Maintain a copy of the most recent routine inspection report at the facility.



County of San Luis Obispo
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FA0013145

PR0018689

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SPRINGHILL SUITES PASO ROBLES

Facility ID: FA0013145

Site Address: 900 EL CAMINO REAL, ATASCADERO

Record ID: PR0018689

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 05/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

05/28/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SPRINGSIDE RESTAURANT

Facility ID: FA0000570

Site Address: 1646 SPRING ST, PASO ROBLES

Record ID: PR0000570

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained REPEAT VIOLATION: Observed broken gaskets on refrigeration unit in the back. Repair or replace. 2. Observed food debris on table top can opener. Ensure can opener is cleaned and sanitized. Corrected on site.	0.5	01/27/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 35.	2.0	01/28/2025	Uncorrected as of 5/2/2025

Inspection Date: 05/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Renew Food Manager Certificate. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.	1.0	05/31/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained REPEAT VIOLATION: Observed broken gaskets on refrigeration unit in the back. Repair or replace.	0.5		Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use 1. Observed scoops laying on food product inside bulk food containers in the back of the restaurant and a scoop on the ice in the ice bin at drink station. Ensure scoops with handles are used and the handles are stored upright out of contact with the food to minimize potential cross contamination. 2. Observed three unsecured CO2 tanks in the basement. Ensure CO2 tanks are securely fastened to a rigid structure. 3. Observed several knives being stored in between equipment on prep line. Discontinue this practice. Ensure food contact equipment is stored in a sanitary location.	0.5	05/04/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 10/02/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure paper towel dispensers are stocked and available for use at all times. Observed no paper towels in dispenser above hand wash sink. Corrected on site.	3.0	10/02/2023	Corrected On Site

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SPRINGSIDE RESTAURANT

Facility ID: FA0000570

Site Address: 1646 SPRING ST, PASO ROBLES

Record ID: PR0000570

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/02/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Repair or replace broken refrigeration gaskets.	<u>0.5</u>	<u>10/27/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Ensure your scoopers have handles and they stay out of contact with the food. Corrected on site.	<u>0.5</u>	<u>10/02/2023</u>	<u>Corrected On Site</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: Sprouts Farmers Market #427

Facility ID: FA0013840

Site Address: 313 Madonna RD Ste A, San Luis Obispo

Record ID: PR0019341

Program Description: HR14 - RETAIL MKT (ABOVE 10,000 SF) - FULL PREP

Inspection Date: 02/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	5.0	02/14/2025	
Observed an employee dipping knives and spatulas into the wash basin then dropping them into the sanitizer without scrubbing or rinsing. Clean and sanitize multi-use utensils and equipment in the following manner after coming in contact with food or becoming contaminated; wash with detergent and water not less than 100°F; rinse with clear potable water; sanitize with 100 ppm chlorine for 30 seconds, 200 ppm quaternary ammonium for 1 minute, 25ppm iodine for 1 minute, complete immersion in water of at least 171° F for 30 seconds, or other methods as approved.			

Inspection Date: 07/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	07/18/2024	Corrected On Site
Observed bottles in the hand wash sink in deli area. Ensure hand wash sink is clear of debris, and available for use at all times. Corrected on site.			
K044: Premises: Personal/Cleaning Items; Vermin-Proofing	0.5	07/26/2024	Uncorrected as of 5/2/2025
Observed mop sitting in mop sink. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	07/26/2024	Uncorrected as of 5/2/2025
Main walk ways are cleaned, however, there is a build up of food debris on the floors around equipment. Implement a cleaning schedule to ensure floors are cleaned on a regular basis. Be sure to clean under and around equipment and storage areas.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: **SPYGLASS SHELL**

Facility ID: FA0016988

Site Address: 2699 SHELL BEACH RD, PISMO BEACH

Record ID: PR0022616

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 02/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: Routine inspection and construction consultation for upcoming remodel.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	Uncorrected as of 5/2/2025	
- Facility does not have an approved designated hand washing sink. The mop sink in the kitchen area is being used for hand washing and waste water disposal. This is not approved. Installation of a hand washing sink during the remodel is required. - Observed no paper towels for hand washing in the kitchen. Ensure paper towels are available at all times.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	Uncorrected as of 5/2/2025	
The icecream coolers are not approved to be stored on the side of the store with the raw wood flooring. Move coolers to the tiled side of the store.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	Uncorrected as of 5/2/2025	
Floors, walls, and ceiling in the kitchen area are not up to code and not approved. All floors, walls, and ceilings shall be smooth, non-absorbent, and easily cleanable. Address this during the remodel.			

Inspection Date: 09/03/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Address the violations that impact daily operations immediately. Structural violations listed here shall be brought into compliance within six months and verified via inspection.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: STADIUM NUTRITION

Facility ID: FA0016435

Site Address: 8548 EL CAMINO REAL, SAN LUIS OBISPO

Record ID: PR0022008

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 09/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>		<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean	<u>0.5</u>	<u>10/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Warm water is required in all restrooms for thorough and frequent hand washing. Please reconnect water heater and ensure it is in working order and able to supply warm water at a minimum. The California Retail Food Code, Section 113953(c), states " Hand washing facilities shall be equipped to provide warm water under pressure for a minimum of 15 seconds through a mixing valve or combination faucet. If the temperature of water provided to a hand washing sink is not readily adjustable at the faucet, the temperature of the water shall be at least 100°F, but not greater than 108°F. "			
K049: Permits Available	<u>0.5</u>	<u>09/28/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Maintain the Public Health Permit in a conspicuous place.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
Refer to violation K043.			

Inspection Date: 10/13/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 100.0

Overall Inspection Comments: OPENING INSPECTION:

-Thermometer has been provided in refrigerated merchandising unit. Self closing device has been installed on restroom door. A wall mounted single service paper towel dispenser has been installed. Please post the Hand Washing sticker and Environmental Health placard (provided at the time of inspection).

-Facility has Health Department's approval to sell prepackaged foods. This is subject to the following conditions:

-Flooring and coved base material in restroom is an existing, non-conforming rubber topset base. Rubber topset cove base material in the restroom must be maintained clean and in good condition. If the flooring or coved base material is observed to be accumulating debris, appears unsanitary, or is not maintained easily cleanable, then the flooring and cove base material will be required to be replaced with an approved flooring material with an integral 3/8" minimum radius cove base. Failure to comply may result in Health Permit suspension or revocation.

-Health Permit will be delivered to facility via USPS. Please post on-site.

-The bathroom hand wash sink was not able to provide warm water (100F) at the time of inspection. Make necessary repairs immediately.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: STAGECOACH LIQUOR

Facility ID: FA0002693

Site Address: 5145 EL CAMINO REAL, ATASCADERO

Record ID: PR0000189

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 12/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Grime like substance was observed within a slushy machine faucet. Ensure that it is thoroughly cleaned and implement all faucets into a routine cleaning schedule.	3.0	12/23/2024	<u>Uncorrected as of 5/2/2025</u>
K024: Person In Charge Present and Performs Duties: Valid Certification Food facilities that handle non-prepackaged potentially hazardous food (in this case sausages/hot dogs) must have at least one owner OR employee that possesses an up to date food safety manager certificate. Store copy of completion on site for inspector review.	1.0	06/16/2025	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Since chlorine is utilized as sanitizer, make sure to obtain chlorine test strips. When using chlorine, ensure that the concentration is at least 100ppm in wiping cloth buckets or when washing dishes/equipment by hand.	0.5	06/16/2025	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: K024 and K034	2.0		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 03/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties: Valid Certification Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review. Email inspector a copy of the food manager certificate when obtained.	1.0	05/31/2024	<u>Uncorrected as of 5/2/2025</u>
K033: Nonfood-Contact Surfaces Clean Observed dust on the shelving and fans in the walk in refrigerator. Ensure that the refrigerator is thoroughly clean.	0.5	03/15/2024	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Since chlorine is used as sanitizer, make sure to obtain chlorine test strips. When using chlorine, ensure that the concentration is at least 100 ppm in the bucket with towels or when washing dishes or equipment by hand.	0.5		<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		<u>Uncorrected as of 5/2/2025</u>



County of San Luis Obispo
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FA0001110

PR0001110

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: STAPLES THE OFFICE SUPERSTORE #361

Facility ID: FA0001110

Site Address: 2950 BROAD ST, SAN LUIS OBISPO

Record ID: PR0001110

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 06/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: STAR MSO INC. 68584

Facility ID: FA0014298

Site Address: 1244 24TH ST, PASO ROBLES

Record ID: PR0019768

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 10/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K049: Permits Available Maintain the 2024 Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>10/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 07/17/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0



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FA0014297

PR0019767

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: STAR MSO INC. 68613

Facility ID: FA0014297

Site Address: 296 SANTA ROSA ST, SAN LUIS OBISPO

Record ID: PR0019767

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 07/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K049: Permits Available

0.5

07/23/2024

Uncorrected as of 5/2/2025

Observed expired permit posted. Ensure valid/current Public Health Permit is posted in a conspicuous place



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FA0014299

PR0019769

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: STAR MSO INC. 68614

Facility ID: FA0014299

Site Address: 3 SANTA ROSA ST, SAN LUIS OBISPO

Record ID: PR0019769

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 02/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



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FA0017585

PR0022737

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: STARBUCKS

Facility ID: FA0017585

Site Address: 2138 BROAD ST, SAN LUIS OBISPO

Record ID: PR0022737

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 01/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 01/10/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: STARBUCKS #620

Facility ID: FA0017061

Site Address: 1075 COURT ST # 110, SAN LUIS OBISPO

Record ID: PR0022693

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 11/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 10/16/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



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FA0017062

PR0022694

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: STARBUCKS #81531

Facility ID: FA0017062

Site Address: 1501 FROOM RANCH WY, SAN LUIS OBISPO

Record ID: PR0022694

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 10/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations today

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: STARBUCKS COFFEE #10130

Facility ID: FA0007385

Site Address: 925 EL CAMINO REAL, ATASCADERO

Record ID: PR0011398

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 11/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	12/23/2024	Uncorrected as of 5/2/2025
Ensure the food facility owner or an employee has a valid/current food safety manager certificate. 60 days will be granted for the completion of a food managers certification. Send evidence of completion to health inspector and ensure that a copy is kept on site.			
K033: Nonfood-Contact Surfaces Clean	0.5	11/13/2024	Uncorrected as of 5/2/2025
Observed dust accumulation on the fans of a refrigerations unit. Implement a routine, deep cleaning schedule for the interior of the refrigeration units.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	12/01/2024	Uncorrected as of 5/2/2025
Ensure an irreversible registering temperature indicator, such as color changing labels or a water-proof digital thermometer, which can record the max temperature when run through the automatic dish machine, are available for staff to test high temperature dish machine. The thermometer must indicate a temperature of at least 160F, or the color changing labels must change color when a temperature over 160F is achieved.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
Repeat Violations -K033. Observed dust and food debris accumulation on the fans of a refrigerations unit. Implement a routine, deep cleaning schedule for the interior of the refrigeration units. -K034. Ensure an irreversible registering temperature indicator, such as color changing labels or a water-proof digital thermometer, which can record the max temperature when run through the automatic dish machine, are available for staff to test high temperature dish machine			

Inspection Date: 01/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean	0.5	01/26/2024	Uncorrected as of 5/2/2025
Observed food accumulation on the bottom of refrigerations units. Thoroughly clean all equipment, cabinets, and shelving.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	02/09/2024	Uncorrected as of 5/2/2025
Ensure an irreversible registering temperature indicator, such as color changing labels or a water-proof digital thermometer, which can record the max temperature when run through the automatic dish machine, are available for kitchen staff to test high temperature dish machine. The thermometer must indicate a temperature of at least 160F, or the color changing labels must change color when a temperature over 160F is achieved.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	02/09/2024	11/06/2024
Main walk-ways are cleaned, however, there is food debris and residue build-up on floors around equipment legs/ wheels and underneath large equipment. Ensure that equipment is moved and floor are cleaned and sanitized on regular basis.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: STARBUCKS COFFEE #14426

Facility ID: FA0007621

Site Address: 3971 S HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0011689

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 01/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>01/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>

No test strips observed for high temperature dishwasher. Ensure high temp test strips are available and regularly used to ensure sanitation.

Inspection Date: 05/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>05/09/2024</u>	<u>Corrected On Site</u>
Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: STARBUCKS COFFEE #2904

Facility ID: FA0007086

Site Address: 2301 THEATRE DR, PASO ROBLES

Record ID: PR0011009

Program Description: LR24 - RESTAURANT (SEATING 11 - 50) - MINIMAL PREP

Inspection Date: 02/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

02/10/2025

Inspection Date: 02/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

02/05/2024

Observed air lock in sanitizing tube at quat dispenser. 100 ppm measured at dispenser. Repair or replace unit. Ensure 200 ppm quat dispenses from quat dispenser. Manager called repair person during inspection.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: STARBUCKS COFFEE #29499

Facility ID: FA0012761

Site Address: 2429 GOLDEN HILL RD, PASO ROBLES

Record ID: PR0018261

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 03/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

Violation Item

Points Lost **Comply By Date** **Complied On Date**

AWRD: EXCELLENCE AWARD

0.0

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

04/05/2024

12/11/2024

Main walk ways are cleaned, however, there is a build up of food debris on the floors in corners and around equipment. Implement a cleaning schedule to ensure floors are cleaned on a regular basis. Be sure to clean under and around equipment and storage areas.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: STARBUCKS COFFEE #5251

Facility ID: FA0001027

Site Address: 17 CHORRO ST D, SAN LUIS OBISPO

Record ID: PR0001027

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 01/24/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

AWRD: EXCELLENCE AWARD

0.0

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

Uncorrected as of 5/2/2025

No test strips for the high temperature dish machine were available at the time of the inspection.

Provide approved and correct testing equipment to test hot water temperature.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: STARBUCKS COFFEE #5689

Facility ID: FA0014587

Site Address: 1586 W BRANCH ST, ARROYO GRANDE

Record ID: PR0020045

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 12/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>12/03/2024</u>	
K049: Permits Available Ensure 2024 Health Permit is posted in a conspicuous place.	<u>0.5</u>	<u>12/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 01/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>01/02/2024</u>	<u>12/03/2024</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops being stored in mop sink. Ensure mops are hung up to air dry without soiling walls or equipment.	<u>0.5</u>	<u>01/03/2024</u>	<u>12/03/2024</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed food debris/build up underneath equipment on prep line. Ensure all floors/walls/ceilings are maintained clean. Facility can maintain a cleaning schedule that allows for moving equipment out to clean underneath.	<u>0.5</u>	<u>01/05/2024</u>	<u>12/03/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: STARBUCKS COFFEE #57322

Facility ID: FA0014128

Site Address: 9002 W FRONT, ATASCADERO

Record ID: PR0019604

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 12/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: Overall, facility is well maintained and operates in an orderly manner.

Violation Item	Points Lost	Comply By Date	Complied On Date
<u>AWRD: EXCELLENCE AWARD</u>	<u>0.0</u>		
<u>K049: Permits Available</u> Maintain the Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>12/10/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 01/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
<u>AWRD: EXCELLENCE AWARD</u>	<u>0.0</u>		
<u>K049: Permits Available</u> Maintain the 2024 Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>02/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: STARBUCKS COFFEE #5933

Facility ID: FA0005492

Site Address: 501 FIVE CITIES DR, PISMO BEACH

Record ID: PR0008207

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 02/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K043: Approved Toilets: Maintained, Accessible, Clean Discontinue storing merchandise for sale in the employee restroom.	<u>0.5</u>	<u>02/21/2025</u>	Uncorrected as of 5/2/2025

Inspection Date: 04/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: Facility has finished a major remodel. Construction inspection and routine inspection performed at the same time. No violations found during inspection. Facility is approved to open to public.

AWRD: EXCELLENCE AWARD 0.0

Inspection Date: 01/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K033: Nonfood-Contact Surfaces Clean Ensure the hand washing sink at the front counter is maintained clean and sanitary at all times.	<u>0.5</u>	<u>01/12/2024</u>	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: STARBUCKS COFFEE #5987

Facility ID: FA0008820

Site Address: 7029 EL CAMINO REAL, ATASCADERO

Record ID: PR0014798

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 11/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration and/or hot water temperature, specifically for the high temperature dishwasher.	<u>0.5</u>	<u>12/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Clean and maintain all floors; pay close attention to the customer's restroom.	<u>0.5</u>	<u>11/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 02/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: STARBUCKS COFFEE #620

Facility ID: FA0000909

Site Address: 885 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0000909

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 08/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
<u>AWRD: EXCELLENCE AWARD</u>	<u>0.0</u>		
<u>K033: Nonfood-Contact Surfaces Clean</u> Observed grime accumulation in hand washing sink drain. Clean and sanitize.	<u>0.5</u>	<u>08/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 10/24/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: STARBUCKS COFFEE #6578

Facility ID: FA0005536

Site Address: 253 MADONNA RD, SAN LUIS OBISPO

Record ID: PR0008520

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 04/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>		Uncorrected as of 5/2/2025
At the time of the inspection, no high temperature test strips were available for the high temperature dish machine. Provide approved and correct testing equipment to test for sanitizer concentration and/or hot water temperature.			

Inspection Date: 07/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>08/03/2024</u>	Uncorrected as of 5/2/2025
Repair or replace damaged hand washing cleanser device at hand washing sink.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>07/17/2024</u>	Uncorrected as of 5/2/2025
Observed accumulation of debris in floor sinks and on floor in hard to reach areas. Thoroughly clean and maintain all floors, walls, and ceilings.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: STARBUCKS COFFEE #6731

Facility ID: FA0001171

Site Address: 3970 BROAD ST STE #1, SAN LUIS OBISPO

Record ID: PR0001171

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 03/31/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>03/31/2025</u>	<u>Uncorrected as of 5/2/2025</u>
No high temperature test strips observed in facility. Ensure high temperature test strips are obtained to periodically test the high temperature dishwasher to ensure it is reaching the proper temperature for sanitization.			

Inspection Date: 07/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>07/08/2024</u>	
K049: Permits Available	<u>0.5</u>	<u>07/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure the 2024 Health Permit is posted in an easily visible location.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: STARBUCKS COFFEE #6887

Facility ID: FA0012210

Site Address: 1211 E GRAND AVE, ARROYO GRANDE

Record ID: PR0017636

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 03/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed trash can and part of a table blocking back room hand wash sink. Discontinue this practice. Ensure hand wash sink is easily accessible at all times.	3.0	03/07/2025	<u>Uncorrected as of 5/2/2025</u>
K033: Nonfood-Contact Surfaces Clean REPEAT VIOLATION: Observed build up of food debris throughout food facility. Ensure all non-food contact surfaces are maintained clean and sanitized.	0.5	03/10/2025	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used REPEAT VIOLATION: Observed no high heat test strips for mechanical warewasher. Ensure correct testing equipment is obtained to properly measure hot water. Manager stated that these strips have been ordered.	0.5	03/10/2025	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed food debris in refrigeration cases. Ensure all equipment is maintained clean.	0.5	03/09/2025	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed lighting in dry storage without shatter proof cover. Repair/replace. Manager has put in a facility request.	0.5	03/10/2025	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed food debris on ceiling tiles over front prep station. Ensure ceiling is maintained clean. - REPEAT VIOLATION: Observed food debris/grime underneath equipment and throughout food facility. Ensure all floors/walls/ceilings are cleaned and sanitized on a regular basis.	0.5	03/10/2025	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 03/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed no pump soap at two hand wash sinks (of three) and no paper towels at all hand wash sinks. ENSURE ALL HAND WASH SINKS ARE FULLY STOCKED WITH PUMP SOAP AND PAPER TOWELS AT ALL TIMES. Corrected on site.	3.0	03/15/2024	Corrected On Site
K024: Person In Charge Present and Performs Duties: Valid Certification Unable to verify food manager safety certification. Ensure at least one employee/owner obtains a food manager safety certification.	1.0	04/15/2024	03/07/2025
K033: Nonfood-Contact Surfaces Clean Observed build up of food debris throughout food facility. Ensure all non-food contact surfaces are maintained clean and sanitized.	0.5	03/15/2024	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Observed no high heat test strips for mechanical warewasher. Ensure correct testing equipment is obtained to properly measure hot water.	0.5	03/18/2024	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken cabinet door near drive thru window. Ensure all equipment is maintained in good repair.	0.5	03/18/2024	03/07/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: STARBUCKS COFFEE #6887****Facility ID:** FA0012210**Site Address:** 1211 E GRAND AVE, ARROYO GRANDE**Record ID:** PR0017636**Program Description:** MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP**Inspection Date:** 03/15/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 93.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K039: Thermometers Provided and Accurate Ensure all refrigeration units have secondary thermometers.	<u>0.5</u>	<u>03/18/2024</u>	<u>03/07/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed sponges in three compartment sink for warewashing. Discontinue using sponges on food contact surfaces.	<u>0.5</u>	<u>03/15/2024</u>	<u>03/07/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed food debris/grime underneath equipment and throughout food facility. Ensure all floors/walls/ceilings are cleaned and sanitized on a regular basis.	<u>0.5</u>	<u>03/17/2024</u>	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: STARBUCKS COFFEE #6956

Facility ID: FA0012365

Site Address: 1076 LOS OSOS VALLEY RD, LOS OSOS

Record ID: PR0017809

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 11/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: The purpose of this visit was to perform a routine inspection.

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K024: Person In Charge Present and Performs Duties; Valid Certification **1.0** **11/22/2024** **Uncorrected as of 5/2/2025**

1) One employee's food handler card was not available for review at the time of the inspection.
Ensure all food employees have a valid/current food handler card/certificate.

2) The new Store Manager did not have a Food Safety Manager's certificate available for review at the time of the inspection. A valid Food Safety Manager's certificate is required within 60 days of assuming responsibility of the new location.

K034: Warewashing Facility/Test Strips: Adequate, Used **0.5** **11/22/2024** **Uncorrected as of 5/2/2025**

No test strips for the high temperature dish machine were available for use at the time of the inspection.
Provide approved and correct testing equipment to test for sanitizer concentration and/or hot water temperature.

K041: Plumbing; Proper Backflow Devices **0.5** **11/22/2024** **Uncorrected as of 5/2/2025**

No air gap was observed at the waste discharge line under the three compartment sink.
Provide a gap of 1 inch or more above the flood level rim of the floor sink.

K047: Signs Posted; Last Inspection Report Available **0.5** **11/22/2024** **Uncorrected as of 5/2/2025**

Maintain the Public Health Permit in a conspicuous place.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: STARBUCKS COFFEE #8829

Facility ID: FA0007751

Site Address: 581 W TEFFT ST, NIPOMO

Record ID: PR0011835

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 11/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K040: Wiping Cloths: Properly Used and Stored Observed turbid sanitizer solution on prep line. Ensure sanitizing solution for wiping cloths is not turbid and is of an approved concentration of sanitizer. Corrected on site.	0.5	11/26/2024	Uncorrected as of 5/2/2025
K044: Premises: Personal/Cleaning Items: Vermin-Proofing Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment.	0.5	11/27/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed food debris/grime underneath equipment. Ensure all flooring is maintained clean. Ensure equipment is moved to properly clean floors.	0.5	11/27/2024	Uncorrected as of 5/2/2025

Inspection Date: 12/29/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean REPEAT VIOLATION:" Observed build up and food debris on counter. Thoroughly clean all equipment, cabinets, and shelving."	0.5	01/02/2024	11/26/2024
K043: Approved Toilets: Maintained, Accessible, Clean Observed clogged sink drain in toilet room with yellow colored water in it. Ensure all toilet facilities are maintained clean and in good repair. Facility can utilize second toilet room until repaired.	0.5	01/01/2024	11/26/2024
K045: Floors/Walls/Ceilings: Built, Maintained, Clean REPEAT VIOLATION: Observed build up of food debris and grime throughout food facility. Ensure all floors/walls/ceilings are maintained clean.	0.5	01/05/2024	11/26/2024
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 33 and 45.	2.0	12/29/2023	11/26/2024



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Facility Name: STARBUCKS COFFEE #8909

Facility ID: FA0007245

Site Address: 1205 24TH ST, PASO ROBLES

Record ID: PR0011209

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 01/29/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility is clean and well maintained.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	04/26/2024	01/29/2025
Unable to verify Food Manager Certificate at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5		Uncorrected as of 5/2/2025
Unable to verify test strips at the time of the inspection. 1. Ensure quat test strips are obtained and used to measure 200 ppm quat in solution at the 3-compartment sink and in the wiping cloth buckets. 2. Ensure an irreversible registering temperature indicator, such as color changing labels or a water-proof digital thermometer, which can record the max temperature when run through the automatic dish machine, are available to test high temperature dish machine. The thermometer must indicate a temperature of at least 160F, or the color changing labels must change color when a temperature over 160F is achieved.			
K047: Signs Posted; Last Inspection Report Available	0.5	04/12/2024	01/29/2025
Maintain a copy of the most recent routine inspection report at the facility.			

Inspection Date: 07/03/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



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Facility Name: STARBUCKS COFFEE #9510

Facility ID: FA0007168

Site Address: 1495 CRESTON RD STE B, PASO ROBLES

Record ID: PR0011102

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 10/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NOT APPLICABLE

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure Food Handler cards and a Food Managers certificate are stored on site, available for Inspector review upon request.	<u>1.0</u>	<u>11/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Clean and sanitize grime and food debris accumulation in refrigeration gaskets.	<u>0.5</u>	<u>10/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Repair or replace broken refrigeration unit at front work station.	<u>0.5</u>	<u>11/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Ensure toilet paper is stored in dispenser to prevent cross contamination.	<u>0.5</u>	<u>10/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available 1. Ensure recent health inspection report is stored on site, available for Inspector and customer review upon request. 2. Post hand wash sign at front hand wash station.	<u>0.5</u>	<u>10/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Post 2024 health permit in conspicuous location.	<u>0.5</u>	<u>10/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 12/20/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>01/09/2024</u>	<u>10/17/2024</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Clean and sanitize refrigeration bases of milk residue. (COS)	<u>0.5</u>	<u>12/20/2023</u>	<u>Corrected On Site</u>
K039: Thermometers Provided and Accurate Replace broken thermometers throughout.	<u>0.5</u>	<u>12/29/2023</u>	<u>10/17/2024</u>



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Facility Name: STAX WINE BAR

Facility ID: FA0014282

Site Address: 1099 EMBARCADERO, MORRO BAY

Record ID: PR0019756

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed unlabeled containers with food in reach in cooler. Provide labels to all working containers to indicate contents.	0.5	10/18/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	10/18/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed back door propped open at time of inspection. Maintain all exterior doors closed except when in use.	0.5	10/11/2024	Corrected On Site

Inspection Date: 03/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used Observed uncovered light fixtures in kitchen area. Ensure all light bulbs are either shatter proof/coated/or shielded to prevent contamination of food/equipment/utensils.	0.5	04/12/2024	10/15/2024
K040: Wiping Cloths: Properly Used and Stored Observed cloth towel being used for multiple uses. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	04/05/2024	10/15/2024
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed back door propped open at time of inspection. Maintain all exterior doors closed except when in use.	0.5	04/05/2024	Uncorrected as of 5/2/2025



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Facility Name: STEFONO'S SAPORI D'ITALIA

Facility ID: FA0015915

Site Address: 330 W TEFFT ST STE F, NIPOMO

Record ID: PR0021434

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 01/09/2025

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: Food facility has corrected all violations from previous report.

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals Observed a few dead cockroaches around water heater (no eggs or live cockroaches seen). Facility has made major improvements on issue. Ensure all evidence of cockroaches are removed (e.g. egg capsules, dead cockroaches, fecal markings) from the facility by safe, legal and effective means at once. Facility has been proactively working on this issue and has professional pest management in place.	2.0	01/10/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed utensils being stored in stagnant water. Ensure utensils are maintained in running water of sufficient velocity OR in a container of water that is maintained at a temperature of 135F and the container is cleaned at least every 24 hours.	0.5	01/10/2025	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Ensure all refrigeration units have secondary thermometers.	0.5	01/10/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed front door propped open. Discontinue this practice. Ensure exterior doors are maintained closed when not in use. Facility can install a permanent screen door or an air curtain if they want to keep the door open.	0.5	01/13/2025	Uncorrected as of 5/2/2025

Inspection Date: 12/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 83.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. If violations noted on this report are not corrected by the "Next Inspection Date" indicated above; a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge Employees were unable to demonstrate knowledge of the use of sanitizer (concentration/type) and general retail food safety. Ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.	5.0	12/30/2024	01/09/2025
K007: Proper Hot and Cold Holding Temperatures Observed prep top refrigeration unit at 52F. All potentially hazardous food was just placed into unit (cheese/cut vegetables/sauces). All PHF was moved to another unit. Ensure all refrigeration units are maintained at 41F or below.	3.0	12/23/2024	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized Observed no sanitizer solution set up. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.	3.0	12/23/2024	Corrected On Site
K023: No Rodents, Insects, Birds, or Animals Observed many dead cockroaches and a couple live cockroaches. Facility has professional pest management that was at the facility this morning, 12/23/2024 (receipt of pest management was provided). Ensure all cockroaches and all evidence of cockroaches are eliminated from the facility (e.g. egg capsules, dead cockroaches, fecal markings) by safe, legal and effective means at once.	2.0	01/06/2025	01/09/2025

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Facility Name: STEFONO'S SAPORI D'ITALIA

Facility ID: FA0015915

Site Address: 330 W TEFFT ST STE F, NIPOMO

Record ID: PR0021434

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 12/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 83.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. If violations noted on this report are not corrected by the "Next Inspection Date" indicated above; a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date

K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>01/06/2025</u>	<u>01/09/2025</u>

REPEAT VIOLATION: Observed no food handler safety certifications for employees. Ensure all employees obtain a food handler safety certification.

K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>01/06/2025</u>	<u>01/09/2025</u>

REPEAT VIOLATION: Observed no sanitizer test strips. Ensure facility obtains proper testing equipment to measure sanitizer concentration.

K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>03/31/2025</u>	<u>01/09/2025</u>

- Observed a few holes in the wall of the back storage room. Repair/replace.
- Observed a few holes in sheet vinyl flooring. Repair/replace

Ensure all floors/walls/ceilings are maintained in good repair.

K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>12/23/2024</u>	<u>01/09/2025</u>

See comments in sections 24 and 34.

Inspection Date: 01/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>01/18/2024</u>	<u>Corrected On Site</u>

Observed liquid cheese at 98F. Ensure all food items being kept in warmers are held at or above 135F. Cheese was voluntarily discarded by the manager. Facility can utilize time as a public health control method. Create a chart that states what time the cheese was heated, then discard cheese after four hours.

K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>02/19/2024</u>	<u>01/09/2025</u>

Observed no food handler safety certifications for employees. Ensure all employees obtain a food handler safety certification.

K029: Toxic Substances Properly Identified, Stored, Used	<u>0.5</u>	<u>01/19/2024</u>	<u>01/09/2025</u>

Observed miscellaneous spray bottles filled with different colored fluids. Ensure all spray bottles are properly labeled and stored away from food and utensils.

K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>01/18/2024</u>	<u>01/09/2025</u>

Observed bag of onions being stored on the floor. Ensure all food items are elevated 6 inches above the ground.

K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>01/22/2024</u>	<u>01/09/2025</u>

Observed no sanitizer test strips. Ensure facility obtains proper testing equipment to measure sanitizer concentration.

K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>01/25/2024</u>	<u>01/09/2025</u>

- Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or other equipment. Facility can install a mop rack.
- Observed front door propped open. Ensure all exterior doors are maintained closed when not in use.

K049: Permits Available	<u>0.5</u>	<u>01/18/2024</u>	<u>Corrected On Site</u>

Observed no 2024 health permit. Manager paid for health permit during time of inspection. Ensure 2024 health permit is posted in a conspicuous place.



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Facility Name: STEIN'S BBQ & CATERING #45268H1

Facility ID: FA0008279

Site Address: 2917 UNION RD STE. G, PASO ROBLES

Record ID: PR0013910

Program Description: HR34 - CATERING OPERATION FACILITY - FULL PREP

Inspection Date: 02/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered

Inspection Date: 06/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered

Inspection Date: 12/06/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



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Facility Name: STICKY USA

Facility ID: FA0015128

Site Address: 3777 RUTH WY UNIT B, PASO ROBLES

Record ID: PR0020528

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 08/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

08/19/2024

Inspection Date: 07/25/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K035: Adequate/Approved Equipment/Utensils, Maintained

0.5

07/28/2023

08/19/2024

Ensure hot water is turned up to 100F at hand wash sink in toilet room.



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Facility Name: STROKEHOUSE GRILL

Facility ID: FA0014449

Site Address: 1114 PINE ST, PASO ROBLES

Record ID: PR0019930

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure Food Handler cards are stored on site, available for Inspector review upon request.	<u>1.0</u>	<u>10/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: 1. Ensure Food Handler cards are stored on site, available for Inspector review upon request.	<u>2.0</u>	<u>10/04/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 03/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>03/19/2024</u>	
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure Food Handler cards are stored on site, available for Inspector review upon request.	<u>1.0</u>	<u>04/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 07/05/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Automatic dish machine measured 0 PPM chlorine. Owner replaced chlorine sanitizer and unit measured 50 PPM chlorine at end of inspection.	<u>3.0</u>	<u>07/05/2023</u>	<u>Corrected On Site</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Store Food Handler Cards on site, available for Inspector review.	<u>1.0</u>	<u>07/14/2023</u>	<u>03/19/2024</u>
K029: Toxic Substances Properly Identified, Stored, Used Ensure toxic substances are labeled as to the contents of the container.	<u>0.5</u>	<u>07/05/2023</u>	<u>03/19/2024</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: 1. Store Food Handler Cards on site, available for Inspector review.	<u>2.0</u>	<u>07/14/2023</u>	<u>03/19/2024</u>



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Facility Name: STOP-N-BUY

Facility ID: FA0007974

Site Address: 459 W TEFFT ST, NIPOMO

Record ID: PR0000665

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 03/31/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottle. Ensure all toxic spray bottles are labeled as to the contents of the container.	0.5	04/02/2025	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Observed no sanitizer test strips. Ensure sanitizer test strips are obtained to properly measure bleach sanitizer solution.	0.5	04/03/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained - Observed some debris on walk in refrigeration unit ceiling and fan covers. Ensure all equipment is maintained clean. - Observed raw wood around fans in walk in refrigeration unit. Raw wood is not approved for food facilities. Ensure all equipment is smooth, nonabsorbent, easily cleanable or commercial grade.	0.5	04/03/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use REPEAT VIOLATION: Observed free standing CO2 tanks near self service counter. Ensure all CO2 tanks are affixed to a rigid structure.	0.5	04/02/2025	Uncorrected as of 5/2/2025
K041: Plumbing; Proper Backflow Devices Observed debris and grime in floor sink near self service counter. Ensure all floor sinks are maintained clean.	0.5	04/02/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mop being stored in mop bucket. Ensure mops are hung up to dry without soiling walls or equipment. Facility can install a mop rack.	0.5	04/03/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comment in section 36.	2.0	03/31/2025	Uncorrected as of 5/2/2025

Inspection Date: 01/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use Observed free standing CO2 tanks. Ensure all CO2 tanks are affixed to a rigid structure.	0.5	01/08/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed personal food items throughout walk in refrigeration unit. Ensure personal items are stored away from food preparation or food storage areas.	0.5	01/06/2024	03/31/2025



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
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FA0017665

PR0022813

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Facility Name: STORYBOOK CRAFT LLC

Facility ID: FA0017665

Site Address: 3563 SUELDO ST STE H, SAN LUIS OBISPO

Record ID: PR0022813

Program Description: MR40 - DEPENDENT FOOD SERVICE OPERATOR-MODERATE PREP

Inspection Date: 01/22/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: STREET SIDE ALE HOUSE

Facility ID: FA0012108

Site Address: 6155 EL CAMINO REAL, ATASCADERO

Record ID: PR0017523

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K040: Wiping Cloths: Properly Used and Stored Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Corrected on site.	<u>0.5</u>	<u>10/28/2024</u>	<u>Corrected On Site</u>
K041: Plumbing; Proper Backflow Devices Hand washing station (besides the food prep table) has a loose faucet. Ensure that it is tightened or replaced.	<u>0.5</u>	<u>11/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 02/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K035: Adequate/Approved Equipment/Utensils, Maintained 1. Ensure CO2 tanks to are secure to a fixed location. 2. Clean and sanitize ice chute.	<u>0.5</u>	<u>02/09/2024</u>	<u>10/28/2024</u>

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For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: STREET SIDE ALE HOUSE

Facility ID: FA0013595

Site Address: 843 12TH ST, PASO ROBLES

Record ID: PR0019098

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>11/13/2024</u>	<u>Corrected On Site</u>
At the time of the inspection hot water was turned off at hand wash sink in the kitchen. Per staff, the water was turned off due to leaking faucet. Repair or replace faucet. Ensure hand wash sink is available for use at all times. Corrected on site.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>11/15/2024</u>	<u>11/13/2024</u>
Observed utensils being stored in stagnant water. Ensure utensils are maintained in running water of sufficient velocity OR in a container of water that is maintained at a temperature of 135F and the container is cleaned at least every 24 hours.			

Inspection Date: 03/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>03/04/2024</u>	<u>Corrected On Site</u>
Observed prep top unit on cookline measure 49F at the time of the inspection. Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F. All potentially hazardous food was moved to another refrigeration unit. Corrected on site.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>03/08/2024</u>	<u>11/13/2024</u>
Observed lights out under hood system. Repair or replace.			

Inspection Date: 09/06/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>09/22/2023</u>	<u>03/04/2024</u>
1. Ensure food is stored 6" up off floor in walk-in freezer. 2. Ensure bulk food containers are labeled as to the contents of the container.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>09/15/2023</u>	<u>03/04/2024</u>
1. Clean and sanitize grime and food debris accumulation from refrigeration gaskets throughout. 2. Clean and sanitize mold from ice chute.			
K039: Thermometers Provided and Accurate	<u>0.5</u>	<u>09/06/2023</u>	<u>Corrected On Site</u>
Ensure secondary thermometers are installed in walk-in refrigeration unit and prep top unit. Corrected on site.			



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For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SU CASA BAR AND GRILL

Facility ID: FA0011773

Site Address: 2927 SPRING ST, PASO ROBLES

Record ID: PR0017129

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>10/04/2024</u>	<u>Corrected On Site</u>
Observed a cardboard box of food on the floor in the walk in. Properly elevate food items at least 6 inches above the floor. Corrected on site.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>10/04/2024</u>	<u>Corrected On Site</u>
REPEAT VIOLATION: Automatic dish machine measured 0 PPM chlorine dispensing from unit. Discontinue use until repaired or replaced. Unit shall dispense 50 PPM chlorine for use. Ensure three compartment sink is used to manually ware wash at this time. Corrected on site.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>10/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed unsecured CO2 tanks in back storage area. Ensure CO2 tanks are secured to a fixed location.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>10/04/2024</u>	<u>Uncorrected as of 5/2/2025</u>
See comments in section 34.			

Inspection Date: 01/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>01/05/2024</u>	<u>Corrected On Site</u>
Properly elevate food items/packages/container at least 6 inches above the floor. Observed large bag of onions on the floor. Corrected on site.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>01/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
0 ppm chlorine dispensing from automatic dish machine. Discontinue use. Repair or replace unit. Ensure 50 ppm chlorine dispenses from unit prior to use.			



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For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SUBWAY

Facility ID: FA0006775

Site Address: 1427 E GRAND AVE, ARROYO GRANDE

Record ID: PR0010504

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 03/17/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Unable to verify food manager safety certification at food facility. Ensure a copy of food manager safety certification is kept on site and available during time of inspection.	<u>1.0</u>	<u>03/24/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing REPEAT VIOLATION: Observed broken mop rack. Repair/replace. Ensure mops are hung up to air dry without soiling walls or equipment.	<u>0.5</u>	<u>03/19/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed particle board ceiling tiles. Ensure all ceiling tiles are smooth, nonabsorbent and easily cleanable. - Observed some debris underneath equipment. Ensure all floors are maintained clean.	<u>0.5</u>	<u>03/21/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Ensure 2025 Health Permit is posted in a conspicuous place.	<u>0.5</u>	<u>03/18/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 24 and 44.	<u>2.0</u>	<u>03/17/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 03/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Unable to verify food manager safety certification at food facility. Ensure a copy of food manager safety certification is kept on site and available during time of inspection.	<u>1.0</u>	<u>03/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed grime on soda machine (soda nozzles presented clean) and cabinet underneath machine. Ensure all equipment is maintained clean.	<u>0.5</u>	<u>03/16/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing REPEAT VIOLATION: Observed broken mop rack. Repair/replace. Ensure mops are hung up to air dry without soiling walls or equipment.	<u>0.5</u>	<u>03/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 24 and 44.	<u>2.0</u>	<u>03/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/29/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SUBWAY

Facility ID: FA0006775

Site Address: 1427 E GRAND AVE, ARROYO GRANDE

Record ID: PR0010504

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 08/29/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>08/30/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Unable to verify food manager safety certification at food facility. Ensure a copy of food manager safety certification is kept on site and available during time of inspection.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>08/31/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Observed broken mop rack. Repair/replace. Ensure mops are hung up to air dry without soiling walls or equipment.			

Two Years of Retail Food Facility Inspection Results

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For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SUBWAY

Facility ID: FA0017697

Site Address: 158 HIGUERA ST STE D, SAN LUIS OBISPO

Record ID: PR0022852

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 03/12/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 02/21/2025

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

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For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SUBWAY #100

Facility ID: FA0006587

Site Address: 3240 BROAD ST, SAN LUIS OBISPO

Record ID: PR0010289

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 03/31/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>03/31/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed expired food managers card. Ensure at least one person who regularly works in the facility completes the training and sends a copy of the certification to your inspector.			

Inspection Date: 07/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IMMINENT PUBLIC HEALTH HAZARD

Department Action Description: CLOSED UNTIL ABATED

Score: 90.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge	<u>5.0</u>	<u>07/12/2024</u>	<u>03/31/2025</u>
Employees lack knowledge of proper food safety procedures. Hot water had not been available all day but employees continued to wash dishes, prepare foods, and serve foods. Immediately train employees on the importance of hot water for food safety. In the event that hot water is not available, the store should close immediately and cease serving food to the public. Ensure all employees have either a valid Food Manager Certification or a valid Food Handlers Card.			
K001: Demonstration of Knowledge	<u>5.0</u>		<u>Uncorrected as of 5/2/2025</u>
See comments on 7/12/24 inspection report.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>07/12/2024</u>	<u>03/31/2025</u>
Due to lack of hot water in facility, food contact surfaces are not being properly washed and sanitized. Once hot water has been restored, re-wash all dishes with hot water and sanitizer.			
K021: Hot and Cold Water Available	<u>2.0</u>	<u>07/12/2024</u>	<u>03/31/2025</u>
Facility had no hot water available anywhere in facility at start of inspection. Facility is immediately closed until violation is abated.			



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Facility Name: SUBWAY #1109

Facility ID: FA0000633

Site Address: 806 GRAND AVE, ARROYO GRANDE

Record ID: PR0000633

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 04/09/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use Observed employee wash hands without warm water. Ensure hands are washed with soap and warm water. Employee instructed to rewash hands with warm water.	5.0	04/09/2025	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Observed no food manager certification for food facility. Ensure at least one person/owner has a valid food manager certification. Food facility did have food handler cards present.	1.0		Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean Observed toilet room door propped open to kitchen. Ensure toilet room door is maintained closed.	0.5	04/09/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure copy of last health inspection report is stored on site and able to be presented during an inspection.	0.5	04/09/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 24.	2.0	04/09/2025	Uncorrected as of 5/2/2025

Inspection Date: 06/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.	3.0	06/07/2024	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Observed no food manager certification for food facility. Ensure at least one person/owner has a valid food manager certification. Food facility did have food handler cards present.	1.0	06/21/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing REPEAT VIOLATION: Observed mops being stored in mop sink. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.	0.5	06/11/2024	04/09/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed new flooring installed at food facility. Cove base was incorrectly installed. Cove needs to be smooth and integral with tile floors. Ensure all floor surfaces are approved, smooth, nonabsorbent and easily cleanable. FACILITY NEEDS TO SUBMIT PLANS/SPEC SHEETS PRIOR TO ANY CONSTRUCTION.	0.5	06/14/2024	Uncorrected as of 5/2/2025
K048: Plan Review Food facility installed new flooring without prior approval from health department. Ensure plans/specification sheets are submitted and APPROVED PRIOR to installation/construction.	0.5	06/07/2024	Uncorrected as of 5/2/2025

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For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SUBWAY #1109

Facility ID: FA0000633

Site Address: 806 GRAND AVE, ARROYO GRANDE

Record ID: PR0000633

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 06/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>06/07/2024</u>	<u>04/09/2025</u>

See comments in sections 24 and 44.

Inspection Date: 08/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>09/04/2023</u>	<u>04/09/2025</u>

Observed no food manager certification for food facility. Ensure at least one person/owner has a valid food manager certification. Food facility did have food handler cards present.

K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>08/21/2023</u>	<u>04/09/2025</u>

Observed mops being stored in mop sink. Ensure mops are hung up to air dry. Manager can install a mop rack in back area.

K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>08/31/2023</u>	<u>Uncorrected as of 5/2/2025</u>

Observed unapproved flooring in sandwich preparation area. Ensure flooring is composed of approved materials and has the required 4" base coving with 3/8 inch radius.



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For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SUBWAY #13508

Facility ID: FA0014006

Site Address: 536 TEFFT ST, NIPOMO

Record ID: PR0019485

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use Observed improper hand wash procedures by manager. Hands were washed with cold water at hand wash sink. Ensure all employees properly wash their hands with soap and warm water prior to engaging in food preparation or handling food contact surfaces, equipment, utensils, or linen.	5.0	12/03/2024	Corrected On Site
K021: Hot and Cold Water Available Observed three compartment sink hot water at 113F. Ensure hot water is 120F at three compartment sink. Manager is going to fix issue today and send proof of temperature to inspector.	2.0	12/03/2024	Uncorrected as of 5/2/2025
K024: Person In Charge Present and Performs Duties; Valid Certification Observed no valid/current food safety certifications and no food handler cards. Ensure there is at least one person with a food manager safety certification and all other employees have a food handler card. Ensure copies are stored on site and able to be presented during time of inspection.	1.0	12/24/2024	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure copy of last health inspection report is stored on site.	0.5	12/04/2024	Uncorrected as of 5/2/2025

Inspection Date: 01/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	01/05/2024	12/03/2024
K035: Adequate/Approved Equipment/Utensils, Maintained Observed raw wood being used as part of shelving in facility. Ensure all equipment is commercial grade, smooth, nonabsorbent and easily cleanable.	0.5	01/18/2024	12/03/2024
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mop being stored in mop sink. Ensure mops are hung up to air dry without soiling walls or equipment.	0.5	01/05/2024	12/03/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SUBWAY #13824

Facility ID: FA0016089

Site Address: 1195 LOS OSOS VALLEY RD, LOS OSOS

Record ID: PR0021649

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 08/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Observed no food manager safety certification or food handler cards. Ensure at least one employee/owner obtains a food manager safety certification and all other employees obtain a food handler card.	<u>1.0</u>	<u>09/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed particle ceiling tile installed in back kitchen. Ensure all ceiling tiles are smooth, nonabsorbent and easily cleanable. Facility can replace ceiling tile to match the other ceiling tiles.	<u>0.5</u>	<u>08/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 24.	<u>2.0</u>	<u>08/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

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For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SUBWAY #14868

Facility ID: FA0000978

Site Address: 660 QUINTANA RD, MORRO BAY

Record ID: PR0000978

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 10/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate within 60 days.	<u>1.0</u>	<u>12/28/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Maintain the 2024 Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>10/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 02/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate. Email copy of certificate when completed.	<u>1.0</u>	<u>03/04/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Provide an accurate thermometer to cooler in front unit holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>02/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Place mop in a position that it to air dry without soiling walls, equipment, or supplies.	<u>0.5</u>	<u>02/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Maintain the Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>02/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SUBWAY #16152

Facility ID: FA0013127

Site Address: 2290 EL CAMINO REAL, ATASCADERO

Record ID: PR0018670

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 11/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	01/25/2025	Uncorrected as of 5/2/2025
Renew Food Manager Certification, and store copy of completion certificate on site for inspector review. 60 days have been granted by the health inspector for completion of course.			
K041: Plumbing; Proper Backflow Devices	0.5	11/25/2024	Corrected On Site
A minor leak was observed at the hand washing station in the back room, due to the pipes not being completely tightened/secured. Manager made the fixture. It was corrected on site.			
NOTE: If the pipes at the hand washing station loosen frequently, ensure that a certified plumber makes the appropriate fixture.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5		Uncorrected as of 5/2/2025
There are a couple of minor broken/loose tiles at the back of the facility. If cleanliness becomes an issue, the health inspector will ask for repairs to occur in a timely manner. All floors/walls/ceilings must render smooth and easily cleanable.			

Inspection Date: 02/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	02/23/2024	Uncorrected as of 5/2/2025
Renew Food Manager Card, store copies on site for inspector review.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SUBWAY #1730

Facility ID: FA0013126

Site Address: 8789 EL CAMINO REAL, ATASCADERO

Record ID: PR0018669

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 11/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K045: Floors/Walls/Ceilings: Built, Maintained, Clean -Observed debris accumulation near corners. Thoroughly clean and maintain the hard to reach areas under sinks and/or equipment. -Tile damages and inconsistencies near the walk-in refrigeration units, shall be repaired and/or replaced if cleanliness becomes an issue.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted: Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: Facility operates well and keeps clean. The flooring near their back refrigeration units needs to be repaired or replaced with approved flooring materials.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K045: Floors/Walls/Ceilings: Built, Maintained, Clean -There are damages on the tiles near the walk in refrigerator, freezer, and along the wall by the mop sink. Ensure all floors and walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint. - A rubber top set was installed along the outside of the walk-in refrigerator. Rubber top set is a unapproved material that can not be used as the floor coving. Ensure that an appropriate base cove is installed. Must be 4" base coving with 3/8 inch radius coving. Contact this sector for more details.	<u>0.5</u>	<u>12/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Ensure that the Public Health Permit is posted in a conspicuous place.	<u>0.5</u>	<u>04/15/2024</u>	<u>11/25/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SUBWAY #18092

Facility ID: FA0016283

Site Address: 1121 24TH ST, PASO ROBLES

Record ID: PR0021853

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 04/08/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K021: Hot and Cold Water Available	2.0	04/09/2025	Uncorrected as of 5/2/2025
Hot water at the main hand wash sink did not turn on, possible broken faucet handles. Repair or replace the faucet handle. Staff advise a repair person was coming today to repair the faucet. Staff have access to additional hand wash sink behind the register in main kitchen area.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	04/25/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.			
K039: Thermometers Provided and Accurate	0.5	04/11/2025	Uncorrected as of 5/2/2025
Unable to locate thermometers in any refrigeration units. Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).			
K047: Signs Posted; Last Inspection Report Available	0.5	04/11/2025	Uncorrected as of 5/2/2025
Unable to verify a copy of the last inspection report. Ensure a copy of the most recent routine inspection report is maintained at the facility.			
K049: Permits Available	0.5	04/11/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Maintain the 2025 Public Health Permit in a conspicuous place.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
See comments in sections 24 and 49.			

Inspection Date: 07/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: Facility has several refrigeration units out of temperature. Units may be having issues maintaining temperature due to the AC not working throughout the facility. At the time of the inspection, inside the building was 85F. Owner advised a work order was placed and someone was responding to fix the AC unit this date.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	07/02/2024	04/08/2025
Observed empty paper towel dispenser at the front of facility behind register. Ensure hand wash station is stocked and available to use at all times.			
K007: Proper Hot and Cold Holding Temperatures	3.0	07/01/2024	Corrected On Site
Observed several refrigerations units above 41F. Maintain all potentially hazardous foods (PHF) at 41°F or below or above 135°F. - Prep top unit measured 43°F when lid was left open. Food items were probed. Deli meats and chicken measured 41°F. Tuna measured 45°F. Staff members were provided options to maintain temperatures. They are closing prep top unit lid to help maintain temperature when not in use. - Small refrigeration unit measured 46°F. All food was removed from unit and placed in the walk in. - Walk in refrigeration unit measured 43°F. Temperature was taken right after delivery was put away in unit. Staff/owner are aware/ monitoring the warmer temperatures of the unit.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	07/05/2024	Uncorrected as of 5/2/2025
Verified Food Manager certificate via phone. Ensure a copy is stored on site and able to be presented during inspection. Unable to verify any food handler certificates. Ensure all employees have food handler safety certification and store on site for inspector review.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SUBWAY #18092

Facility ID: FA0016283

Site Address: 1121 24TH ST, PASO ROBLES

Record ID: PR0021853

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 07/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: Facility has several refrigeration units out of temperature. Units may be having issues maintaining temperature due to the AC not working throughout the facility. At the time of the inspection, inside the building was 85F. Owner advised a work order was placed and someone was responding to fix the AC unit this date.

Violation Item	Points Lost	Comply By Date	Complied On Date
K049: Permits Available Maintain the 2024 Public Health Permit in a conspicuous place.	0.5	08/02/2024	Uncorrected as of 5/2/2025

Inspection Date: 10/02/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure a Food Manager Certificate and Food Handler cards are obtained and stored on site for inspector review.	1.0	10/13/2023	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Ensure floor sink under soda dispenser is cleaned and sanitized of food debris and grime on a regular basis.	0.5	10/27/2023	04/08/2025

Inspection Date: 06/29/2023

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure hand wash sink supplies are available for use at all times. Observed empty paper towel and soap dispenser at hand wash sink behind register.	3.0	06/29/2023	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure Food Manager Certificate and Food Handler Cards are obtained and stored on site for inspector review, upon request.	1.0	08/25/2023	10/02/2023
K035: Adequate/Approved Equipment/Utensils, Maintained Replace broken refrigeration unit. Staff advised new one will be installed next week.	0.5	07/07/2023	10/02/2023
K039: Thermometers Provided and Accurate Ensure secondary thermometer is placed in small refrigeration units to monitor 41 F or below.	0.5	07/07/2023	10/02/2023



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SUBWAY #21657

Facility ID: FA0015463

Site Address: 1350 MADONNA RD, SAN LUIS OBISPO

Record ID: PR0020890

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Measured the following temperatures in the cold top cooler: Cooked Chicken 44F, Cooked Ham 44F, Provolone 48F. The operator stated that he had taken them from the reach in cooler. The reach in cooler was not holding temperature. Refer to violations 35 for more details. Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F.	3.0	12/24/2024	Uncorrected as of 5/2/2025
K021: Hot and Cold Water Available Water was measured at a maximum of 117F. Maintain an adequate supply of hot potable water (minimum of 120°F) and cold potable water under pressure to all sinks (except hand washing sinks).	2.0	12/24/2024	Uncorrected as of 5/2/2025
K024: Person In Charge Present and Performs Duties; Valid Certification Not all employees had a food handler card at the time of the inspection. No food safety manager's certificate was available for review at the time of the inspection.	1.0	12/24/2024	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean A strong odor was observed from the grease trap. Ensure equipment is maintained clean, functional, and in good repair. The grease trap may need to be pumped.	0.5	12/24/2024	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used No test strips were available in the facility. Education and direction regarding sanitizer use and concentration was given at the time of the inspection. Provide approved and correct testing equipment to test for sanitizer concentration and/or hot water temperature.	0.5	12/24/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained The two door reach in cooler near the oven was holding near 50F. The operator was directed to remove all the food to a functioning cooler and discontinue using the cooler until it is able to maintain required food temperatures. Ensure equipment is maintained clean, functional, and in good repair.	0.5	12/24/2024	Uncorrected as of 5/2/2025
K049: Permits Available No Public Health Permit was posted in a conspicuous place. Maintain the Public Health Permit in a conspicuous place.	0.5	12/24/2024	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SUBWAY #39893

Facility ID: FA0016285

Site Address: 106 NIBLICK RD, PASO ROBLES

Record ID: PR0021855

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 10/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Zero PPM quat measured in sanitizer buckets. Ensure 200 PPM quat is available for wiping food contact surfaces. (COS)	<u>3.0</u>	<u>10/08/2024</u>	<u>Corrected On Site</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Store Food Handler cards on site, available for Inspector review.	<u>1.0</u>	<u>10/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Store health inspection report on site, available for inspector and customer review upon request.	<u>0.5</u>	<u>10/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Post health permit on site, in a conspicuous location.	<u>0.5</u>	<u>10/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: Store Food Handler cards on site, available for Inspector review.	<u>2.0</u>	<u>10/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 10/24/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Store Food Handler cards on site, available for Inspector review.	<u>1.0</u>	<u>11/03/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: Store Food Handler cards on site, available for Inspector review.	<u>2.0</u>	<u>10/24/2023</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/08/2023

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Discontinue blocking hand wash sink with foods for the slicer. Ensure hand wash sink is available for use at all times. Consider relocating the slicer to a new location to prevent potential cross contamination.	<u>3.0</u>	<u>08/08/2023</u>	<u>Corrected On Site</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Store Food Handler cards on site, available for Inspector review.	<u>1.0</u>	<u>08/18/2023</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SUBWAY #41287

Facility ID: FA0016284

Site Address: 2425 GOLDEN HILL RD STE 102, PASO ROBLES

Record ID: PR0021854

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 09/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed small refrigeration in the front measuring 50°F. Repair or replace unit. Maintain all potentially hazardous foods (PHF) at 41°F or below. All food in the refrigeration unit was probed. All food that was out of temperature was voluntarily discarded. See VCD form for discarded items.	3.0	09/19/2024	Corrected On Site
K023: No Rodents, Insects, Birds, or Animals Observed dead ants on the wall and counter behind the soda machine. Ensure all evidence of ants are removed from the facility and all surfaces have been cleaned and sanitized. No live ants seen at the time of the inspection.	2.0	09/19/2024	Uncorrected as of 5/2/2025
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.	1.0	09/27/2024	Uncorrected as of 5/2/2025
K029: Toxic Substances Properly Identified, Stored, Used 1. Observed unlabeled spray bottle hanging from above prep table. Properly label all chemicals and store in an area separate from food and utensils. Corrected on site. 2. Observed oven cleaner on shelf above ready to eat food. Properly label all chemicals and store in an area separate from food and utensils. Corrected on site.	0.5	09/19/2024	Corrected On Site
K030: Food Storage; Food Storage Containers Identified REPEAT VIOLATION: Observed a box of opened meat on the floor in walk in. Properly elevate food items at least 6 inches above the floor. Corrected on site.	0.5	09/19/2024	Corrected On Site
K039: Thermometers Provided and Accurate REPEAT VIOLATION: Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	09/27/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing REPEAT VIOLATION: 1. Observed unused equipment outside the back door. Ensure the premises is kept free of litter and items that are unnecessary to the operation and maintenance of the facility. 2. Personal items observed on prep table. Ensure personal items are stored in lockers or separate from food storage locations. Corrected on site.	0.5	09/19/2024	Corrected On Site
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	0.5	09/20/2024	Uncorrected as of 5/2/2025
K049: Permits Available Maintain the Public Health Permit in a conspicuous place.	0.5	09/20/2024	Uncorrected as of 5/2/2025

Inspection Date: 12/19/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Properly elevate food items/packages/container at least 6 inches above the floor. Observed boxes on the floor in walk-in refrigeration unit.	0.5	12/29/2023	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SUBWAY #41287

Facility ID: FA0016284

Site Address: 2425 GOLDEN HILL RD STE 102, PASO ROBLES

Record ID: PR0021854

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 12/19/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>12/29/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure the premises is kept free of litter and items that are unnecessary to the operation and/or maintenance of the facility. Observed unused equipment outside the back door.	<u>0.5</u>	<u>12/29/2023</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SUBWAY #43981

Facility ID: FA0017642

Site Address: 575 FIVE CITIES DR, PISMO BEACH

Record ID: PR0022784

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 04/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Employees do not have required food safety certificates. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections.	<u>1.0</u>	<u>05/01/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K042: Proper Waste Disposal; Facilities Maintained Keep dumpster lids closed to prevent attracting vermin.	<u>0.5</u>	<u>04/14/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 01/06/2025

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: Facility is approved to operate under new ownership. Ensure the violations on this report are addressed as soon as possible.

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed mold growth on some of the ceiling tiles above the walk-in. Clean or replace tiles. - FRP near the mop sink has a large hole. Repair the wall so that it is smooth, non-absorbent, and easily cleanable.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SUENO ALEGRE

Facility ID: FA0015940

Site Address: 4211 BROAD ST, SAN LUIS OBISPO

Record ID: PR0021459

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 03/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K049: Permits Available	0.5		Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SUMMERWOOD WINERY

Facility ID: FA0001263

Site Address: 2175 ARBOR RD, PASO ROBLES

Record ID: PR0001263

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 02/05/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

02/05/2025

Inspection Date: 04/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

04/05/2024

02/05/2025



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
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FA0005993

PR0009257

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SUN OUTDOORS CENTRAL COAST WINE COUNTRY

Facility ID: FA0005993

Site Address: 2500 AIRPORT RD, PASO ROBLES

Record ID: PR0009257

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 08/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K049: Permits Available

0.5

08/23/2024

Uncorrected as of 5/2/2025

REPEAT VIOLATION: Maintain the Public Health Permit in a conspicuous place.

K054: Repeat Violations - Good Retail Practices (24 -51)

2.0

Uncorrected as of 5/2/2025

See comments in section 47.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SUN OUTDOORS PASO ROBLES-CAVA

Facility ID: FA0013344

Site Address: 3800 GOLDEN HILL RD, PASO ROBLES

Record ID: PR0018856

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/20/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean REPEAT VIOLATION: Observed a build up of food debris on refrigeration drawers, handles, and gaskets. Ensure all food contact surfaces are maintained clean.	0.5	03/28/2025	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed sponges being used at three compartment sink and in bar area. Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.	0.5	03/28/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 33.	2.0	03/28/2025	Uncorrected as of 5/2/2025

Inspection Date: 04/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Observed food debris on equipment (refrigeration drawers and handles, under grill). Ensure all nonfood-contact surfaces are maintained clean.	0.5	04/19/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Ensure CO2 tanks are secured to a fixed location.	0.5		Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Provide thermometers in all refrigeration units. Monitor thermometers frequently to ensure all refrigeration units are maintaining temperature.	0.5		Uncorrected as of 5/2/2025
K049: Permits Available Cannot verify valid health permit to operate. No food facility shall operate without a valid permit from the health department. If the health permit has not been received due to non-payment of health permit fees, immediately pay all applicable fees within 5 business days or closure of the facility may result. Contact (805) 781-5544 to pay by phone, visit www.slopublichealth.org/eh to pay online, or mail payments to/pay in person at 2156 Sierra way, San Luis Obispo, CA, 93401. Please note that mailed payments may not be received by the compliance deadline and it is the responsibility of the permit holder to ensure that payment is received prior to the compliance deadline in order to prevent facility closure.	0.5		Uncorrected as of 5/2/2025

Inspection Date: 09/28/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SUN OUTDOORS PASO ROBLES-CAVA

Facility ID: FA0013344

Site Address: 3800 GOLDEN HILL RD, PASO ROBLES

Record ID: PR0018856

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 09/28/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>11/30/2023</u>	<u>04/15/2024</u>
Ensure Food Manager Certification and Food Handler cards are obtained, up to date, and copies are stored on site and available for inspector review. Unable to verify at the time of inspection.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>09/29/2023</u>	<u>04/15/2024</u>
Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>09/29/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure concrete floor in bar area is sealed.			
K049: Permits Available	<u>0.5</u>	<u>10/20/2023</u>	<u>03/20/2025</u>
Maintain the Public Health Permit in a conspicuous place.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SUN-N-BUNS BAKERY

Facility ID: FA0000018

Site Address: 830 EMBARCADERO, MORRO BAY

Record ID: PR0000018

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 10/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals Ensure no food employee cares for or handles animal(s), in areas that are used for food preparation, storage, or display.	<u>2.0</u>	<u>10/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Observed expired food safety manager certification. Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate as per discussion.	<u>1.0</u>	<u>12/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	<u>0.5</u>	<u>10/04/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed cracked flooring at coving and missing pieces through out kitchen and wall panels detaching from wall. Ensure all floors and walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint. Make future plans to replace. Contact this office prior to for approval.	<u>0.5</u>	<u>07/02/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Maintain the 2024 Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>10/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SUNRISE CAFE

Facility ID: FA0014574

Site Address: 1413 RIVERSIDE AVE, PASO ROBLES

Record ID: PR0020034

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/31/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	04/04/2025	Uncorrected as of 5/2/2025
Observed broken gaskets on prep top refrigeration unit. Repair or replace. Ensure equipment is maintained clean, functional, and in good repair. Refrigeration unit is still able to maintain temperatures of 41°F or below.			

Inspection Date: 10/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	10/02/2024	Corrected On Site
Observed utensils being stored in stagnant water. Ensure utensils are maintained in running water of sufficient velocity OR in a container of water that is maintained at a temperature of 135F and the container is cleaned at least every 24 hours.			

Inspection Date: 02/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	03/01/2024	03/31/2025
Renew Food Manager Certificate and Food Handler Cards and store on site, available for inspector review.			

Inspection Date: 08/09/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SUNRISE CAFE

Facility ID: FA0014574

Site Address: 1413 RIVERSIDE AVE, PASO ROBLES

Record ID: PR0020034

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 08/09/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K040: Wiping Cloths: Properly Used and Stored	0.5	08/11/2023	02/08/2024

Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.



County of San Luis Obispo
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FA0004562

PR0000286

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SUNSET DRIVE-IN SNACK BAR

Facility ID: FA0004562

Site Address: 255 ELKS LN, SAN LUIS OBISPO

Record ID: PR0000286

Program Description: LR23 - RESTAURANT (SEATING UNDER 10) - MINIMAL PREP

Inspection Date: 09/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

03/31/2025

Uncorrected as of 5/2/2025

Observed unsealed concrete floors. Unsealed concrete is not an easily cleanable surface and must be sealed. Contact inspector before having them re-done.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SUNSET THAI

Facility ID: FA0013439

Site Address: 561 FIVE CITIES DR, PISMO BEACH

Record ID: PR0018959

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>05/01/2025</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed torn and degrading door gaskets on the 2 door reach-in refrigerator. Replace with new gaskets. - Discontinue use of sponges on food contact surfaces unless using a new sponge each time.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>04/14/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure CO2 tanks are chained			
K043: Approved Toilets: Maintained, Accessible, Clean	<u>0.5</u>	<u>04/14/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure paper towels are kept inside of the dispenser in the restroom.			

Inspection Date: 08/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 85.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>08/13/2024</u>	<u>Corrected On Site</u>
No paper towels at hand washing sink in kitchen at start of inspection. Ensure soap and paper towels are available in wall mounted dispensers at all times. Corrected on site.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>08/13/2024</u>	<u>04/16/2025</u>
- Dish machine is not dispensing sanitizer. Ensure the dish machine is dispensing 50ppm chlorine sanitizer at all times. Discontinue use of the machine until it can be serviced. Wash dishes in the 3-compartment sink until the machine is repaired. - Observed mildew growth inside the ice machine. Clean and sanitize frequently to prevent contamination of ice.			
K021: Hot and Cold Water Available	<u>2.0</u>	<u>08/13/2024</u>	<u>04/16/2025</u>
Provide and maintain an adequate supply of hot potable water (minimum 100°F) and cold potable water to all hand wash sinks. Handwashing sink in employee restroom does not have hot water. REPEAT VIOLATION.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>08/13/2024</u>	<u>04/16/2025</u>
Unable to verify Food Handler Certifications for all employees. Ensure at least one employee has a valid Food Handlers Certificate and all others have valid Food Handler Cards. Keep copies on site at all times for review during inspections.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>08/13/2024</u>	<u>04/16/2025</u>
Observed several in-use utensils for rice stored together in a bucket of stagnant water. Discontinue this practice. Ensure in-use utensils are maintained in running water of sufficient velocity to flush of loose particles (i.e. - dipper well) OR in a container of water that is maintained at a temperature of 135F and the container is cleaned at least every 24 hours.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SUNSET THAI

Facility ID: FA0013439

Site Address: 561 FIVE CITIES DR, PISMO BEACH

Record ID: PR0018959

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 08/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 85.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>08/13/2024</u>	<u>04/16/2025</u>
Observed several in use wiping cloths on equipment and food contact surfaces. Ensure wiping cloths are kept inside a sanitizer solution between uses.			
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>	<u>08/13/2024</u>	<u>04/16/2025</u>
REPEAT VIOLATIONS: - No hot water in employee restroom			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SUNSETS AT PISMO

Facility ID: FA0014652

Site Address: 1 PIER PLAZA, PISMO BEACH

Record ID: PR0020112

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/19/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: PERMIT VIOLATION

Department Action Description: TO BE RE-INSPECTED

Score: 94.0

Overall Inspection Comments: Facility has 5 business days (until 3/26/25) to pay 2025 Health Permit fees or will be closed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	03/19/2025	Uncorrected as of 5/2/2025
Copies of Food Handlers Cards were not available at time of inspection. Ensure copies of all employees Food Handler cards are kept on site at all times. REPEAT VIOLATION.			
K027: Food Separated and Protected	1.0	03/19/2025	Uncorrected as of 5/2/2025
Observed containers of unused oil sitting outside. Ensure all food products are kept inside the facility at all times.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	03/19/2025	Uncorrected as of 5/2/2025
Discontinue rinsing dishes in the food preparation sink. Employee stated they do this because the rinse compartment of the 3-compartment sink is missing a drain plug. Obtain a new drain plug so that the sink can be used for its intended purpose.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	03/19/2025	Uncorrected as of 5/2/2025
Discontinue using a plastic cup to scoop ice. Obtain a scoop with a handle and ensure handle does not come in contact with ice.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	03/19/2025	Uncorrected as of 5/2/2025
- Observed screen of service window open for entirety of inspection. Keep screens closed to prevent entrance of vermin. - Repair screens that are torn or have holes.			
K049: Permits Available	0.5	03/19/2025	Uncorrected as of 5/2/2025
2025 Health Permit fees have not been paid. Facility has 5 business days (until 3/26/25) to pay or will be closed by this Department.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	03/19/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATIONS: - No Food Handler Cards on site.			

Inspection Date: 04/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	04/30/2024	Uncorrected as of 5/2/2025
Copies of Food Handlers Cards were not available at time of inspection. Ensure copies of all employees Food Handler cards are kept on site at all times.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	04/30/2024	Uncorrected as of 5/2/2025
Observed staining and/or grime on the nozzle of the iced tea container. Clean and sanitize regularly.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	04/30/2024	Uncorrected as of 5/2/2025
Observed paper towel roll sitting on shelf. Install a hands free paper towel dispenser.			
K049: Permits Available	0.5	04/30/2024	Uncorrected as of 5/2/2025
Post the 2024 Health Permit in an easily visible location.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SUNSHINE DONUTS

Facility ID: FA0005625

Site Address: 537 W TEFFT ST, NIPOMO

Record ID: PR0008654

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 05/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: Food facility has made major improvements/corrections since previous inspection.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	05/10/2024	
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	05/13/2024	Uncorrected as of 5/2/2025
Observed cardboard being used to line top of grease trap to make a shelf. Discontinue this practice. Cardboard can harbor vermin. Ensure all equipment is commercial grade, smooth, nonabsorbent and easily cleanable.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	05/10/2024	Corrected On Site
- Observed front doors propped open. Ensure all exterior doors are maintained closed when not in use. Corrected on site.			
- Observed personal cup with no lid near prep area. Ensure all personal cups have lids.			

Inspection Date: 06/29/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	07/07/2023	05/10/2024
Observed duct tape and cloth being used on water faucet in three compartment sink. Repair/ replace faucet so the materials are smooth, non absorbent, easily cleanable and ANSI/NSF approved equipment.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	07/07/2023	05/10/2024
1. Observed ice machine broken and being used as shelving for microwave and boxes. Remove equipment not being used for intended purpose and replace with proper NSF/ANSI approved shelving. If food facility plans to use ice machine again, ensure the machine is indirectly plumbed into floor sink.			
2. Observed raw wood being used for shelving. Ensure all surfaces are smooth, non absorbent and easily cleanable. Ensure raw wood is replaced or sealed.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	06/29/2023	Corrected On Site
Observed cardboard being used to cover wooden table used for dough. Ensure that only approved equipment is utilized in food facility.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	06/30/2023	05/10/2024
1. REPEAT VIOLATION: "Kitchen observed in a cluttered manner. Clean and organize area to avoid harboring vectors. Remove any unused equipment."			
2. Observed mop being stored in mop bucket. Ensure mops are hung up to dry without soiling walls or equipment.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	07/07/2023	05/10/2024
1. Observed hole in the wall behind hand wash sink in the bathroom (missing FRP was replaced by cardboard). Repair/replace.			
2. Observed grime build up throughout food facility. Ensure floors are cleaned and sanitized on a regular basis. Food facility might want to consider installing a mop sink in the future to assist with cleaning the facility.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
See comments in section 44.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SUNSHINE DONUTS

Facility ID: FA0005625

Site Address: 537 W TEFFT ST, NIPOMO

Record ID: PR0008654

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SUNSHINE HEALTH FOODS

Facility ID: FA0000046

Site Address: 415 MORRO BAY BLVD, MORRO BAY

Record ID: PR0000046

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 01/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration.	<u>0.5</u>	<u>01/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed missing vent cover in restroom. Repair or replace.	<u>0.5</u>	<u>01/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Ensure to provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>01/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean 1) Observed toilet paper and paper towel roll sitting on counter. Ensure to provide toilet paper and paper towels in permanently installed dispensers. 2) Ensure the toilet room has a self-closing door mechanism in working order.	<u>0.5</u>	<u>01/16/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed unsealed FRP in walk in cooler with openings at edges. Repair or replace.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: #39, 45	<u>2.0</u>	<u>07/02/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 01/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used Observed dust like accumulation on ventilation system in walk in cooler. Clean and maintain.	<u>0.5</u>	<u>01/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Provide thermometers for cheese cooler and hummus/dressings cooler units.	<u>0.5</u>	<u>01/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Observed FRP panel detaching from ceiling in walk in cooler. Repair or replace. 2) Observed water damage on ceiling in back storage room. Repair or replace. 3) The floor in the back storage area needs to be washable. Clean and reseal concrete floor or install another washable surfaces such as, commercial sheet vinyl, troweled on epoxy, or tile. Contact this office for approval prior to making repairs or changes.	<u>0.5</u>	<u>07/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

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Facility Name: SUPER CARNICERIA LA CHIQUITA

Facility ID: FA0000724

Site Address: 170 S THOMPSON AVE, NIPOMO

Record ID: PR0000724

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 01/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 88.5

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. If violations noted on this report are not corrected by the "Next Inspection Date" indicated above; a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	01/21/2025	Uncorrected as of 5/2/2025
Observed no pump soap in dispenser at hand wash sink. Facility had dish soap next to hand wash sink, discontinue this practice. Ensure pump soap and paper towels are fully stocked at all times at hand wash sink.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	02/04/2025	Uncorrected as of 5/2/2025
Observed no valid/current food handler cards for staff. Ensure all employees obtain a food handler safety certification.			
K027: Food Separated and Protected	1.0	01/21/2025	Uncorrected as of 5/2/2025
Observed scoops submerged inside bulk food. Ensure handles of scoops are maintained out of contact with the food to prevent any cross contamination.			
K030: Food Storage; Food Storage Containers Identified	0.5	01/22/2025	Uncorrected as of 5/2/2025
- REPEAT VIOLATION: Observed open bag of dry food in back kitchen. Ensure bulk food is stored in a container with a lid. - Observed open bag of bulk food being stored under a table in back kitchen. Ensure all food is stored at least 6 inches above the ground.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	01/21/2025	Uncorrected as of 5/2/2025
Observed minimal bleach concentration in sanitizer bucket. Ensure bleach concentration is at least 100ppm in sanitizer bucket. Manager instructed to correct concentration.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	01/24/2025	Uncorrected as of 5/2/2025
- Observed raw wood being used in meat refrigeration unit. Raw wood is not approved for food facilities. Ensure all equipment is smooth, nonabsorbent, easily cleanable and commercial grade. - Observed burner not under appliance hood being used to cook pork. Ensure all cooking equipment releasing grease, heat, fumes is placed underneath the approved ventilation hood system, leaving 6 inches hood clearance. - Observed cheese refrigeration unit and walk in refrigeration unit at 45/46F during initial inspection. Units were able to go back down to 41F during inspection. Ensure all refrigeration units are able to maintain 41F or below at all times.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	01/24/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed grime/build-up on ice chute. Ensure equipment is maintained clean.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	02/04/2025	Uncorrected as of 5/2/2025
Observed light out in hood system. Repair/replace.			
K041: Plumbing; Proper Backflow Devices	0.5	01/31/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed food debris/grime in floor sinks. Ensure all floor sinks are maintained clean and in good repair.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	02/04/2025	Uncorrected as of 5/2/2025
Observed many pieces of old equipment and personal items throughout facility. Ensure all items not necessary to the operation are removed from the facility.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	02/04/2025	Uncorrected as of 5/2/2025
- Observed water damage on ceiling in front kitchen. Repair/replace. Ensure ceiling is maintained in good repair. - Observed build up of grime/debris underneath equipment and throughout facility. Ensure food facility is deep cleaned. Ensure all floors/walls/ceilings are maintained clean. - REPEAT VIOLATION: Observed broken/missing tiles throughout food facility. Ensure all tiles are repaired/replaced with correct cove base.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SUPER CARNICERIA LA CHIQUITA

Facility ID: FA0000724

Site Address: 170 S THOMPSON AVE, NIPOMO

Record ID: PR0000724

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 01/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 88.5

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. If violations noted on this report are not corrected by the "Next Inspection Date" indicated above; a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K049: Permits Available Observed no valid health permit posted. Ensure 2025 health permit is posted in a conspicuous place.	0.5	01/27/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 30, 36, 41 and 45.	2.0	01/21/2025	Uncorrected as of 5/2/2025

Inspection Date: 11/29/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed cheese refrigeration unit at 47/48F. Ensure all refrigeration units are maintained at 41F or below. Corrected on site.	3.0	11/29/2023	Corrected On Site
K030: Food Storage; Food Storage Containers Identified Observed open bag of dry food in back kitchen. Ensure bulk food is stored in a labeled container with a lid.	0.5	11/30/2023	Uncorrected as of 5/2/2025
K031: Consumer Self Service Observed open bag of sugar being used at self-service coffee counter. Ensure an approved utensil or device is used for dispensing food product that protects food from contamination.	0.5	11/30/2023	01/21/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed grime/build-up on ice chute. Ensure equipment is maintained clean.	0.5	11/30/2023	Uncorrected as of 5/2/2025
K041: Plumbing; Proper Backflow Devices Observed food debris/grime in floor sink behind display refrigeration units. Ensure all plumbing is maintained clean and in good repair.	0.5	11/30/2023	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mop being stored in mop bucket with brown water. Ensure all mops are hung up to air dry without soiling walls or other equipment.	0.5	11/30/2023	01/21/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed broken/missing tiles throughout food facility. Ensure all tiles are repaired/replaced with correct cove base. - Observed FRP being installed/replaced (due to damage) in back kitchen. Ensure FRP is installed correctly and all surfaces are smooth, non absorbent and easily cleanable.	0.5	12/06/2023	01/21/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SUPER FIESTA MARKET

Facility ID: FA0015939

Site Address: 8605 EL CAMINO REAL, ATASCADERO

Record ID: PR0021458

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/31/2024

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Discontinue the use of wooden crates and cardboard as storage of foods.	0.5	11/04/2024	Uncorrected as of 5/2/2025
K032: Food Properly Labeled & Honestly Presented -Remove the menu (on exterior of facility) with previous business name. -Prepackaged foods shall be labeled per FDA requirements. Label all prepackaged foods. Label information shall include the following: 1. Common name; 2. Ingredient list in descending order of predominance by weight; 3. An accurate declaration of quantity of contents; 4. Name and place of business of the manufacturer, packer, or distributor; 6. Comply with the food allergen labeling and consumer protection act of 2004. Ensure that food items are properly labeled.	0.5	11/07/2024	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Ensure all nonfood-contact surfaces are maintained clean. Thoroughly clean/remove the grime on all equipment, refrigeration units, cabinets, and shelving. Implement a routine cleaning schedule.	0.5	11/07/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Repair or replace the shatterproof light bulb near the meat cutting area.	0.5	10/31/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Provide a separate sanitizer bucket/container for the storage of wiping cloths used for raw foods of animal origin and for the storage of wiping cloths used for other purposes.	0.5	11/01/2024	Uncorrected as of 5/2/2025
K044: Premises: Personal/Cleaning Items; Vermin-Proofing -Discard of the dirty mop water, in the designated mop sink after every use. -Ensure that the mop rack is utilized or that mops are standing upright, to properly air dry -Ensure the premises is kept free of litter and items that are unnecessary to the operation/or maintenance of the facility. Properly dispose of the refrigeration unit and other items that won't be used in the future.	0.5	11/14/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean -Floors, walls, ceilings shall be smooth, nonabsorbent and easily cleanable. -Tile line along the wall (near cashier) is missing, shall have necessary repairs to render smooth and easily cleanable.	0.5	05/01/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 09/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 90.5

Overall Inspection Comments: Facility needs to make repairs and must implement a routine cleaning schedule. A re-inspection will occur. There will be no additional charge unless inspector determines a secondary re-inspection must occur.

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SUPER FIESTA MARKET

Facility ID: FA0015939

Site Address: 8605 EL CAMINO REAL, ATASCADERO

Record ID: PR0021458

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 09/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 90.5

Overall Inspection Comments: Facility needs to make repairs and must implement a routine cleaning schedule. A re-inspection will occur. There will be no additional charge unless inspector determines a secondary re-inspection must occur.

Violation Item	Points Lost	Comply By Date	Complied On Date
K018: HACCP/Variance Required: Approved/Records Kept	<u>2.0</u>	<u>09/23/2024</u>	<u>10/31/2024</u>
Discontinue preparing or processing red meats by drying/dehydrating at the facility until an approved HACCP plan is obtained from the CA Department of Public Health. Red meat was observed drying on a rack with no protection for contamination. Meat was discarded following the orders of the Health Inspector.			
K029: Toxic Substances Properly Identified, Stored, Used	<u>0.5</u>	<u>09/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure all insecticides, cleaning agents, and chemicals are stored in a manner so as to prevent contamination of food, food preparation surfaces, or utensils.			
K030: Food Storage: Food Storage Containers Identified	<u>0.5</u>	<u>09/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure all food items are stored in approved areas and with sufficient protection to prevent cross contamination. 1. Store foods covered in all refrigeration units. 2. Observed foods stored directly on the ground. Store food off the ground on approved shelving at least 6 inches above the ground. 3. Discontinue the use of wooden crates and cardboard as storage of foods.			
K032: Food Properly Labeled & Honestly Presented	<u>0.5</u>	<u>09/27/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Prepackaged foods shall be labeled per FDA requirements. 1. Label all prepackaged foods. Label information shall include the following: 1. Common name; 2. Ingredient list in descending order of predominance by weight; 3. An accurate declaration of quantity of contents; 4. Name and place of business of the manufacturer, packer, or distributor; 6. Comply with the food allergen labeling and consumer protection act of 2004. Ensure that food items are properly labeled.			
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>10/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure all nonfood-contact surfaces are maintained clean, such as cashier counter. Thoroughly clean/remove the grime on all equipment, cabinets, and shelving.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>10/01/2024</u>	<u>10/31/2024</u>
Observed small, clear plastic cups being used to scoop ingredients. Provide an approved utensil/scoop for the seasonings or other ingredients in the bulk containers.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>10/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed a ceiling light not secured properly, above the food prep area. Repair or replace the light for safety purposes.			
K039: Thermometers Provided and Accurate	<u>0.5</u>	<u>09/30/2024</u>	<u>10/31/2024</u>
Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF). 1. Digital thermometer in prep. refrigerator is not accurately reading temperature. Provide secondary thermometer in unit.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>09/23/2024</u>	<u>Corrected On Site</u>
Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Corrected on site.			
K044: Premises: Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>10/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Provide a separate and approved area for the storage of janitorial supplies like the mops and water buckets and and equipment and ensure the room is maintained clean.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Floors, walls, ceilings shall be smooth, nonabsorbent and easily cleanable. 1. Repair ceiling tiles above food storage and preparation areas.			
K049: Permits Available	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Maintain the current Public Health Permit in a place.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



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Facility Name: SUPREMA MEAT MARKET LLC

Facility ID: FA0015095

Site Address: 8950 MONTECITO AVE, ATASCADERO

Record ID: PR0020499

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 12/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed foods stored on floor of walk-in refrigeration and freezer units. Ensure foods are stored 6" up off floor.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Condensate from ice machine is leaking onto floor. Ensure that it is repaired and/or replaced to prevent slipping hazard. Owner stated an appointment has been made for it to be serviced.	<u>0.5</u>	<u>01/30/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Ensure secondary thermometers are available in all refrigeration units to monitor 41F and below.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices There is a minor leak at the hand washing sink (in women's restroom). Maintain all plumbing fixtures fully operative, clean and in good repair.	<u>0.5</u>	<u>01/30/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Repair and/or replace the permanently installed dispensers, to ensure that toilet paper rolls are always kept in its corresponding dispenser.	<u>0.5</u>	<u>06/30/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: K030 and K039	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 06/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized 10 PPM chlorine measured in sanitizer bucket near meat prep area. Employee created 100 PPM chlorine during inspection. (COS)	<u>3.0</u>	<u>06/24/2024</u>	<u>Corrected On Site</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure employees obtain Food Handler cards and store copies on site, available for Inspector review upon request.	<u>1.0</u>	<u>07/31/2024</u>	<u>12/30/2024</u>
K030: Food Storage; Food Storage Containers Identified 1. Observed foods stored on floor of walk-in refrigeration and freezer units. Ensure foods are stored 6" up off floor. 2. To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken.	<u>0.5</u>	<u>06/28/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain chlorine sanitizer test strips to monitor 100 PPM chlorine in sanitizer solution.	<u>0.5</u>	<u>06/28/2024</u>	<u>12/30/2024</u>
K036: Equipment, Utensils and Linens: Storage and Use Discontinue storing knives in between food prep top table and wall. Ensure knives are stored in a clean and sanitary location.	<u>0.5</u>	<u>06/25/2024</u>	<u>12/30/2024</u>
K039: Thermometers Provided and Accurate Ensure secondary thermometers are available in all refrigeration units to monitor 41F and below.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>



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as of 5/2/2025

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Facility Name: SURF RAT DONUTS

Facility ID: FA0016498

Site Address: 101 D ST, CAYUCOS

Record ID: PR0022072

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 09/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed bare wood shelves above prep sink. Ensure shelves are smooth, durable, non-absorbent, easily cleanable and of approved materials.	<u>0.5</u>	<u>11/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Ensure the toilet room has a self-closing door mechanism in working order.	<u>0.5</u>	<u>11/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Maintain the 2024 Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>09/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 06/27/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is approved to open.



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
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FA0012835

PR0018354

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SURFSIDE DONUTS

Facility ID: FA0012835

Site Address: 603 DOLLIVER ST, PISMO BEACH

Record ID: PR0018354

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 11/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SURFSIDE PIZZA

Facility ID: FA0000012

Site Address: 2770 MAIN ST, MORRO BAY

Record ID: PR0016605

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 01/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety protection certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate as per discussion.	1.0	03/03/2025	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed accumulation of dust under hood system and light fixtures. Clean, sanitize and maintain routine cleaning schedule.	0.5	01/17/2025	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Ensure the toilet room has a self-closing door mechanism in working order.	0.5	02/03/2025	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed broken cove tile in walk in cooler. Repair or replace.	0.5	07/03/2025	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 - 51) Repeat Violations: #24, 35	2.0		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 02/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate. Email copy of certificate once complete as per discussion.	1.0	04/29/2024	<u>Uncorrected as of 5/2/2025</u>
K033: Nonfood-Contact Surfaces Clean Observed debris accumulation through out prep and warewashing areas and residue on walk-in cooler curtain flaps. Ensure all nonfood-contact surfaces are maintained clean. Thoroughly clean all equipment, cabinets, and shelving.	0.5	03/14/2024	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained 1) Observed accumulation of dust around ventilation covers and unit. Clean, sanitize and maintain routine cleaning schedule. 2) Observed broken gasket on walk in cooler door. Repair or replace.	0.5	03/14/2024	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Store wiping clothes in sanitizing solution when not in use.	0.5	03/02/2024	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1) Observed mops sitting in bucket. Ensure mops are placed in a position that allows it to air dry without soiling walls, equipment, or supplies. 2) Observed personal items hanging on rack in back prep area. Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms. 3) Ensure all cleaning equipment/chemicals are stored away from food preparation areas or food/utensil/equipment storage rooms.	0.5	03/14/2024	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed cracks on walk in cooler floor and peeling paint on walls in ware washing area. Ensure all floors and walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint.	0.5	04/29/2024	<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SURFSIDE PIZZA

Facility ID: FA0000012

Site Address: 2770 MAIN ST, MORRO BAY

Record ID: PR0016605

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SUSHI 805

Facility ID: FA0011882

Site Address: 460 W GRAND AVE, GROVER BEACH

Record ID: PR0017241

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/26/2024

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Hand washing station in the back kitchen was repaired. Facility may now utilize all of the hand washing stations. For all other information refer to the inspection report of 11/18/2024.

Inspection Date: 11/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 91.5

Overall Inspection Comments: **RE-INSPECTION WILL TAKE PLACE 12.2.2024 TO ENSURE ALL HAND WASHING STATIONS ARE IN GOOD REPAIR**

Violation Item	Points Lost	Comply By Date	Complied On Date
K018: HACCP/Variance Required: Approved/Records Kept	2.0	11/20/2024	Uncorrected as of 5/2/2025
The pH log for sushi rice is not being used regularly. Employees must document the pH of sushi rice each time a batch is made. Document the date, time, and pH of sushi rice to ensure it can be kept at room temperature and render it no longer potentially hazardous.			
K021: Hot and Cold Water Available	2.0	12/02/2024	11/18/2024
Provide and maintain an adequate supply of hot potable water (minimum 100°F) and cold potable water to all hand wash sinks. At the beginning of inspection, the hand washing station in the kitchen was not dispensing hot water. Owner turned on the hot water. Corrected on site.			
Shortly after, a large leak began originating from the hand washing station. Inspector designated the hand washing station (by sushi bar) as the primary hand washing station until repair is made. Ensure that a certified plumber makes necessary repairs.			
RE-INSPECTION WILL TAKE PLACE 12.2.2024 TO ENSURE ALL HAND WASHING STATIONS ARE IN GOOD REPAIR			
K033: Nonfood-Contact Surfaces Clean	0.5	12/18/2024	Uncorrected as of 5/2/2025
Need to clean equipment surfaces that have food debris on them. Emphasis on exterior/interior surfaces of refrigeration units. *REPEAT VIOLATION*			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	11/18/2024	Uncorrected as of 5/2/2025
- Properly secure the pressurized CO2 tank.			
- Store the ice scoop outside of ice bin or in a position in which handle is out of contact with ice. This is to prevent cross contamination. Corrected on site.			
K040: Wiping Cloths: Properly Used and Stored	0.5	11/20/2024	Uncorrected as of 5/2/2025
Store all wiping clothes in the sanitizing buckets. Do not store on food prep surfaces. REPEAT VIOLATION.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	12/18/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Grease and food debris accumulation is apparent throughout kitchen. Ensure that deep cleaning of floors, walls, and ceilings are added onto a cleaning schedule at least once per month.			
K049: Permits Available	0.5	11/20/2024	Uncorrected as of 5/2/2025
Maintain the current Public Health Permit on site and in a visible place.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
REPEAT VIOLATIONS: K033, K040, K045			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SUSHI KOKKU

Facility ID: FA0016307

Site Address: 581 FIVE CITIES DR, PISMO BEACH

Record ID: PR0021876

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Discontinue utilizing the hand washing sink for setting pots. If the pots are no longer in use, take them to the ware washing station OR if they are for active preparation set it on the prep table and/or prep sink. Hand washing sinks are solely for cleansing of hands. Corrected on site.	<u>3.0</u>	<u>11/26/2024</u>	<u>Corrected On Site</u>
K018: HACCP/Variance Required: Approved/Records Kept The pH log for sushi rice is not being used regularly. Employees must document the pH of sushi rice each time a batch is made. Document the date, time, and pH of sushi rice to ensure it can be kept at room temperature and render it no longer potentially hazardous.	<u>2.0</u>	<u>12/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food manager certificate. 60 days have been granted by the health inspector, for the completion of the course. Keep evidence of completion on site.	<u>1.0</u>	<u>01/26/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Ensure the toilet rooms has a self-closing door mechanism in working order.	<u>0.5</u>	<u>05/26/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 07/13/2023

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility just had an ownership change inspection done on 5/24/23. Appears to be another new owner. New ownership approved.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SUSHI KOKKU

Facility ID: FA0016308

Site Address: 285 MADONNA RD STE C, SAN LUIS OBISPO

Record ID: PR0021877

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 82.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge	<u>5.0</u>		<u>Uncorrected as of 5/2/2025</u>
At the time of the inspection, no person onsite could demonstrate knowledge of proper warewashing. Multi-use utensils shall be washed, rinsed, and sanitized. Utensils shall remain submerged in sanitizer for 30 seconds when using bleach as a sanitizer. After sanitization, utensils shall be allowed to air dry before being put away.			
K007: Proper Hot and Cold Holding Temperatures	<u>5.0</u>		<u>02/11/2025</u>
1) Measured the following temperatures in the cold top cooler: Yellow tail 46 F, Tuna 49 F, Albacore 48 F, Shrimp 54 F. This violation was corrected by the operator voluntarily discarding the food.			
2) Raw Chicken in the 3 door stand up cooler was measured at 47F. The cooler was holding at 45 F. This violation was corrected by an employee moving all the chicken to the reach in coolers to be rapidly cooled.			
3) Observed multiple soup bowls with tofu and without temperature control set up on a prep surface. Discontinue this practice. This violation was corrected by the operator voluntarily discarding the food.			
Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>02/12/2025</u>	<u>Uncorrected as of 5/2/2025</u>
1) Sanitizer in the third compartment was measured below 25 ppm. Clean and sanitize multi-use utensils and equipment in the following manner after coming in contact with food or becoming contaminated; wash with detergent and water not less than 100°F; rinse with clear potable water; sanitize with 100 ppm chlorine for 30 seconds, 200 ppm quaternary ammonium for 1 minute, 25ppm iodine for 1 minute, complete immersion in water of at least 171° F for 30 seconds, or other methods as approved.			
2) No sanitizer buckets were set up during active food preparation. Food contact surfaces must be sanitized as needed during active food preparation.			
K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>	<u>02/12/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed evidence of rodent activity in the dry storage area. Clean and sanitize all affected areas. Seal all entrance points and remove harborage areas. Hire professional pest control.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>		<u>Uncorrected as of 5/2/2025</u>
Not every employee was able to present food handler cards for review at the time of the inspection.			
Ensure all food employees have a valid/current food handler card/certificate.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed unsecured CO2 cylinders. Properly secure the pressurized CO2 tank.			
K042: Proper Waste Disposal; Facilities Maintained	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Dumpster lids were observed open at the time of the inspection. Maintain the dumpster lids closed to prevent vermin infestations.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed evidence of deferred cleaning throughout the facility. Maintain the facility clean and in good repair.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SUSHI KOKKU

Facility ID: FA0016308

Site Address: 285 MADONNA RD STE C, SAN LUIS OBISPO

Record ID: PR0021877

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/16/2023

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SUSHI KOKKU N GRILL

Facility ID: FA0016708

Site Address: 630 FIRST ST STE C, PASO ROBLES

Record ID: PR0022317

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use Ensure latex gloves are not used in contact with foods. Employee removed latex gloves from kitchen during inspection.	<u>5.0</u>	<u>12/30/2024</u>	<u>Corrected On Site</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Ensure sushi prep top unit temperature is monitored and maintained at 41F and below. Employee lowered dial in unit to maintain 41F during inspection.	<u>0.5</u>	<u>12/30/2024</u>	<u>Corrected On Site</u>
K036: Equipment, Utensils and Linens: Storage and Use Clean food grinder after each use. Store cleaned and sanitized.	<u>0.5</u>	<u>01/03/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Discontinue storing employee garments/personal items in food storage locations.	<u>0.5</u>	<u>12/30/2024</u>	<u>Corrected On Site</u>

Inspection Date: 04/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: Sushi Kokku n Grill is approved to open.

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Sushi prep top refrigeration unit cold holding at 49F. Manager created ice baths for foods in unit. Ensure refrigeration unit is repaired or replaced and maintains 41F or below.	<u>3.0</u>	<u>04/04/2024</u>	<u>Corrected On Site</u>
K035: Adequate/Approved Equipment/Utensils, Maintained 1. Observed cardboard boxes used to cold hold fish in freezer. Ensure commercial grade equipment is used in food facility. Ensure containers are smooth, nonabsorbent and easily cleanable. 2. Repair or replace broken bulk bin containers.	<u>0.5</u>	<u>04/12/2024</u>	<u>12/30/2024</u>
K039: Thermometers Provided and Accurate Ensure all refrigeration units have secondary thermometers to monitor 41F and below.	<u>0.5</u>	<u>04/05/2024</u>	<u>12/30/2024</u>



County of San Luis Obispo
Environmental Health Services Division
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FA0017639

PR0022781

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SUSHI TABLE

Facility ID: FA0017639

Site Address: 811 FROOM RANCH WY #120, SAN LUIS OBISPO

Record ID: PR0022781

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 01/17/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: The purpose of this visit was to perform an opening inspection.

General education and direction were given at the time of the inspection.

All areas and knowledge checked were observed to be ready for service.

The facility is authorized to open.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SUSHIYA

Facility ID: FA0012151

Site Address: 11560 LOS OSOS VALLEY RD #160, SAN LUIS OBISPO

Record ID: PR0017573

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/09/2025

Type of Service Description: CHARGEABLE REINSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: The purpose of this visit was to perform a reinspection after the facility was closed 2 times for a rodent infestation.

On this date, all violations checked were observed corrected.

Continue to be diligent and make progress toward elimination of all rodent activity.

Inspection Date: 03/27/2025

Type of Service Description: CHARGEABLE REINSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: CLOSED UNTIL ABATED

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals	4.0		Uncorrected as of 5/2/2025
Observed evidence of rodent activity throughout the facility. Observed chew holes in a bag of rice. Observed rice grains on a shelf at the bar along with rodent droppings. Observed droppings on clean table ware. Observed rodent hairs on clean table ware, utensils and prep surfaces. Pursuant to California Health and Safety Code Section 114409, your permit is hereby suspended due to an immediate danger to the public's health and safety. The violation(s) you are charged with include [list violations and corresponding code section]:			
Section 114259.1: K023- vermin infestation			
You must close and remain closed until given written approval by the County of San Luis Obispo Environmental Health Services Division to reopen.			
If you so choose, you may submit a written request for a hearing within 15 calendar days of the date of this notice to show cause why your permit should not be suspended.			
K023: No Rodents, Insects, Birds, or Animals	4.0		03/28/2025
Observed limited evidence of rodent activity throughout the facility. All evidence was cleaned and sanitized onsite.			
Review of a pest control invoice dated 3/27/25 shows that progress has been made toward abating the rodent infestation.			
Continue to make progress toward abatement.			
A reinspection has been scheduled to evaluate progress.			
K051: Permit Suspension	0.0		Uncorrected as of 5/2/2025
Vermin Infestation - California Health and Safety Code Section 114259.1			
Prior to reopening the following must be completed:			
1) Have a professional pest control company service the facility.			
2) Seal all cracks and crevices that may provide entrance or harborage to rodents.			
3) Clean and sanitize all affected areas.			
4) Remove all sources of food			
5) Remove all sources of water.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SUSHIYA

Facility ID: FA0012151

Site Address: 11560 LOS OSOS VALLEY RD #160, SAN LUIS OBISPO

Record ID: PR0017573

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/21/2025

Type of Service Description: REINSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: The purpose of this visit was to perform a reinspection after the permit suspension detailed on the report dated 2/20/25.

At the time of the inspection a pest control company was onsite. Numerous holes were patched and traps were set.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>		<u>Uncorrected as of 5/2/2025</u>
No paper towels were available from the wall mounted dispenser in the men's restroom. Provide approved handwashing cleanser and towels or drying device in dispensers at or adjacent to each hand washing facility.			
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>		<u>02/20/2025</u>
1) Measured the following at the hot line without temperature and without being actively prepared: (a) Shrimp at 63F. A food employee stated that the shrimp had been removed from the walk in 1 hour prior to the inspection. This violation was corrected by rapidly cooling the food in the walk in cooler to 41F or below. After the employee moved the tray of shrimp, a rodent dropping was observed on the prep surface where the shrimp had been. Refer to violation 23 for additional details. (b) Par Cooked chicken at 52F. This violation was corrected by rapidly cooling the food to 41 F or below. (c) Garlic in oil measured at 70F. The oil mixture was held without temperature control overnight. Garlic in oil mixtures are potentially hazardous and must be maintained at approved holding temperatures. 2) Measured pot stockers in the cold top cooler at 48 F. Repair the cooler. 3) Measured the following in the walk in cooler: Crab meat 43F, raw chicken 44 F. Repair the cooler			
K013: Food in Good Condition, Safe and Unadulterated	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
Observed a 50 lb bag of rice with multiple rodent droppings on the bag. A chew hole through the bag was observed. The operator was directed to move all food in the dry storage area into chew resistant plastic containers.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>5.0</u>		<u>Uncorrected as of 5/2/2025</u>
No sanitizer buckets were observed during active food preparation. A sanitizer bucket is required during active food preparation.			
K016: Shell Stock: Quality, Storage, Tags	<u>3.0</u>		<u>Uncorrected as of 5/2/2025</u>
Observed frozen mussels in the prep line freezer without shell stock tags. The required shell stock tag information is printed on the box of the frozen mussels. Maintain shellfish certification tags with the original container until empty, and then maintain tags in chronological order on the premises for a period of not less than 90 days from the date of harvest. Education and direction regarding shellstock tags were given at the time of the inspection.			
K021: Hot and Cold Water Available	<u>3.0</u>		<u>Uncorrected as of 5/2/2025</u>
Hot water was measured at a maximum of 90F. Maintain an adequate supply of hot potable water (minimum of 120°F) and cold potable water under pressure to all sinks (except hand washing sinks). Pursuant to California Health and Safety Code Section 114409, your permit is hereby suspended due to an immediate danger to the public's health and safety. Refer to the Permit Suspension section for more details.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SUSHIYA

Facility ID: FA0012151

Site Address: 11560 LOS OSOS VALLEY RD #160, SAN LUIS OBISPO

Record ID: PR0017573

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/21/2025

Type of Service Description: REINSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: The purpose of this visit was to perform a reinspection after the permit suspension detailed on the report dated 2/20/25.

At the time of the inspection a pest control company was onsite. Numerous holes were patched and traps were set.

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals	4.0		02/21/2025
At the time of the inspection evidence of rodent activity including the following were observed:			
1) Chew holes in bags of bulk ingredients including tempura bater mix.			
2) Chew holes and rub marks in walls and on shelves.			
These violations were corrected at the time of the inspection by cleaning and sanitizing all affected areas. All cracks and crevices were sealed and rodent traps were set. Contaminated food was voluntarily discarded and bulk ingredients were placed into chew resistant plastic containers.			
K023: No Rodents, Insects, Birds, or Animals	4.0		Uncorrected as of 5/2/2025
Observed evidence of rodent activity in multiple critical areas including contamination of clean tableware and contamination of food preparation surfaces.			
Observed evidence of food contamination by rodents. Refer to violation 13 for more details.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5		Uncorrected as of 5/2/2025
1) Observed numerous inoperable refrigeration units including the cold drawers under the charbroiler, the three door reach in cooler and a 2 door stand up cooler.			
Repair or remove all inoperable equipment.			
2) Observed a knife on a prep table with a broken handle. The knife handle was wrapped with plastic wrap.			
All utensils shall be made from materials that are smooth, durable, non-porous and easily cleanable.			
Discard the knife.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5		Uncorrected as of 5/2/2025
Observed an accumulation of grease on the ceiling and walls of the kitchen. The charbroiler was observed to be outside of the perimeter of the exhaust hood canopy.			
Operate the hood as designed to ensure that all vapors and excessive heat are removed from the facility.			
Cooking equipment shall be at least 6" within the perimeter of the exhaust hood canopy to ensure proper function.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5		Uncorrected as of 5/2/2025
1) Observed an accumulation of grease on the ceiling and walls of the kitchen.			
Clean the ceiling and walls. Refer to violation 38 for more details.			
2) Observed an accumulation of grime on the walk in cooler fans.			
Clean the fans.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SUSHIYA

Facility ID: FA0012151

Site Address: 11560 LOS OSOS VALLEY RD #160, SAN LUIS OBISPO

Record ID: PR0017573

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/20/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: CLOSED UNTIL ABATED

Score: 75.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
<u>K051: Permit Suspension</u>	<u>0.0</u>	<u>Uncorrected as of 5/2/2025</u>	
Pursuant to California Health and Safety Code Section 114409, your permit is hereby suspended due to an immediate danger to the public's health and safety. The violation(s) you are charged with include [list violations and corresponding code section]:			
Section 114192: K021- no hot water, no water, or unsafe water supply			
Section 114259.1: K023- vermin infestation			
You must close and remain closed until given written approval by the County of San Luis Obispo Environmental Health Services Division to reopen. Please call Joel Schwartz, REHS at (805) 503-9277 when you are ready to schedule a reinspection.			
The following must be completed prior to calling for a reinspection:			
1) Clean and sanitize all affected areas.			
2) Have a professional pest control company service the facility and have the invoice available for review.			
3) Seal all cracks and crevices that may provide entrance to the facility or harborage.			
4) Remove sources of food that may support vermin populations.			
5) Remove sources of water that may support vermin populations.			
If you so choose, you may submit a written request for a hearing within 15 calendar days of the date of this notice to show cause why your permit should not be suspended by contacting:			
Leslie Terry at (805) 781-5544 .			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SUSY KITCHEN

Facility ID: FA0014168

Site Address: 6165 SAN ANSELMO RD, ATASCADERO

Record ID: PR0019644

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/11/2025

Type of Service Description: REINSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Major corrections took place. Those included the replacement of a large refrigeration unit, faucet with handles for mop sink, and sanitizer testing equipment. Next inspection will be done on its scheduled routine date.

Inspection Date: 01/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 91.5

Overall Inspection Comments: Facility will be re-inspected on 2/11/2025, to ensure that the prep table, refrigeration unit is removed from the facility.

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures -Prep table, refrigeration unit measured at 50F at time of inspection. It has been adjusted and ice was placed below the storage containers measuring at 45F at end of inspection. It is apparent that staff is observing the cold holding temperatures AND is discarding ingredients at the end of day. Invoice and status on new refrigeration unit was provided to inspector. ** All other refrigeration units and hot holding equipment is working appropriately and within approved temperatures.	<u>3.0</u>	<u>02/11/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure employee obtain food handler cards and one person obtain a food managers certificate. Store copies of certificates on site and keep them available for inspector review.	<u>1.0</u>	<u>07/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct test strips to test for sanitizer concentration. Since facility utilizes Chlorine ensure that the sanitizer concentration measures at 100ppm.	<u>0.5</u>	<u>02/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Once new refrigeration unit is delivered/replaces the not fully function refrigeration unit, ensure that it is removed from the facility. No unused equipment shall be stored in the facility.	<u>0.5</u>	<u>02/11/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Provide secondary thermometers to all refrigeration units holding Potential Hazardous Foods (PHF). Corrected on site.	<u>0.5</u>	<u>01/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices 1. Replace missing faucet and hot and cold water handles at mop sink. 2. Ensure hot water is able to turn on at food prep sink.	<u>0.5</u>	<u>07/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed a coffee mug on the flat grill. Ensure employees store personal items away from food preparation areas. Corrected on site.	<u>0.5</u>	<u>01/28/2025</u>	<u>Corrected On Site</u>
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat violations: K024 and K041.	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 07/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.5

Overall Inspection Comments: None entered

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SUSY KITCHEN

Facility ID: FA0014168

Site Address: 6165 SAN ANSELMO RD, ATASCADERO

Record ID: PR0019644

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 07/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use Ensure pump soap and paper towels are stocked and available for use at all times.	<u>5.0</u>	<u>07/22/2024</u>	<u>Corrected On Site</u>
K014: Food Contact Surfaces: Clean and Sanitized Observed food being prepared and no sanitizer available for use. Employee created 100 PPM chlorine sanitizer during inspection.	<u>3.0</u>	<u>07/22/2024</u>	<u>Corrected On Site</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure employee obtain food handler cards and one person obtain a food managers certificate. Store copies of certificated on site, available for inspector review.	<u>1.0</u>	<u>08/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K029: Toxic Substances Properly Identified, Stored, Used Discontinue use of Raid in facility. Ensure licensed pest control is used in food facility.	<u>0.5</u>	<u>07/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Ensure lighting in food prep areas are shatter proof.	<u>0.5</u>	<u>08/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices 1. Replace missing faucet and hot and cold water handles at mop sink. 2. Ensure hot water is able to turn on at food prep sink.	<u>0.5</u>	<u>08/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SWEET OFFERINGS, LLC

Facility ID: FA0013745

Site Address: 4070 BURTON DR #2, CAMBRIA

Record ID: PR0019247

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 02/20/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	03/20/2025	Uncorrected as of 5/2/2025
Observed expired food handler certificates. Ensure all food employees have a valid/current food handler card/certificate.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	04/20/2025	Uncorrected as of 5/2/2025
Observed bare concrete and no cove in restroom area. Spoke with employee and explained flooring had been removed and would be replaced. Prior to any flooring installation you must have approval from your inspector.			
K047: Signs Posted; Last Inspection Report Available	0.5	02/27/2025	Uncorrected as of 5/2/2025
Maintain a copy of the most recent routine inspection report at the facility.			

Inspection Date: 02/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility is organized and well maintained.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SWEET PEA BAKERY LLC

Facility ID: FA0013619

Site Address: 1200 E GRAND AVE UNIT 102, ARROYO GRANDE

Record ID: PR0019127

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 03/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>03/04/2025</u>	
K027: Food Separated and Protected	<u>1.0</u>	<u>03/06/2025</u>	Uncorrected as of 5/2/2025
- Observed pastries on display with no protection from contamination. Ensure all food on display is protected from contamination by a sneeze guard, packaging or at least three feet of counter space. - Observed handles of scoops submerged in bulk food. Ensure handles of scoops are maintained out of contact with food to prevent cross contamination. - Observed eggs being stored above fruits. Ensure all ready to eat foods are stored above raw foods to prevent any cross contamination.			

Inspection Date: 02/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>02/08/2024</u>	<u>03/04/2025</u>
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>02/08/2024</u>	<u>03/04/2025</u>
Observed wiping cloths at coffee station being kept on counter. Ensure wiping cloths, when not in use, are stored in sanitizer solution.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>02/12/2024</u>	<u>03/04/2025</u>
Observed build up/grime underneath equipment. Ensure facility cleans and sanitizes underneath equipment on a regular basis.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SWEET SPRINGS SALOON

Facility ID: FA0012972

Site Address: 990 LOS OSOS VALLEY RD, LOS OSOS

Record ID: PR0018506

Program Description: LR23 - RESTAURANT (SEATING UNDER 10) - MINIMAL PREP

Inspection Date: 12/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification No Food Safety Manager's certificate was available for review at the time of the inspection.	<u>1.0</u>	<u>12/20/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured CO2 cylinders. Properly secure the pressurized CO2 tank.	<u>0.5</u>	<u>12/20/2024</u>	<u>Corrected On Site</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed evidence of rodent activity in one non critical area. Ensure all vermin entry points are sealed and eliminate areas of harborage as well as sources of food and water.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0011692

PR0017040

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SWEETIE CUP TEA HOUSE

Facility ID: FA0011692

Site Address: 1118 CHORRO ST, SAN LUIS OBISPO

Record ID: PR0017040

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 01/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 05/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
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FA0004772

PR0000431

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SYCAMORE MINERAL SPRINGS RESORT

Facility ID: FA0004772

Site Address: 1215 AVILA BEACH DR, SAN LUIS OBISPO

Record ID: PR0000431

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 03/18/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No Violations, only pre packaged foods

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 06/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Only pre packaged

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SYLVESTER'S BURGERS

Facility ID: FA0000505

Site Address: 1099 SANTA YNEZ, LOS OSOS

Record ID: PR0000505

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/09/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: Education and direction regarding the Consumer Advisory for Raw and Undercooked Food were given at the time of the inspection.

114093. Consumer advisory, less than thoroughly cooked
Identification of the animal-derived FOODs marked by an
asterisk denoting a footnote that states that the items are served
raw or undercooked, or contain or may contain raw or
undercooked ingredients.

Statement:

Consuming raw or undercooked meats, POULTRY, seafood,
shellfish, or EGGS may increase your risk of foodborne illness,
especially if you have certain medical conditions.

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0		Uncorrected as of 5/2/2025
Observed cut tomatoes on prepped lettuce, tomato, onion, pickle stacks held without temperature control. Measured cut tomatoes at 50F. The person in charge stated the food had been out of temperature for 2 hours. This violation was corrected by rapidly cooling the food to 41F or lower. Maintain all potentially hazardous foods (PHF) at 41°F or below or at or above 135°F.			
K023: No Rodents, Insects, Birds, or Animals	2.0		Uncorrected as of 5/2/2025
Observed evidence of rodent activity in 2 non-critical areas. Continue to work to maintain the facility free from rodent activity.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5		Uncorrected as of 5/2/2025
1) Observed a gate latch used to close the walk in cooler from the outside. A string to the inside allows the latch to be released while someone is inside. The replacement latch is not approved. Repair the original latch to manufacturer's specifications. The modification to the walk in cooler door voids the NSF listing. 2) Observed a bank of inoperable cold drawers below the hot line. Repair, remove, or replace the cold drawer unit. Alternatively, repairing the exhaust hood may allow the cold drawers to function more effortlessly. 3) Observed a single use cup used as a scoop. Only use approved scoops, stored in a manner that will not allow the handle to contact the food. 4) Observed a bucket of condensation beneath a drip in the walk in cooler. Repair the cooler to ensure that condensation drains and is disposed in an approved manner. 5) Observed an accumulation of ice build up on the door of the walk in freezer. Observed an accumulation of frost on the frozen items near the door inside the walk in freezer. Repair the freezer door.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5		Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: SYLVESTER'S BURGERS

Facility ID: FA0000505

Site Address: 1099 SANTA YNEZ, LOS OSOS

Record ID: PR0000505

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/09/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: Education and direction regarding the Consumer Advisory for Raw and Undercooked Food were given at the time of the inspection.

114093. Consumer advisory, less than thoroughly cooked
Identification of the animal-derived FOODs marked by an asterisk denoting a footnote that states that the items are served raw or undercooked, or contain or may contain raw or undercooked ingredients.

Statement:

Consuming raw or undercooked meats, POULTRY, seafood, shellfish, or EGGS may increase your risk of foodborne illness, especially if you have certain medical conditions.

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used	0.5		Uncorrected as of 5/2/2025
The exhaust hood was not performing in a manner that would remove heat and grease laden vapors. Even with the make up air on and the back door propped open, the hot line became uncomfortable. Ambient temperatures above normal working conditions will affect the performance of refrigeration equipment.			
K043: Approved Toilets: Maintained, Accessible, Clean	0.5		Uncorrected as of 5/2/2025
No self closer is installed on the restroom door. Ensure the toilet room has a self-closing door mechanism in working order.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5		Uncorrected as of 5/2/2025
Observed the back door propped open. Maintain all exterior doors closed except when in use.			

Inspection Date: 08/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 88.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	08/27/2024	04/10/2025
Observed hand wash sink blocked by a trash can. Ensure hand wash sink is easily accessible at all times.			
K007: Proper Hot and Cold Holding Temperatures	3.0	08/27/2024	Corrected On Site
- Observed prep top refrigeration unit at 47F. Food was probed and measured at 47/49F. Manager voluntarily discarded all food items. Ensure refrigeration units are maintained at 41F or below. - Observed prepped lettuce/tomato/onion/pickle stacks being stored on the counter. Manager stated that these stacks are prepped for the rush. Ensure all food is maintained at 41F or below OR use time as a public health control (TPHC) method. Ensure all food is discarded after four hours if TPHC is used. Corrected on site, food items were placed into refrigeration.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	08/27/2024	04/10/2025
Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: SYLVESTER'S BURGERS****Facility ID:** FA0000505**Site Address:** 1099 SANTA YNEZ, LOS OSOS**Record ID:** PR0000505**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 08/27/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** SIGNIFICANT VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 88.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>08/28/2024</u>	<u>04/10/2025</u>
Observed food being stored on the floor in walk-in refrigeration unit and in dry storage room. Ensure all food is stored 6 inches above the ground.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>08/29/2024</u>	<u>04/10/2025</u>
Observed hand wash sink not properly affixed to the wall. Ensure all equipment is installed properly and maintained in good repair.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>08/28/2024</u>	<u>04/10/2025</u>
- Observed ice cream utensils being stored in stagnant water. Ensure utensils are maintained in running water of sufficient velocity OR in a container of water that is maintained at a temperature of 135F and the container is cleaned at least every 24 hours. - Observed cloths being used to line shelving. Discontinue this practice. Ensure all equipment is smooth, nonabsorbent and easily cleanable. - Observed grime on ice chute. Ensure all equipment is maintained clean.			
K039: Thermometers Provided and Accurate	<u>0.5</u>	<u>08/29/2024</u>	<u>04/10/2025</u>
Ensure all refrigeration units have a secondary thermometer.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>08/30/2024</u>	<u>04/10/2025</u>
Observed clogged floor drain next to three compartment sink. Ensure all plumbing is maintained clean, fully operative and in good repair.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>08/31/2024</u>	<u>04/10/2025</u>
Observed door propped open to kitchen. Ensure all exterior doors are maintained closed when not in use. Facility can install a permanent screen door or an air curtain.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: SYLVESTER'S BURGERS

Facility ID: FA0001267

Site Address: 1875 FRONT ST, OCEANO

Record ID: PR0001267

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Properly label all spray bottles with chemicals, to easily identify its contents. Corrected on site.	<u>0.5</u>	<u>01/14/2025</u>	<u>Corrected On Site</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Observed no measurable sanitizer in the 3-compartment sink. If Chlorine is used, ensure that the solution measures at 100ppm using the appropriate test strips. Corrected on site.	<u>0.5</u>	<u>01/14/2025</u>	<u>Corrected On Site</u>
K043: Approved Toilets: Maintained, Accessible, Clean Ensure the toilet room has a self-closing door mechanism in working order.	<u>0.5</u>	<u>06/14/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed front door open without a screen or air curtain. Ensure doors remain closed or are equipped with a screen or air curtain to prevent entrance of flies.	<u>0.5</u>	<u>01/21/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: K034 and K044	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 02/29/2024

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: Facility has corrected most of the violations from the 1/23/24 inspection. Continue to work on the additional violations on this report that have not yet been corrected.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification All Food Handlers cards for employees are valid and available on site. Facility still needs a Certified Food Manager but is currently in the process of obtaining one. Email a copy of the certificate to your inspector once obtained.	<u>1.0</u>	<u>02/29/2024</u>	<u>01/14/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain chlorine sanitizer test strips to ensure 100ppm chlorine sanitizer in the 3-compartment sink and wiping cloth buckets.	<u>0.5</u>	<u>02/29/2024</u>	<u>01/14/2025</u>

Inspection Date: 01/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 78.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge Employees are not properly trained on food safety - specifically on proper sanitation of food contact surfaces and proper reheating procedures. Employees are required to be knowledgeable in food safety as it applies to their assigned duties. Immediately train all employees on proper sanitation and proper reheating. The Certified Food Manager is responsible for ensuring staff are trained and following food safety requirements.	<u>5.0</u>	<u>01/23/2024</u>	<u>01/14/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SYLVESTER'S BURGERS

Facility ID: FA0001267

Site Address: 1875 FRONT ST, OCEANO

Record ID: PR0001267

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 78.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K011: Proper Reheating Procedures for Hot Holding	<u>4.0</u>	<u>01/23/2024</u>	<u>Corrected On Site</u>
Observed improper heating of potentially hazardous foods (chilli) inside the hot holding unit in the kitchen. Foods must be brought up to the proper temperature before placing in a hot holding unit. These types of equipment are meant to keep food hot, not heat them up. When reheating already cooked foods, the temperature must be brought to 165F before placing inside the unit. If heating foods for the first time, the temperature must be brought to 135F before placing in the unit. REPEAT VIOLATIONS. Corrective action: Employee placed chilli on the stove to heat to 165F.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>01/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed no measurable sanitizer in the 3-compartment sink and in the sanitizer bucket. Ensure 100ppm chlorine sanitizer using the appropriate test strips. Ensure employees are trained on how to make the solution properly.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>01/23/2024</u>	<u>01/14/2025</u>
Unable to locate or verify Food Manager Certificate and some of the Food Handler Cards for employees on site. Ensure at least one on-site employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers card. REPEAT VIOLATION.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>01/23/2024</u>	<u>01/14/2025</u>
Unable to locate test strips for chlorine sanitizer. Obtain chlorine test strips to ensure 100ppm sanitizer in solution. REPEAT VIOLATION.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>01/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed pressurized cylinders in the mop closet without protective caps or chains to secure them in place. Properly secure all tanks.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>01/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed front door open without a screen or air curtain. Ensure doors remain closed or are equipped with a screen or air curtain to prevent entrance of flies.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>01/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed the stainless steel paneling behind the cook line falling away from the wall and grease accumulating behind. This is a fire hazard. Wall should be repaired as soon as possible. REPEAT VIOLATION.			
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>	<u>01/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS: - Chilli below 135F and incorrectly reheated			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>01/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS: - No Food Manager Cert & missing Food Handlers - No test strips for sanitizer - Stainless behind cook line needs to be repaired			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SYLVESTER'S BURGERS

Facility ID: FA0007874

Site Address: 6455 EL CAMINO REAL, ATASCADERO

Record ID: PR0011963

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K039: Thermometers Provided and Accurate Make sure to provide secondary thermometers in refrigeration units, as the integral ones are not reliable. Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF). Corrected on site.	0.5	12/06/2024	Corrected On Site
K043: Approved Toilets: Maintained, Accessible, Clean Ensure the toilet room has a self-closing door mechanism in working order.	0.5	06/06/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure the premises/area near the storage room is kept free of litter and items that are unnecessary to the operation and/or maintenance of the facility.	0.5	01/06/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Several areas in the prep room have peeling paint. All floors/walls/ceilings must be smooth, durable, of approved materials, in good repair, and are free of any peeling paint. - Observed installation of quarry tile in the back storage room. Due to construction inconsistencies, the tile is not flush with the wall. Ensure that caulking or a sealant is utilized to make it easily cleanable.	0.5	06/06/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure all required signs (hand washing, no smoking, no public restroom available) are posted. Hand washing sign was provided by health inspector. Corrected on site.	0.5	12/06/2024	Corrected On Site
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat violations: K043 and K045	2.0		Uncorrected as of 5/2/2025

Inspection Date: 02/08/2024

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K000: STORMWATER POLLUTION Observed grease container outside in a puddle of water and without any secondary containment. Relocate grease container or provide secondary containment to prevent stormwater pollution. ONGOING REPEAT VIOLATION.	0.0	02/09/2024	12/06/2024
K006: Adequate/Accessible Handwash Sinks, Supplies Observed trash can blocking access to the hand washing sink near the cook-line. Ensure hand sinks are unobstructed and easily accessible at all times.	3.0	02/08/2024	12/06/2024
K043: Approved Toilets: Maintained, Accessible, Clean Ensure the toilet room has a self-closing door mechanism in working order.	0.5	02/08/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Seal any holes and gaps leading to the outside to prevent entrance of vermin.	0.5	02/08/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SYLVESTER'S BURGERS

Facility ID: FA0007874

Site Address: 6455 EL CAMINO REAL, ATASCADERO

Record ID: PR0011963

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 02/08/2024

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	11/08/2024	Uncorrected as of 5/2/2025

Ensure all floors and walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint. The following must be repaired by next inspection date:

- Vinyl flooring in the mop room and back storage room is extremely deteriorated and needs to be replaced. See "Approved flooring materials" document for flooring requirements
- Paint is peeling in multiple areas of kitchen. Re-seal/repaint or install FRP on walls (recommended)
- Replace deteriorated FRP throughout the kitchen areas where FRP has multiple holes and can no longer be easily cleaned
- Repair any damages to ceiling caused by water damage

Inspection Date: 01/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 93.0

Overall Inspection Comments: The facility has multiple construction inconsistencies that have been existing for some time and documented. Any re inspection subsequent to the first scheduled one is chargeable at an hourly rate of \$147. Any further action needed to bring about code compliance will result in an office hearing.

Violation Item	Points Lost	Comply By Date	Complied On Date
K000: STORMWATER POLLUTION	0.0	01/08/2024	

From previous report: OBSERVED GREASE BIN LID OPEN, GREASE ON THE BIN, AND GREASE SPILLED ON THE GROUND AROUND THE W GREASE BIN.

WIPE/SCRAPE/SCRUB THE BIN AND CLEAN THE GROUND AROUND THE BIN. THIS IS TO PREVENT POLLUTING THE ENVIRONMENT AND ELIMINATE A FOOD SOURCE FOR INSECTS OR VERMIN.

Observed open bucket full of grease like substance and standing water in outdoor trash enclosure littered with debris. Spoke to maintenance personal on site who reported being tasked with the clean up today. Take preventative steps so situations like that are not likely to occur in the future.

K009: Proper Cooling Methods **2.0** **01/08/2024**

Observed large stockpot containing soup sitting out in the food preparation area for cooling. Discontinue cooling PHF using unapproved methods. All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours. Use ice paddles and shallow pans to facilitate more rapid cooling.

K024: Person In Charge Present and Performs Duties; Valid Certification **1.0** **01/31/2024** **Uncorrected as of 5/2/2025**

See previous inspection report. Observed the food safety manager/safety certification had been expired==>No certified person at a food facility may serve at any other food facility as the person required to be certified. Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.

K027: Food Separated and Protected **1.0** **01/08/2024**

1.Observed surface wiping cloth in contact with corn dogs out on tray to cool. 2.Observed raw chicken in marinade and raw hamburger stored in refrigeration unit above ready to eat foods.

To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken.

K029: Toxic Substances Properly Identified, Stored, Used **0.5** **01/08/2024**

Observed "Roundup Weed killer" stored in the food storage/refrigeration room. Provide a separate and approved area for the storage of janitorial supplies and equipment and ensure the room is maintained clean.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: SYLVESTER'S BURGERS

Facility ID: FA0007874

Site Address: 6455 EL CAMINO REAL, ATASCADERO

Record ID: PR0011963

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 01/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 93.0

Overall Inspection Comments: The facility has multiple construction inconsistencies that have been existing for some time and documented. Any re inspection subsequent to the first scheduled one is chargeable at an hourly rate of \$147. Any further action needed to bring about code compliance will result in an office hearing.

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Several construction inconsistencies noted in this and previous reports do not allow for easily cleanable surfaces which then can be maintained. Render the surfaces in your facility code compliant.	<u>0.5</u>	<u>01/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed unprotected food prep/storage areas. Ensure all light bulbs are either shatter proof/coated/or shielded to prevent contamination of food/equipment/utensils. Maintain all light shields clean and in good repair.	<u>0.5</u>	<u>01/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate 1. Make sure to provide secondary thermometers in refrigeration units, as the integral ones are not reliable. Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>01/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed gaps in and around doors and ceilings large enough to allow for entrance of vermin and insects. Properly rodent proof the exterior doors to eliminate gaps greater than 1/4 inch. Repair any inconsistencies in the ceiling of prep and storage rooms.	<u>0.5</u>	<u>01/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed multiple construction inconsistencies evidently in existence for some time. The food preparation room has peeling paint, dust laden vent cover dangling loose from the ceiling, evidence of previous ceiling damage due to moisture intrusion fixed with plaster application and expansion foam. None of the above present as easily cleanable, nonabsorbent. Ensure all floors and walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint.	<u>0.5</u>	<u>01/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

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Facility Name: TABLAS CREEK VINEYARD

Facility ID: FA0015789

Site Address: 9339 ADELAIDA RD, PASO ROBLES

Record ID: PR0021287

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 03/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 01/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: TACO BELL #023052

Facility ID: FA0000918

Site Address: 191 NIBLICK RD, PASO ROBLES

Record ID: PR0000918

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 09/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

09/19/2024

Inspection Date: 11/13/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

11/13/2023

09/19/2024

K030: Food Storage: Food Storage Containers Identified

0.5

11/14/2023

09/19/2024

Ensure open foods are stored in closed containers or clipped, closed bags.

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

11/17/2023

09/19/2024

Clean and sanitize floor drains throughout.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: TACO BELL #1588

Facility ID: FA0000411

Site Address: 7385 EL CAMINO REAL, ATASCADERO

Record ID: PR0000411

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 11/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K039: Thermometers Provided and Accurate	0.5	11/21/2024	Uncorrected as of 5/2/2025
Prep table was missing a secondary thermometer, at the time of inspection. Ensure that a thermometer is in all refrigeration units holding Potential Hazardous Foods (PHF).			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	02/07/2025	Uncorrected as of 5/2/2025
- (Repeat Violation) There is food debris and residue build-up on floors around equipment legs/ wheels and underneath large equipment. Ensure that equipment is moved and floor is cleaned and sanitized on regular basis.			
-Observed broken tiles underneath the hand washing station in the rear of the kitchen. Ensure all floors and walls are smooth, durable, of approved materials, and in good repair.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	11/14/2024	Uncorrected as of 5/2/2025
Repeat Violation			
-K045: Cleanliness of flooring throughout the kitchen, storage areas, underneath equipment is poor. Implement hard to reach areas in routine cleaning schedule.			

Inspection Date: 01/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	02/02/2024	Uncorrected as of 5/2/2025
Main walk-ways are cleaned, however, there is food debris and residue build-up on floors around equipment legs/ wheels and underneath large equipment. Ensure that equipment is moved and floor are cleaned and sanitized on regular basis.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: TACO BELL #1875

Facility ID: FA0000448

Site Address: 1107 24TH ST, PASO ROBLES

Record ID: PR0000448

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 03/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K038: Approved Lighting/Ventilation: Adequate, Used

0.5

04/05/2024

12/27/2024

Observed light out under hood. Repair or replace.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: TACO BELL #20455

Facility ID: FA0000783

Site Address: 867 OAK PARK BLVD, PISMO BEACH

Record ID: PR0000783

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 12/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>12/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed a buildup of dirt and grime in the grout of tile flooring throughout kitchen, prep areas, and storage rooms. Ensure floors are cleaned more frequently and all debris is removed.			

Inspection Date: 12/20/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>12/20/2023</u>	<u>12/26/2024</u>
Ensure the food preparation sink is maintained clean and sanitized.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: TACO BELL #21177

Facility ID: FA0005610

Site Address: 535 W TEFFT ST, NIPOMO

Record ID: PR0008625

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 08/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

Violation Item

Points Lost **Comply By Date** **Complied On Date**

AWRD: EXCELLENCE AWARD

0.0

08/21/2024

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

09/27/2024

[Uncorrected as of 5/2/2025](#)

Observed degrading flooring in walk-in refrigeration unit. Ensure flooring has the required 4" base coving with 3/8 inch radius coving.

Inspection Date: 10/25/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

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Facility Name: TACO BELL #2146

Facility ID: FA0000461

Site Address: 1500 W GRAND AVE, GROVER BEACH

Record ID: PR0000461

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>02/26/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed the following areas of tile flooring where grout has deteriorated: - Near soda machine at service window - Surrounding 3-compartment sink - Near the cook line, especially near the fryer Ensure tile floors are re-grouted so that they are smooth and easily cleanable. Replace the broken tile under the fryer.			

Inspection Date: 12/20/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>12/20/2023</u>	<u>12/26/2024</u>
Observed boxes of food stored on the floor of the walk-in freezer. Ensure all food is stored at least 6 inches off the floor at all times.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>12/20/2023</u>	<u>12/26/2024</u>
Observed mildew growth on the underside of the freeze/slushie machine. Clean and sanitize regularly.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>12/20/2023</u>	<u>12/26/2024</u>
Observed baskets for one of the machines hanging above the hand washing sink and blocking the hand soap dispenser. Discontinue this practice as this could lead to cross contamination of clean equipment. REPEAT VIOLATION.			
K043: Approved Toilets: Maintained, Accessible, Clean	<u>0.5</u>	<u>12/20/2023</u>	<u>12/26/2024</u>
Maintain the restrooms clean and sanitary. Observed excessive food debris in one of the restroom sinks.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>12/20/2023</u>	<u>12/26/2024</u>
REPEAT VIOLATIONS: - Clean equipment hanging above hand wash sink			



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Facility Name: TACO BELL #24283

Facility ID: FA0000729

Site Address: 397 SANTA ROSA ST, SAN LUIS OBISPO

Record ID: PR0000729

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 04/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>		Uncorrected as of 5/2/2025
Observed the walk-in cooler door in disrepair. Repair the walk-in cooler door.			

Inspection Date: 07/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>07/09/2024</u>	Uncorrected as of 5/2/2025
Unable to locate or verify the Food Manager Certification. Ensure at least one employee is Food Manager certified. Keep a copy on site at all times.			
K049: Permits Available	<u>0.5</u>	<u>07/09/2024</u>	Uncorrected as of 5/2/2025
Ensure the 2024 Health Permit from SLO County Environmental Health is located and posted in an easily visible location. Observed incorrect facility permit in the office.			



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Facility Name: TACO BELL #24286

Facility ID: FA0001178

Site Address: 3810 BROAD ST 1, SAN LUIS OBISPO

Record ID: PR0001178

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

AWRD: EXCELLENCE AWARD

0.0

K036: Equipment, Utensils and Linens: Storage and Use

0.5

12/24/2024

Uncorrected as of 5/2/2025

Observed minimal ice build up on the floor of the walk in freezer. Ensure freezer unit is working properly and remove ice build up.

Inspection Date: 04/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: No violations during today's inspection

AWRD: EXCELLENCE AWARD

0.0



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Facility Name: TACO BELL #3499

Facility ID: FA0000383

Site Address: 1700 MAIN ST, MORRO BAY

Record ID: PR0000383

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 02/18/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K049: Permits Available Maintain the 2025 Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>02/25/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat violation: #49	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 05/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration.	<u>0.5</u>	<u>05/27/2024</u>	<u>02/19/2025</u>
K049: Permits Available Maintain the Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>05/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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Facility Name: TACO BELL RESTAURANT

Facility ID: FA0016047

Site Address: 1920 EL CAMINO REAL, ATASCADERO

Record ID: PR0021582

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 01/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K039: Thermometers Provided and Accurate Provide a secondary thermometer in all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>06/02/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Remove any accumulation of grease/food debris under large equipment and racks. Ensure that you deep clean floors at least once a month.	<u>0.5</u>	<u>02/02/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K043: Approved Toilets: Maintained, Accessible, Clean Paper towels weren't available in one of the bathrooms. Large toilet paper roll was along the hand rail in one bathroom. Ensure paper towels are always available and that the toilet paper is placed in the dispenser. Corrected on site.	<u>0.5</u>	<u>04/01/2024</u>	<u>Corrected On Site</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Hose was submerged in the mop sink. Ensure that an air gap is maintained to prevent any back flow and contamination from occurring. Corrected on site.	<u>0.5</u>	<u>04/01/2024</u>	<u>Corrected On Site</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean The floor drain covers were not properly placed and are a potential tripping hazard. Ensure that the covers are returned to their normal placement after any debris is removed.	<u>0.5</u>	<u>04/05/2024</u>	<u>01/02/2025</u>



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Facility Name: TACO DE MEXICO

Facility ID: FA0000013

Site Address: 980 MAIN ST, MORRO BAY

Record ID: PR0000013

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/18/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottle with chemicals. Properly label all chemicals and store in an area separate from food and utensils.	0.5	02/20/2025	Uncorrected as of 5/2/2025
K030: Food Storage: Food Storage Containers Identified Observed unlabeled containers with food in walk in cooler. Provide labels in English to all working containers to indicate contents.	0.5	02/20/2025	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	02/20/2025	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean 1) Ensure the toilet room has a self-closing door mechanism in working order. 2) Ensure to provide toilet paper in permanently installed dispensers.	0.5	03/04/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Observed missing cove in storage area. Provide the required 4" base coving with 3/8 inch radius coving. 2) Observed damaged/deteriorated sections of walls in storage area. Repair or replace. Eliminate any cracks/crevices in the walls. Ensure all floors and walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint.	0.5	08/18/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	0.5	02/20/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: #29, 39	2.0		Uncorrected as of 5/2/2025

Inspection Date: 08/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottle with chemicals. Properly label all chemicals and store in an area separate from food and utensils.	0.5	08/15/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized tanks. Ensure to properly secure the pressurized CO2 tanks.	0.5	08/15/2024	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	08/15/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed cracked tiles and degraded grout through out kitchen floor. Repair or replace. Ensure all floors and walls are smooth, durable, of approved materials, and in good repair.	0.5	02/13/2025	Uncorrected as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** TACO DE MEXICO**Facility ID:** FA0000013**Site Address:** 980 MAIN ST, MORRO BAY**Record ID:** PR0000013**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 01/31/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 94.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed stationary can opener on table with accumulation of debris. Clean and sanitize.	<u>3.0</u>	<u>02/02/2024</u>	<u>08/13/2024</u>
K027: Food Separated and Protected Observed containers in walk in cooler unit with out lids. Ensure all food products are stored so as to be protected from contamination.	<u>1.0</u>		<u>01/31/2024</u>
K030: Food Storage; Food Storage Containers Identified 1) Observed box of eggs on floor in walk in cooler. Properly elevate food items/packages/container at least 6 inches above the floor. 2) Provide labels to all working containers to indicate contents.	<u>0.5</u>		<u>01/31/2024</u>
K040: Wiping Cloths: Properly Used and Stored Observed used dry wiping clothes left out on food prep surfaces. Store multi-use wiping cloths in your sanitizer solution when not in use.	<u>0.5</u>	<u>02/01/2024</u>	<u>08/13/2024</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure mop is placed in a position that it to air dry without soiling walls, equipment, or supplies.	<u>0.5</u>	<u>02/02/2024</u>	<u>08/13/2024</u>

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Facility Name: TACO DE MEXICO

Facility ID: FA0000839

Site Address: 374 SANTA ROSA ST, SAN LUIS OBISPO

Record ID: PR0000839

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 81.0

Overall Inspection Comments: The purpose of this visit was to perform a routine inspection and to investigate complaint number CO0016906.

At the time of the inspection about 20 gallons of cooked beans were voluntarily discarded by the operator.

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge	2.0	Uncorrected as of 5/2/2025	
No person in the facility was able to demonstrate knowledge of the following topics. Education and direction were given at the time of the inspection.			
1) Warewashing. The facility has a 2 compartment sink that is not used in an approved manner. Utensil sanitization must still be accomplished. The 2 compartment sink may remain as long as it is used as follows: A two-compartment sink [may be used], if the PERMIT HOLDER limits the number of UTENSILS cleaned and sanitized in the two compartment sink, limits WAREWASHING to batch operations for cleaning and sanitizing UTENSILS, such as between cutting one type of raw MEAT and another or cleanup at the end of a shift, and makes up the cleaning and sanitizing solutions immediately before use and drains them immediately after use, as well as uses a detergent sanitizer to clean and sanitize in accordance with the manufacturer's label instructions where there is no distinct water rinse between the washing and sanitizing steps. The agent applied in the sanitizing step shall be the same detergent sanitizer that is used in the washing step.			
2) Cooling. Refer to the cooling violation for more details.			
K005: Proper Handwash Procedures and Glove Use	5.0	12/03/2024	
Observed a food preparation worker in the warewashing area. Water was heard being dumped into the 2 comp sink. The worker then returned to the hot line and made a plate of food without first washing his hands. The worker stated that he was washing dishes while in the warewashing area. This violation was corrected by the employee washing his hands before returning to food preparation.			
K009: Proper Cooling Methods	5.0	12/03/2024	Corrected On Site
Measured a large stock pot of beans on the flat top grill at 111F - 115F. An employee said they had been made at 8 AM. The violation was corrected by the employee voluntarily discarding the beans.			
K014: Food Contact Surfaces: Clean and Sanitized	5.0	12/03/2024	Corrected On Site
No sanitizer bucket was observed during active food preparation at the hot line 3 wet towels were observed on various preparation surfaces in the food preparation area. This violation was corrected by an employee setting up a sanitizer bucket with 100 ppm chlorine.			
K033: Nonfood-Contact Surfaces Clean	0.5	12/03/2024	Uncorrected as of 5/2/2025
Observed an accumulation of debris on the door pull of the 2 door prep cooler. Clean the cooler door pull.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	12/03/2024	Uncorrected as of 5/2/2025
1) Observed CO2 cylinders that were not secured to a fixture. Properly secure the pressurized CO2 tank.			
2) Observed a plumbing snake stored in the dry storage shed. Remove any equipment that can contaminate food or food storage containers from the dry storage shed.			
K040: Wiping Cloths: Properly Used and Stored	0.5	12/03/2024	Corrected On Site
Observed numerous wet wiping cloths on preparation surfaces in the food preparation area during active food preparation.			

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Facility Name: TACO DE MEXICO

Facility ID: FA0000839

Site Address: 374 SANTA ROSA ST, SAN LUIS OBISPO

Record ID: PR0000839

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 81.0

Overall Inspection Comments: The purpose of this visit was to perform a routine inspection and to investigate complaint number CO0016906.

At the time of the inspection about 20 gallons of cooked beans were voluntarily discarded by the operator.

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	12/03/2024	Uncorrected as of 5/2/2025
Observed laminate flooring covering the lower shelf of the wood topped prep table. Laminate flooring is not an approved surface for food facilities. Remove the flooring.			



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Facility Name: TACO KING

Facility ID: FA0012103

Site Address: 158 S HIGUERA STE B, SAN LUIS OBISPO

Record ID: PR0017514

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure one manager/employee maintains a current food managers card. Please email a copy to your inspector once completed.	<u>1.0</u>	<u>03/21/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: - Ensure one manager/employee maintains a current food managers card. Please email a copy to your inspector once completed.	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 09/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure one manager/employee maintains a current food managers card.	<u>1.0</u>	<u>09/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices Observed loose faucet in the bathroom. Repair to maintain all plumbing in good repair.	<u>0.5</u>	<u>09/12/2024</u>	<u>02/21/2025</u>

Inspection Date: 03/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed small service refrigerator behind front counter not maintaining temperature. Repair or replace.	<u>0.5</u>	<u>03/14/2024</u>	<u>09/12/2024</u>
K041: Plumbing; Proper Backflow Devices Observed hand washing sink in prep room/back room not working. Repair to good working condition.	<u>0.5</u>	<u>03/28/2024</u>	<u>09/12/2024</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed dusty fan guard mounted on the ceiling of prep room directly above the prep table.	<u>0.5</u>	<u>03/21/2024</u>	<u>09/12/2024</u>



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Facility Name: TACO MAFIA

Facility ID: FA0012131

Site Address: 340 14TH ST, SAN MIGUEL

Record ID: PR0017553

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/16/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected REPEAT VIOLATION: Observed uncovered food containers in walk in refrigeration unit. Food must be protected from cross contamination during storage and preparation.. Utilize lids on containers.	1.0	04/17/2025	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed boxes of avocado on the floor in walk in refrigerator. Ensure food is properly elevated at least 6 inches above the floor. Corrected on site.	0.5	04/16/2025	Corrected On Site
K035: Adequate/Approved Equipment/Utensils, Maintained Observed food debris on meat slicer in storage area. Ensure equipment is maintained clean, functional, and in good repair.	0.5	04/18/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Discontinue storing plastic bowls in bulk food containers. If scoops are to be stored in food containers they need a handle that is stored upright out of contact with the food.	0.5	04/18/2025	Uncorrected as of 5/2/2025
K049: Permits Available Maintain the Public Health Permit in a conspicuous place.	0.5	04/18/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 27.	2.0	04/18/2025	Uncorrected as of 5/2/2025

Inspection Date: 10/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected REPEAT VIOLATION: Observed uncovered food containers in walk in refrigeration unit. Food must be protected from cross contamination during storage and preparation. Utilize lids on containers	1.0	10/17/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed a large bag of onions on the floor in storage area. Properly elevate food items at least 6 inches above the floor.	0.5	10/16/2024	04/16/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken gaskets on several refrigeration units. Repair or replace.	0.5	11/08/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use 1. Observed unsecured CO2 tanks. Ensure CO2 tanks are secured to a fixed location.	0.5		Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used REPEAT VIOLATION: Observed missing hood filters. Replace all missing hood filters and ensure they are properly installed.	0.5	10/25/2024	04/16/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 27 and 38.	2.0	10/18/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** TACO MAFIA**Facility ID:** FA0012131**Site Address:** 340 14TH ST, SAN MIGUEL**Record ID:** PR0017553**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 12/11/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 95.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure Food Manager Certificate is stored on site, available for inspector review upon request.	<u>1.0</u>	<u>12/15/2023</u>	<u>10/16/2024</u>
K027: Food Separated and Protected Ensure food is covered to prevent contamination. Observed uncovered food in walk refrigeration unit.	<u>1.0</u>	<u>12/11/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Replace all missing hood filters and ensure they are properly installed.	<u>0.5</u>	<u>12/15/2023</u>	<u>04/16/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0013507

PR0019017

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: TACO PARTY CATERING

Facility ID: FA0013507

Site Address: 515 ORCHARD RD, NIPOMO

Record ID: PR0019017

Program Description: MR40 - DEPENDENT FOOD SERVICE OPERATOR-MODERATE PREP

Inspection Date: 11/08/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: Dependent food service operation. Operator has changed permanent shared kitchen facility from La Mia (Nipomo) to The Victorian Estate (Arroyo Grande).

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Unable to verify food manager safety certification. Ensure food safety certification is obtained and proof is sent to inspector.	<u>1.0</u>	<u>11/22/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 24.	<u>2.0</u>	<u>11/08/2023</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: TACO RICO

Facility ID: FA0005955

Site Address: 3975 S HIGUERA ST #101, SAN LUIS OBISPO

Record ID: PR0015942

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>03/21/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed valve on hand washing sink that is worn out which makes it difficult to get an adequate supply of hot water flowing. Ensure proper hand washing by repairing or replacing faucet or individual valve.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>03/21/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed work out/broken coving at the base of the walk in refrigerator door. Ensure this is smooth and easily cleanable by repairing or replacing.			

Inspection Date: 09/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>09/18/2024</u>	<u>02/21/2025</u>
Observed food on the floor of the walk in refrigerator. Ensure all food is stored at least 6 inches off of the floor.			
K039: Thermometers Provided and Accurate	<u>0.5</u>	<u>09/18/2024</u>	<u>02/21/2025</u>
Observed no thermometer in the prep refrigerator. Ensure all refrigeration units have accurate thermometers.			

Inspection Date: 03/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility was clean and organized, employees demonstrated proper food handling knowledge.

AWRD: EXCELLENCE AWARD 0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: TACO ROCO

Facility ID: FA0006846

Site Address: 3230 BROAD ST STE 100, SAN LUIS OBISPO

Record ID: PR0010590

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	12/26/2024	Uncorrected as of 5/2/2025
Unable to verify food safety manager certificate at time of inspection, Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate within 60 days.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	12/26/2024	Uncorrected as of 5/2/2025
Observed unsecured pressurized tanks. Properly secure the pressurized CO2 tanks.			
K039: Thermometers Provided and Accurate	0.5	12/26/2024	Uncorrected as of 5/2/2025
Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
REPEAT VIOLATIONS: - Unable to verify food safety manager certificate at time of inspection, Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate within 60 days. - Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF). - Observed unsecured pressurized tanks. Properly secure the pressurized CO2 tanks.			

Inspection Date: 07/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	09/18/2024	Uncorrected as of 5/2/2025
Unable to verify food safety manager certificate at time of inspection, Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate within 60 days.			
K027: Food Separated and Protected	1.0	07/20/2024	Uncorrected as of 5/2/2025
Observed uncovered containers with food in prep and reach in cooler. Ensure all food products are stored so as to be protected from contamination at all times.			
K030: Food Storage; Food Storage Containers Identified	0.5	08/01/2024	Uncorrected as of 5/2/2025
Observed containers with food on floor of walk in cooler. Properly elevate food items/packages/container at least 6 inches above the floor. Observed unlabeled bulk bins with food. Provide labels to all working containers to indicate contents.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	07/20/2024	Uncorrected as of 5/2/2025
Observed unsecured pressurized tanks. Properly secure the pressurized CO2 tanks.			
K038: Approved Lighting/Ventilation; Adequate, Used	0.5	08/01/2024	Uncorrected as of 5/2/2025
Observed exposed light bulbs under hood system. Ensure all light bulbs are either shatter proof/coated/or shielded to prevent contamination of food/equipment/utensils.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** TACO ROCO**Facility ID:** FA0006846**Site Address:** 3230 BROAD ST STE 100, SAN LUIS OBISPO**Record ID:** PR0010590**Program Description:** HR25 - RESTAURANT (SEATING 51 +) - FULL PREP**Inspection Date:** 07/18/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 95.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>08/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed wiping clothes on prep tables and work surfaces. Wiping cloths are to be single use, or stored in sanitizer between uses. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	<u>0.5</u>	<u>07/20/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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as of 5/2/2025

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Facility Name: TACO TEMPLE

Facility ID: FA0011956

Site Address: 2680 MAIN ST, MORRO BAY

Record ID: PR0017335

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/18/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed uncovered containers with food in prep cooler and reach in cooler. Ensure all food products are stored so as to be protected from contamination at all times.	1.0	02/20/2025	Uncorrected as of 5/2/2025
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.	0.5	02/20/2025	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed unlabeled bulk containers with dry goods. Provide labels to all working containers to indicate contents.	0.5	02/20/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gasket on reach in cooler. Repair or replace.	0.5	04/18/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized tank. Ensure to properly secure the pressurized CO2 tank.	0.5	02/20/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed grease accumulation on hood system filters. Clean and maintain the hood grease filters and hood surfaces.	0.5	03/04/2025	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed wiping cloth sitting on prep table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	02/20/2025	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean Observed toilet paper sitting on door knob. Provide toilet paper in permanently installed dispensers.	0.5	02/20/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed back door propped open at time of inspection. Maintain all exterior doors closed except when in use.	0.5	02/18/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed debris accumulation around/under heavy equipment and shelves next to cook line. Remove any accumulation of grease/food debris/dirt.	0.5	03/04/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: #36, 38, 40, 43	2.0		Uncorrected as of 5/2/2025

Inspection Date: 08/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gasket in cook line prep cooler. Repair or replace.	0.5	10/13/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized tanks. Ensure to properly secure the pressurized CO2 tanks.	0.5	08/15/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: TACO TEMPLE

Facility ID: FA0011956

Site Address: 2680 MAIN ST, MORRO BAY

Record ID: PR0017335

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 08/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used Observed grease accumulation on hood system filters. Clean and maintain the hood grease filters and hood surfaces.	0.5	08/27/2024	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed wiping clothes sitting on prep table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	08/15/2024	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Observed toilet paper sitting on counter. Provide toilet paper in permanently installed dispensers.	0.5	08/15/2024	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed missing/broken coving tiles in cook line area. Repair or replace.	0.5	10/13/2024	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 01/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure pump soap and paper towels are stocked and available for use at all times.	3.0		01/22/2024
K027: Food Separated and Protected Observed tortilla chips in baskets sitting on front counter. Ensure all food products are stored so as to be protected from contamination at all times. Provide protection such as a sneeze guard.	1.0	02/05/2024	<u>Uncorrected as of 5/2/2025</u>
K033: Nonfood-Contact Surfaces Clean Observed accumulation of debris around and behind equipment. Ensure all nonfood-contact surfaces are maintained clean.	0.5	02/05/2024	08/13/2024
K040: Wiping Cloths: Properly Used and Stored Observed wiping cloth sitting on prep table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	01/23/2024	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Ensure toilet tissue remains on roll to prevent cross contamination.	0.5	01/23/2024	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Maintain all exterior doors closed except when in use.	0.5	01/23/2024	08/13/2024



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Facility Name: TACOS DE ACUPULCO

Facility ID: FA0017759

Site Address: 1051 S 13TH ST STE E, GROVER BEACH

Record ID: PR0022923

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/12/2025

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 92.5

Overall Inspection Comments: Change of Ownership NOT approved. Facility has several things that need to be brought up to code. The items listed on this report are required to be addressed as soon as possible. Change of Ownership not approved until plans to are set in place. Deadline to submit plans is 3/31/25. Failure to submit will result in facility closure.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	03/12/2025	Uncorrected as of 5/2/2025
- Observed bag of shrimp thawing inside the hand washing sink at the cook line. Immediately discontinue putting any food or food equipment in the hand sinks. Hand sinks are to be used for hand washing only. The food preparation sink is intended for this purpose. - Observed dishes inside the front hand washing sink. Discontinue placing dishes in the hand sinks.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	03/12/2025	Uncorrected as of 5/2/2025
Unable to locate or verify food handler certifications for employees. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections.			
K026: Approved Thawing Methods Used, Frozen Food	0.5	03/12/2025	Uncorrected as of 5/2/2025
Improper thawing of frozen foods observed. Thaw potentially hazardous foods by one of these methods: 1. Under cool (below 70 degrees F) potable running water for a period not to exceed 2 hours. Water shall be of sufficient velocity to flush loose food particles into the sink drain. 2. In refrigeration units (usually overnight). 3. In a microwave oven. 4. As part of the cooking process.			
K028: Washing Fruits and Vegetables	0.5	03/31/2025	Uncorrected as of 5/2/2025
Facility does not have a required food preparation sink. Facility shall install a food prep sink that meets the following requirements: 114163. Food preparation sinks (a) Except as specified in subdivision (b), all PERMANENT FOOD FACILITIES that wash, rinse, soak, thaw, or similarly prepare FOODs shall be provided with a FOOD PREPARATION sink. (1) The FOOD PREPARATION sink shall have a minimum dimension of 18 inches by 18 inches in length and width and 12 inches in depth with an integral drainboard or adjacent table at least 18 inches by 18 inches in length and width. (2) The FOOD PREPARATION sink shall be located in the FOOD PREPARATION area, provided exclusively for FOOD PREPARATION, and accessible at all times. (3) The sink shall be equipped with an adequate supply of hot and cold running water through a mixing valve.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	03/31/2025	Uncorrected as of 5/2/2025
Facility has a 2-compartment sink only. Facility to install a 3-compartment sink that meets the following requirements: 114099. Manual warewashing, sink compartment requirements (a) Manual WAREWASHING sinks, except as specified in subdivision (c), shall have at least three compartments with two integral metal drainboards for manually washing, rinsing, and sanitizing EQUIPMENT and UTENSILs. (b) Sink compartments shall be large enough to accommodate immersion of the largest EQUIPMENT and UTENSILs. If EQUIPMENT or UTENSILs : not designed to be washed in a WAREWASHING sink, alternate APPROVED methods as specified in Section 114099.3 shall be followed.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	03/12/2025	Uncorrected as of 5/2/2025
Provide a cold holding unit for the salsas, cheese, sour cream toppings in the front service area. Storing on ice is not approved.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	03/12/2025	Uncorrected as of 5/2/2025
Observed scoops inside the bulk food products with handles touching the food product. Ensure scoops are stored in a manner where the handle does not come in contact with the food.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: TACOS DE ACUPULCO

Facility ID: FA0017759

Site Address: 1051 S 13TH ST STE E, GROVER BEACH

Record ID: PR0022923

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/12/2025

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 92.5

Overall Inspection Comments: Change of Ownership NOT approved. Facility has several things that need to be brought up to code. The items listed on this report are required to be addressed as soon as possible. Change of Ownership not approved until plans to are set in place. Deadline to submit plans is 3/31/25. Failure to submit will result in facility closure.

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>03/31/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Facility has no janitorial/mop sink. The facility must have a janitorial sink with drain, or a curbed cleaning facility, that is conveniently located. Cleaning equipment and supplies must be stored in a specific room, area or cabinet that is away from food prep, storage and warewashing areas, and that allows mops to air dry after use without soiling walls, equipment or supplies.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>03/31/2025</u>	<u>Uncorrected as of 5/2/2025</u>
- The vinyl floors in kitchen (front and back) are not up to code and are deteriorating which makes them no longer easily cleanable. Flooring is required to be replaced so that it is smooth, non-absorbent, and easily cleanable. Floors shall have the required 4" base coving with 3/8 inch radius coving. See "Approved Flooring Materials" document for more information. Send specification sheets of chosen flooring to your inspector for approval prior to installation. - Flooring underneath the 2-door reach in fridge near the restroom has either been removed or fully deteriorated. Flooring below this unit shall be redone and also have proper coving. - Re-paint all areas of restroom and kitchen that has peeling and/or bubbling paint. Installation of FRP is recommended for walls.			



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Facility Name: TACOS DONA MARI LLC

Facility ID: FA0015956

Site Address: 542 SPRING ST, PASO ROBLES

Record ID: PR0021471

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use Ensure employee beverages have lids to prevent cross contamination in food prep areas.	<u>2.0</u>	<u>10/09/2024</u>	<u>Corrected On Site</u>
K036: Equipment, Utensils and Linens: Storage and Use Ensure CO2 tanks are secured to a fixed location.	<u>0.5</u>	<u>10/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Ensure hood remains turned on to remove odors, heat and grease laden vapors in food facility.	<u>0.5</u>	<u>10/09/2024</u>	<u>Corrected On Site</u>

Inspection Date: 03/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration.	<u>0.5</u>	<u>03/08/2024</u>	<u>10/09/2024</u>
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>03/05/2024</u>	<u>10/09/2024</u>
K040: Wiping Cloths: Properly Used and Stored Ensure sanitizer wiping cloths are stored in sanitizer solution when not in active use.	<u>0.5</u>	<u>03/06/2024</u>	<u>10/09/2024</u>
K041: Plumbing: Proper Backflow Devices Ensure hot water is turned up at toilet room.	<u>0.5</u>	<u>03/08/2024</u>	<u>10/09/2024</u>
K044: Premises: Personal/Cleaning Items; Vermin-Proofing Ensure employee personal items are stored separate from food storage location.	<u>0.5</u>	<u>03/08/2024</u>	<u>10/09/2024</u>



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as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: TACOS EL VIEJON

Facility ID: FA0013813

Site Address: 2780 MAIN ST, MORRO BAY

Record ID: PR0019314

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed uncovered containers with food in prep cooler. Ensure all food products are stored so as to be protected from contamination at all times.	1.0	12/10/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels sitting on prep table at time of inspection. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	12/10/2024	Uncorrected as of 5/2/2025

Inspection Date: 06/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed uncovered containers with food in coolers. Ensure all food products are stored so as to be protected from contamination at all times.	1.0	06/03/2024	Corrected On Site
K035: Adequate/Approved Equipment/Utensils, Maintained Observed cardboard being used as side panel on prep table next to hand wash sink. Repair or replace.	0.5	08/03/2024	Uncorrected as of 5/2/2025

Inspection Date: 10/26/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Ensure all food items in walk in cooler are with sufficient protection to prevent cross contamination.	0.5	10/27/2023	06/03/2024
K035: Adequate/Approved Equipment/Utensils, Maintained Observed cardboard as side panel on prep table next to hand wash sink. Repair or replace.	0.5	11/09/2023	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.	0.5	10/27/2023	06/03/2024



Two Years of Retail Food Facility Inspection Results

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For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: TAJ PALACE CUISINE OF INDIA

Facility ID: FA0000727

Site Address: 795 FOOTHILL BLVD A, SAN LUIS OBISPO

Record ID: PR0000727

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/05/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized No sanitizer was measured in the final rinse of the kitchen dish machine. Repair the dish machine to ensure that the final rinse measures 50 ppm chlorine.	<u>3.0</u>		<u>Uncorrected as of 5/2/2025</u>
K023: No Rodents, Insects, Birds, or Animals Observed evidence of rodent activity in non critical areas of the facility. Clean and sanitize all affected areas. Remove any unused or unnecessary items to eliminate rodent harborage.	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed an accumulation of grease and grime on walls, ceiling and on equipment. The operator stated that the exhaust hood was in good working condition and was always in use when cooking, but that they make up air was disconnected. Operate the exhaust hood as designed to remove smoke, heat, grease laden vapors and odors.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 07/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Observed expired food safety manager certificate. Ensure the food facility owner or an employee has a valid/current food safety manager certificate. Renew and send copy when completed as per discussion.	<u>1.0</u>	<u>09/10/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K027: Food Separated and Protected Observed uncovered containers with food in walk in cooler. Ensure all food products are stored so as to be protected from contamination at all times.	<u>1.0</u>	<u>07/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.	<u>0.5</u>	<u>07/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified Observed bowl with food on floor in walk in cooler. Properly elevate food items/packages/container at least 6 inches above the floor.	<u>0.5</u>	<u>07/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>07/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed misc items cluttered up on shelves and prep tables. Ensure the premises is kept free of litter and items that are unnecessary to the operation and/or maintenance of the facility.	<u>0.5</u>	<u>07/24/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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Facility Name: TAP ROOM II

Facility ID: FA0008921

Site Address: 1395 VENDELS CIR, PASO ROBLES

Record ID: PR0015008

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Discontinue storing used hamburger scoop under cook line for future use. Ensure a new scoop is used each time raw hamburger is scooped or store in sanitizer bucket. (COS)	<u>3.0</u>	<u>10/16/2024</u>	<u>Corrected On Site</u>
K029: Toxic Substances Properly Identified, Stored, Used Label toxic spray bottles as to the contents of the containers.	<u>0.5</u>	<u>10/16/2024</u>	<u>Corrected On Site</u>

Inspection Date: 01/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>01/29/2024</u>	<u>10/16/2024</u>
K036: Equipment, Utensils and Linens: Storage and Use Ensure used mops are hung at mop hangers to dry.	<u>0.5</u>	<u>02/02/2024</u>	<u>10/16/2024</u>



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Facility Name: TAQUERIA EL GUERO

Facility ID: FA0015530

Site Address: 1122 CHORRO ST, SAN LUIS OBISPO

Record ID: PR0021003

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	04/25/2025	Uncorrected as of 5/2/2025
Observed compromised sub-floor in front of the three compartment sink. Flooring moved when walking over it. Ensure flooring is repaired. Manager told me they are currently gathering bids.			

Inspection Date: 11/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0

Inspection Date: 05/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K030: Food Storage; Food Storage Containers Identified	0.5	05/21/2024	Corrected On Site
Observed food in containers with lids being stored on the floor of the walk in refrigerator due to lack of space on well organized shelves. Ensure all food is stored 6 inches off of the floor.			

Inspection Date: 10/23/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K030: Food Storage; Food Storage Containers Identified	0.5	10/27/2023	05/21/2024
Ensure bulk food containers are labeled as to the contents of the container.			
K040: Wiping Cloths: Properly Used and Stored	0.5	10/27/2023	05/21/2024
Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.			

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Facility Name: TAQUERIA EL GUERO

Facility ID: FA0016282

Site Address: 711 DOLLIVER ST, PISMO BEACH

Record ID: PR0021852

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 06/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>06/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed heavy grease accumulation on the filters in the ventilation hood. Clean more frequently.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>06/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed front door propped open and a few flies inside facility. Facility does not have an enclosed kitchen and therefore needs to protect from entrance of vermin. Either keep doors closed, install screens, or install air curtains.			

Inspection Date: 07/10/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is conditionally approved to open. Ensure the following is corrected before opening to the public:

- Install batteries in the restroom paper towel dispensers
- Clean the ventilation hood filters
- Have the ventilation hood inspected by local fire department. Send inspection report to you inspector after completion



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Facility Name: TAQUERIA GUERRERO #2

Facility ID: FA0005233

Site Address: 1800 E GRAND AVE M, GROVER BEACH

Record ID: PR0015938

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>02/25/2025</u>	<u>Corrected On Site</u>
Observed rag and grill scraper around hand wash sink. Discontinue this practice. Ensure hand wash sinks are easily accessible at all times.			
K027: Food Separated and Protected	<u>1.0</u>	<u>02/26/2025</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed produce being stored next to raw shell eggs. Ensure all raw foods are stored below ready to eat foods. - Observed bowl being used to scoop bulk food. Ensure scoops with handles are used to scoop bulk food and handles are maintained out of contact with food to prevent cross contamination.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>02/27/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed open bag of rice in dry storage area. Ensure all bulk food is stored in a labeled container with a lid.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>02/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>02/27/2025</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility has a mop rack.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>02/25/2025</u>	<u>Uncorrected as of 5/2/2025</u>
See comments in sections 30 and 44.			

Inspection Date: 03/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>03/04/2024</u>	<u>Uncorrected as of 5/2/2025</u>
- REPEAT VIOLATION: Observed open bags of rice and spices in dry storage area. Ensure there is NO open food storage in this area. The dry storage room does not have approved flooring and it has an unenclosed ceiling. -Observed food items being stored on the floor of the walk-in freezer. Ensure all food is elevated 6 inches above ground.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>04/01/2024</u>	<u>02/25/2025</u>
Observed degrading cutting board on prep top refrigeration unit. Repair/replace. Ensure all equipment is commercial grade and maintained in good repair.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>03/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: " Observed no functional lights in hood system. Repair/replace. Ensure all lighting in hood ventilation is maintained in good repair. "			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>03/04/2024</u>	<u>02/25/2025</u>
Observed wiping cloths being kept on prep line. Ensure wiping cloths, when not in use, are kept in sanitizer solution.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>03/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: Observed mops being propped against the wall. Ensure mops are hung up to air dry without soiling walls or other equipment. Facility has a mop rack.			

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Facility Name: TAQUERIA GUERRERO #2

Facility ID: FA0005233

Site Address: 1800 E GRAND AVE M, GROVER BEACH

Record ID: PR0015938

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>03/04/2024</u>	<u>02/25/2025</u>

See comments in sections 30, 38 and 44.

Inspection Date: 09/01/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K005: Proper Handwash Procedures and Glove Use	<u>5.0</u>	<u>09/01/2023</u>	<u>Corrected On Site</u>

Discontinue use of latex gloves in food facilities. "The use of latex gloves is prohibited in FOOD FACILITIES and RETAIL FOOD establishments. Types of nonlatex gloves that may be used in a FOOD FACILITY or RETAIL FOOD establishment include, but are not limited to, nitrile, polyethylene, and vinyl." (113973(g)). Manager has other approved gloves to use and will be removing the box of latex gloves.

K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>09/01/2023</u>	<u>02/25/2025</u>

Observed open bag of rice in dry storage area. Ensure open bag is stored in an impermeable container since dry storage area is not fully sealed off.

K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>09/08/2023</u>	<u>03/04/2024</u>

1. Observed one compartment of the three compartment sink being used as a food preparation sink. Ensure only the food preparation sink is used for any food prep to prevent any cross contamination.

2. Observed degrading shelving, now exposing raw wood underneath. Repair/replace.

K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>09/04/2023</u>	<u>Uncorrected as of 5/2/2025</u>

Observed no functional lights in hood system. Repair/replace. Ensure all lighting in hood ventilation is maintained in good repair.

K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>09/01/2023</u>	<u>02/25/2025</u>

Observed mops being stored in mop bucket. Ensure mops are hung up to dry in mop rack to prevent mops from soiling other equipment.

K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>09/08/2023</u>	<u>03/04/2024</u>

Observed build up/grime on ceiling panels. Ensure all floors/walls/ceilings are maintained in good repair and clean. If panels begin to deteriorate any more, facility will need to repair/replace.



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Facility Name: TAQUERIA JALISCO

Facility ID: FA0006413

Site Address: 1912 CRESTON RD #C, PASO ROBLES

Record ID: PR0010081

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K016: Shell Stock: Quality, Storage, Tags Maintain shellfish certification tags with the original container until empty, and then maintain tags in chronological order on the premises for a period of not less than 90 days from the date of harvest.	2.0	06/14/2025	Uncorrected as of 5/2/2025
K027: Food Separated and Protected - Observed container with raw chicken sitting on a box of fresh produce. Discontinue storing raw food over ready to eat foods. Corrected on site. - Observed salsa containers without lids in the back refrigeration unit. Ensure that containers used for storing foods are covered to protect from contamination. Corrected on site.	1.0	03/14/2025	Corrected On Site
K030: Food Storage; Food Storage Containers Identified - Observed bucket of oysters and another bucket of beans on the floor, in the walk-in refrigerator. Elevate food items/packages/container at least 6 inches above the floor. Corrected on site.	0.5	03/14/2025	Corrected On Site
K036: Equipment, Utensils and Linens: Storage and Use - Properly secure the pressurized CO2 tank.	0.5	03/15/2025	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate The prep table refrigeration unit was missing its thermometer. Ensure that all refrigeration units have secondary thermometers. Corrected on site.	0.5	03/14/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	0.5	03/21/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violation: K027, K030, K036	2.0		Uncorrected as of 5/2/2025

Inspection Date: 11/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 86.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge Education and direction regarding proper cooling methods were given at the time of the inspection. All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours.	5.0	11/13/2024	Corrected On Site
K006: Adequate/Accessible Handwash Sinks, Supplies Observed a plastic bag over the hand sink preventing use. Operator removed bag. Hand sink was fully functional. Directed employees to wash hands during inspection.	3.0	11/13/2024	Corrected On Site

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Facility Name: TAQUERIA JALISCO

Facility ID: FA0006413

Site Address: 1912 CRESTON RD #C, PASO ROBLES

Record ID: PR0010081

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 86.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals	2.0	11/20/2024	Uncorrected as of 5/2/2025
Observed the follow violations: 1) A dead rodent carcass in a sticky trap behind the water heater. 2) Evidence of a past cockroach infestation. Numerous cockroach carcasses were observed near the water heater and along the wall behind the washing machine. No live cockroaches were observed. The operator is directed to clean and sanitize all affected areas.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	11/27/2024	Uncorrected as of 5/2/2025
Ensure employees obtain and renew food handler cards.			
K027: Food Separated and Protected	1.0	11/13/2024	Corrected On Site
Observed the following: 1) Raw shell eggs stored above ready to eat lettuce. Discontinue storing raw foods over ready to eat (COS). 2) Discontinue storing unprotected baskets of chips in the dining room. Customer self service food items must be protected from cross contamination.			
K030: Food Storage; Food Storage Containers Identified	0.5	11/15/2024	Uncorrected as of 5/2/2025
Observed bagged onions and boiled tomatoes in pot on floor under the hand sink. Discontinue storing food on the floor.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	11/15/2024	Uncorrected as of 5/2/2025
Obtain a probe thermometer to monitor the following: 1) Hot holding 2) Cooling foods to ensure proper methods. Refer to violation #1. 3) Unchained CO2 tanks. Ensure pressurized tanks are secured to a fixed location.			
K047: Signs Posted; Last Inspection Report Available	0.5		Uncorrected as of 5/2/2025
Store recent health inspection report on site available for customer and inspector review upon request.			

Inspection Date: 03/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.0

Overall Inspection Comments: Submit proof of repair for the food prep top unit. Ensure unit maintains 41F and below.

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	03/25/2024	Corrected On Site
Observed food prep top unit maintaining 46 F. Ice baths created until food prep top unit maintains 41F and below. Submit proof of service to EHS. Manager called service repair person during inspection.			
K016: Shell Stock: Quality, Storage, Tags	2.0	03/25/2024	Corrected On Site
Discontinue repackaging shell stock without shell stock tag or approved labeling.			
K027: Food Separated and Protected	1.0	03/26/2024	Uncorrected as of 5/2/2025
1. Ensure open baskets of tortilla chips are removed from customer waiting area to protect from potential cross contamination. 2. Ensure whole, uncut produce is not stored beside hand wash sink to prevent cross contamination.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	03/26/2024	Uncorrected as of 5/2/2025
Ensure CO2 tanks are secured to a fixed location.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	03/29/2024	11/13/2024
Ensure all light bulbs are either shatter proof/coated/or shielded to prevent contamination of food/equipment/utensils.			

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as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: TAQUERIA JALISCO

Facility ID: FA0006413

Site Address: 1912 CRESTON RD #C, PASO ROBLES

Record ID: PR0010081

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.0

Overall Inspection Comments: Submit proof of repair for the food prep top unit. Ensure unit maintains 41F and below.

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure employee personal items are stored separate from food prep and food storage locations.	0.5	03/26/2024	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure health inspection report is stored on site, available for inspector and customer review upon request.	0.5	03/26/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: 1. Ensure open baskets of tortilla chips are removed from customer waiting area to protect from potential cross contamination. 2. Ensure employee personal items are stored separate from food prep and food storage locations.	2.0	03/25/2024	11/13/2024

Inspection Date: 09/11/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use Discontinue eating in food prep areas.	2.0	09/11/2023	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized Ensure food contact surfaces/prep areas are cleaned and sanitized with 100 PPM bleach regularly.	3.0	09/11/2023	Corrected On Site
K016: Shell Stock: Quality, Storage, Tags Ensure shell stock tags remain with the original lot.	2.0	09/11/2023	Corrected On Site
K023: No Rodents, Insects, Birds, or Animals Flies observed in food prep areas. Ensure screens remain closed when in operation to prevent entrance of vermin/flies.	2.0	09/11/2023	Corrected On Site
K026: Approved Thawing Methods Used, Frozen Food Discontinue thawing raw meats/fish on counters. Ensure raw meats/fish are thawed in refrigeration unit at 41F, under cold running water or in microwave for immediate cooking.	0.5	09/11/2023	Corrected On Site
K027: Food Separated and Protected Ensure open baskets of tortilla chips are removed from customer waiting area to protect from potential cross contamination.	1.0	09/12/2023	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure employee personal items are stored separate from food prep and food storage locations.	0.5	09/12/2023	03/25/2024
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: 1. Ensure open baskets of tortilla chips are removed from customer waiting area to protect from potential cross contamination. 2. Ensure employee personal items are stored separate from food prep and food storage locations.	2.0	09/11/2023	03/25/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: TAQUERIA SAN MIGUEL

Facility ID: FA0014655

Site Address: 5 SANTA ROSA ST, SAN LUIS OBISPO

Record ID: PR0020114

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/19/2025

Type of Service Description: REINSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K009: Proper Cooling Methods

4.0

02/19/2025

Observed a 40 quart stock pot on the floor of the walk in cooler. The bean in the stock pot measured 90F after cooling for 18 hours.
The violation was corrected by the operator voluntarily discarding the food in the trash.

Inspection Date: 02/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 84.5

Overall Inspection Comments: This facility does not have adequate sinks required to perform tasks properly.

The following issues are pre-existing non-conforming:

- 1) The three compartment sink does not have dual drain boards.
- 2) The prep sink does not have a drainboard and no table is adjacent to facility food prep.
- 3) The facility does not have a janitorial sink.

Violation Item	Points Lost	Comply By Date	Complied On Date

K000: STORMWATER POLLUTION

0.0

Uncorrected as of 5/2/2025

No janitorial sink is available in the restaurant. The person in charge stated that they dump mop water into a grate in the patio. The operator is directed to discard the mop water into the sewer.

K001: Demonstration of Knowledge

5.0

Uncorrected as of 5/2/2025

No person onsite at the time of the inspection had knowledge of sanitizer.

No sanitizer bucket was set up, no knowledge of proper warewashing, no test strips, no knowledge of sanitizer types.

K007: Proper Hot and Cold Holding Temperatures

5.0

02/10/2025

- 1) Observed the following temperatures in the reach in cooler:

Pico de gallo 50 F, Chile Verde 50F, House made salsa 50 F.

- 2) Observed the following temperatures in the walk in cooler

Chile Verde 44 F, Pico De Gallo 47 F

Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F.

K009: Proper Cooling Methods

4.0

02/10/2025

- 1) Measured a pot of cooked potatoes on the prep table at 102F. The person in charge stated that the potatoes had been cooked 2.5 hours prior to the inspection.

- 2) Measured a large container of cooed rice in the walk cooler at 57F after cooling overnight.

- 3) Measured 20 quarts of cooked tomatillos at ambient temperature of 77F. The person in charge stated that the tomatillos had been cooked the night prior to the inspection.

- 4) Measured 30 quarts of cooked beans between 71F and 89F in the walk in cooler. The person in charge stated the beans had been cooked in the afternoon the day prior to the inspection.

This violation was corrected by an employee voluntarily discarding the food in the trash.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: TAQUERIA SAN MIGUEL

Facility ID: FA0014655

Site Address: 5 SANTA ROSA ST, SAN LUIS OBISPO

Record ID: PR0020114

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 84.5

Overall Inspection Comments: This facility does not have adequate sinks required to perform tasks properly.

The following issues are pre-existing non-conforming:

- 1) The three compartment sink does not have dual drain boards.
- 2) The prep sink does not have a drainboard and no table is adjacent to facility food prep.
- 3) The facility does not have a janitorial sink.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	02/11/2025	Uncorrected as of 5/2/2025
1) No food safety manager's certificate was available for review at the time of the inspection. Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. 2) Not every employee had food handler cards. Ensure all food employees have a valid/current food handler card/certificate.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5		Uncorrected as of 5/2/2025
Observed an excessive accumulation of grease in the exhaust hood. Observed gaps between the grease filters. Operate the exhaust hood as designed to remove smoke, odors, and grease laden vapors. Be sure that filters are tight fitting without gaps where grease can escape into the ducting.			

Inspection Date: 10/30/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: Multiple repeat violations were observed. Promptly and permanently correct noted violations. Hire a construction professional, or devise methods to close up all areas open to pests.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	11/30/2023	Uncorrected as of 5/2/2025
No Food Safety Manager certificate on site. Our records show a valid certification for "Alberto" will expire on 10/16/24. If this person is still the Food Safety Manager for the facility, obtain a copy of the certificate to keep on site at the facility. Obtain a new current certification to keep on site if there is a new Food Manager.			
K030: Food Storage; Food Storage Containers Identified	0.5	10/31/2023	Uncorrected as of 5/2/2025
Maintain accurate labels on all bulk food containers and any food is removed from the original labeled packaging.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	10/31/2023	Uncorrected as of 5/2/2025
Provide chlorine test strips and train staff to use regularly to maintain 100 ppm sanitizer solutions.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	10/31/2023	Uncorrected as of 5/2/2025
The food preparation sink is lacking an adjacent work counter. Space limitations may interfere with installation. Speak with your inspector when you have devised a solution to attain compliance.			
K039: Thermometers Provided and Accurate	0.5	10/31/2023	Uncorrected as of 5/2/2025
Maintain accurate and visible thermometers at the front of refrigerators. If thermometers get pushed to the back of the unit, they cannot be monitored, and only measure the coldest part of the refrigerator. Train staff to maintain thermometers correctly, and to monitor regularly.			
K041: Plumbing; Proper Backflow Devices	0.5	10/31/2023	Uncorrected as of 5/2/2025
Correct the air gaps for equipment that have lines running into the floor sink.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	10/31/2023	Uncorrected as of 5/2/2025
The premises is not rodent/pest proof. Walls are in disrepair and baseboard areas have areas of possible entry or harborage. Large gaps at doors and other areas allow entry of pests. Repair and close up any gaps or holes greater than 1/4 inch.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: TAQUERIA SAN MIGUEL

Facility ID: FA0014655

Site Address: 5 SANTA ROSA ST, SAN LUIS OBISPO

Record ID: PR0020114

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/30/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: Multiple repeat violations were observed. Promptly and permanently correct noted violations. Hire a construction professional, or devise methods to close up all areas open to pests.

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Floors throughout the facility are in major disrepair, and replacement is needed. Contact your inspector before proceeding to ensure current code compliance.	<u>0.5</u>	<u>10/31/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) #24, #30, #34, #35, #39, #41, #45	<u>2.0</u>	<u>10/30/2023</u>	<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: TAQUERIA SAN MIGUEL

Facility ID: FA0016619

Site Address: 350 W GRAND AVE, GROVER BEACH

Record ID: PR0022224

Program Description: HR15 - RETAIL MKT (UNDER 150 SF) - FULL PREP

Inspection Date: 01/08/2025

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: All major violations from the 12/4/2024 inspection have been corrected. Continue working on the remaining minor violations listed on this report.

Violation Item	Points Lost	Comply By Date	Complied On Date
K000: STORMWATER POLLUTION	0.0		Uncorrected as of 5/2/2025
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	01/08/2025	Uncorrected as of 5/2/2025
Unable to locate or verify food safety certifications for all employees. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections.			
K027: Food Separated and Protected	1.0	01/08/2025	Uncorrected as of 5/2/2025
Install a 6 inch high metal splash guard between the food preparation sink and 3-compartment sink.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	01/08/2025	Uncorrected as of 5/2/2025
Obtain chlorine sanitizer test strips to ensure 100ppm chlorine sanitizer.			
K042: Proper Waste Disposal; Facilities Maintained	0.5	01/08/2025	Uncorrected as of 5/2/2025
Observed grease and waste water in the storm drain outside the facility. Immediately discontinue dumping or draining waste water into storm drains. Ensure waste water is disposed of in the sanitary sewer (toilet or floor drains). Facility does not have a mop sink. If waste water continues to be disposed of incorrectly, a mop sink will be required to be installed.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	01/08/2025	Uncorrected as of 5/2/2025

- Observed side doors propped open without screens. Either install tight fitting screens or keep doors closed to prevent entrance of vermin.
- Continue to work on installing a self closing pass through window or screen at the service window.

Inspection Date: 12/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 81.5

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K000: STORMWATER POLLUTION	0.0	12/04/2024	01/08/2025
K001: Demonstration of Knowledge	5.0	12/04/2024	01/08/2025
Employees lack knowledge of food safety practices in several areas as listed on this report. Immediately train employees and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.			
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	12/04/2024	01/08/2025
Observed no paper towels inside the employee restroom. Ensure paper towels are available for hand washing at all times.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	12/04/2024	Corrected On Site
Facility had no sanitizer set up in the kitchen but was actively preparing foods. Ensure a sanitizer solution of 100ppm chlorine or 200ppm quaternary ammonium is prepared BEFORE beginning any type of food preparation. Sanitizer solution shall be changed every 4 hours or more often if needed. Check using the appropriate test strips. Corrected on site.			
K023: No Rodents, Insects, Birds, or Animals	2.0	12/04/2024	01/08/2025
Immediately discontinue using fly strips. These are not approved for food facilities. Contact a licensed pest control company for treatment.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>
Facility Name: TAQUERIA SAN MIGUEL
Facility ID: FA0016619
Site Address: 350 W GRAND AVE, GROVER BEACH
Record ID: PR0022224
Program Description: HR15 - RETAIL MKT (UNDER 150 SF) - FULL PREP
Inspection Date: 12/04/2024
Type of Service Description: REGULAR INSPECTION
Inspection Result Description: SIGNIFICANT VIOLATIONS
Department Action Description: TO BE RE-INSPECTED
Score: 81.5

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By	Date Complied On
K026: Approved Thawing Methods Used, Frozen Food	0.5	12/04/2024	01/08/2025
Immediately discontinue thawing meats in the 3-compartment sink. Utilize the food preparation sink for its intended purpose. Improper thawing method also observed. Thaw potentially hazardous foods by one of these methods:			
1. Under cool (below 70 degrees F) potable running water for a period not to exceed 2 hours. Water shall be of sufficient velocity to flush loose food particles into the sink drain.			
2. In refrigeration units (usually overnight).			
3. In a microwave oven.			
4. As part of the cooking process.			
K027: Food Separated and Protected	1.0	12/04/2024	01/08/2025
- Observed several containers of food inside refrigeration units without lids. Ensure food is covered to prevent cross contamination.			
- Install a 6 inch high metal splash guard between the food preparation sink and 3-compartment sink. This is a conditional approval that was not met.			
K030: Food Storage; Food Storage Containers Identified	0.5	12/04/2024	01/08/2025
Observed crates of produce directly on the floor in the back room. Ensure food is kept at least 6 inches off the floor at all times.			
K033: Nonfood-Contact Surfaces Clean	0.5	12/04/2024	01/08/2025
Observed excessive food debris and grime buildup on the inside and outside of equipment (fridges, cookline, shelving, etc). Ensure all surfaces are maintained clean.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	12/04/2024	01/08/2025
- Immediately discontinue thawing meats in the 3-compartment sink. The 3-compartment sink is to be used for washing dishes only. Discontinue washing dishes in the food preparation sink and stacking them on the sink to dry.			
- Obtain chlorine sanitizer test strips to ensure 100ppm chlorine sanitizer.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	12/04/2024	01/08/2025
Observed excessive grease accumulation inside the ventilation hood. Clean more frequently to prevent fire risk.			
K040: Wiping Cloths: Properly Used and Stored	0.5	12/04/2024	01/08/2025
Discontinue using wiping cloths for multiple purposes that could promote cross contamination. Store in-use wiping cloths in a sanitizer solution between uses.			
K042: Proper Waste Disposal; Facilities Maintained	0.5	12/04/2024	01/08/2025
Observed grease and waste water in the storm drain outside the facility. Employee stated this is where they dump the mop water. Immediately discontinue dumping waste water into storm drains. Ensure waste water is disposed of in the sanitary sewer (toilet or floor drains). Facility does not have a mop sink. If waste water continues to be disposed of incorrectly, a mop sink will be required to be installed.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	12/04/2024	01/08/2025
- The pass through window does not have a screen and is allowing flies inside. Install the required screen on the pass through window. This was a conditional approval that was not met. Ensure the pass through window meets the following requirements:			
(114259.2) Passthrough window service openings shall be limited to 216 square inches each. The service openings shall not be closer together than 18 inches. Each opening shall be provided with a solid or screened window, equipped with a self-closing device. Screening shall be at least 16 mesh per square inch. Passthrough windows of up to 432 square inches are APPROVED if equipped with an air curtain device. The counter surface of the service openings shall be SMOOTH and EASILY CLEANABLE.			
- Observed side doors propped open without screens. Either install tight fitting screens or keep doors closed to prevent entrance of vermin.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: TAQUERIA SAN MIGUEL

Facility ID: FA0016619

Site Address: 350 W GRAND AVE, GROVER BEACH

Record ID: PR0022224

Program Description: HR15 - RETAIL MKT (UNDER 150 SF) - FULL PREP

Inspection Date: 12/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 81.5

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date

K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	12/04/2024	01/08/2025

Floors throughout facility are in need of cleaning. Pay special attention to the hard to reach areas underneath sinks and equipment.

Inspection Date: 02/07/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is conditionally approved to operate. Ensure the following is corrected by the next inspection date:

- Install a 6 inch high metal splash guard between the food preparation sink and the 3-compartment sink
- Ensure the pass through window meets the following requirements:
(114259.2) Passthrough window service openings shall be limited to 216 square inches each. The service openings shall not be closer together than 18 inches. Each opening shall be provided with a solid or screened window, equipped with a self-closing device. Screening shall be at least 16 mesh per square inch. Passthrough windows of up to 432 square inches are APPROVED if equipped with an air curtain device. The counter surface of the service openings shall be SMOOTH and EASILY CLEANABLE.
- Repair the stainless steel paneling inside the hood that is pulling away from the wall
- Facility does not have access to a mop sink or space to install one. Ensure waste water is disposed of in the sanitary sewer via a floor drain or toilet.
- Within 60 days ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card within 30 days. Keep copies on site.
- Once received, post the 2024 Health Permit in an easily visible location



Two Years of Retail Food Facility Inspection Results

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Facility Name: TAQUERIA SANTA CRUZ INC. #2

Facility ID: FA0013882

Site Address: 862 FOOTHILL BLVD, SAN LUIS OBISPO

Record ID: PR0019371

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies No hand soap was available from the warewashing area hand sink. Provide approved handwashing cleanser and towels or drying device in dispensers at or adjacent to each hand washing facility.	3.0	12/26/2024	Uncorrected as of 5/2/2025
K007: Proper Hot and Cold Holding Temperatures 1) Observed numerous containers of crema stored in the walk in cooler at 48F. The person in charge stated that the containers had been split from a larger container 5 hours ago. The violation was corrected by rapidly cooling the food to 41 F. 2) Observed the walk in cooler farthest from the front of the facility holding at 43F. Refer to violation 35 for additional details.	3.0	12/26/2024	Uncorrected as of 5/2/2025
K009: Proper Cooling Methods Observed several containers of cooked meat between 92F and 106F cooling on a prep table without an approved method. The person in charge stated that the food had been placed on the prep table 2 hours prior to the inspection. Observed a pot of sauce at 135F without any intervention, cooling on a prep table. The person in charge stated the pot had been cooling for 2 hours. The violation was corrected by beginning active cooling and moving the sauce to the walk in cooler. The violation was corrected by moving the food to the walk in cooler to rapidly cool to 41F within 4 hours. Education and direction regarding proper cooling was given at the time of the inspection.	2.0	12/26/2024	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification 1) No valid Food Safety Manager's Certificate was available for review at the time of the inspection. Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. 2) Not all employees had food handler cards at the time of the inspection. Ensure all food employees have a valid/current food handler card/certificate.	1.0		Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed the walk in cooler farthest from the front of the facility holding 43 F. The operator is directed to repair the cooler to ensure that food is held at 41 F.	0.5	12/26/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured CO2 cylinders. Properly secure the pressurized CO2 tank.	0.5	12/26/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed wet towels stored outside the sanitizer bucket when not in use. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	12/26/2024	Corrected On Site



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: TAREK ZAKARIA DBA PIZZA EXPRESS

Facility ID: FA0014309

Site Address: 8220 EL CAMINO REAL, ATASCADERO

Record ID: PR0019779

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 03/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K033: Nonfood-Contact Surfaces Clean Observed food debris accumulation in the refrigeration units. Ensure all nonfood-contact surfaces are maintained clean.	<u>0.5</u>	<u>04/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1. Observed duct tape near the handwashing sink. This no longer renders smooth and easily cleanable. 2. Observed a window like wall cut out near the dry storage room. Ensure that it is repaired and/or sealant is used to make a flush finish, to prevent any vermin harborage.	<u>0.5</u>	<u>12/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>

**Ensure all walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint.

Inspection Date: 06/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Vinyl tile on back side of prep. refrigerator is missing and separating in some areas. Repair/replace vinyl tiles to render smooth and easily cleanable.	<u>0.5</u>	<u>07/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Replace lighting covers in rear kitchen prep area.	<u>0.5</u>	<u>06/28/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>06/24/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: TARGET T1120

Facility ID: FA0001073

Site Address: 2305 THEATRE Dr, PASO ROBLES

Record ID: PR0001073

Program Description: LR13 - RETAIL MKT (5,001- 10,000 SF) - MINIMAL PREP

Inspection Date: 07/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K049: Permits Available Post the 2024 Health Permit in a conspicuous location.	<u>0.5</u>	<u>07/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: 1. Post the 2024 Health Permit in a conspicuous location.	<u>2.0</u>	<u>07/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 07/14/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K047: Signs Posted; Last Inspection Report Available ENsure health inspection report is stored on site and available for review upon request.	<u>0.5</u>	<u>07/21/2023</u>	<u>07/19/2024</u>
K049: Permits Available Post 2023 Health Permit in conspicuous location.	<u>0.5</u>	<u>07/21/2023</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: TARGET T2759

Facility ID: FA0008753

Site Address: 11990 Los Osos Valley RD, San Luis Obispo

Record ID: PR0014703

Program Description: MR13 - RETAIL MKT (5,001- 10,000 SF) - MODERATEPREP

Inspection Date: 07/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Observed dust accumulation on netting in walk in refrigeration units. Ensure all nonfood-contact surfaces are maintained clean.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed light out under hood system. Repair or replace.	<u>0.5</u>	<u>07/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Ensure secondary thermometers are installed in all refrigeration units holding potentially hazardous foods.	<u>0.5</u>	<u>07/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices Observed water temperature at 85F in toilet room off of the fire isle. Ensure the water temperature is 100-104 F. Corrected on site.	<u>0.5</u>	<u>07/18/2024</u>	<u>Corrected On Site</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: TASTE CRAFT EATERY

Facility ID: FA0014405

Site Address: 810 11TH ST, PASO ROBLES

Record ID: PR0019883

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized 0 PPM quat sanitizer measured in sanitizer buckets at cook line. Ensure 200 PPM quat is available to wipe food contact surfaces. (COS)	<u>3.0</u>	<u>02/04/2025</u>	<u>Corrected On Site</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Store Food Managers Certificate on site, available for Inspector review upon request.	<u>1.0</u>	<u>03/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K032: Food Properly Labeled & Honestly Presented Ensure bulk food bins are labeled as to the contents of the containers. (COS)	<u>0.5</u>	<u>02/04/2025</u>	<u>Corrected On Site</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Clean and degrease flooring under and behind the cook line.	<u>0.5</u>	<u>02/11/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Store recent health inspection report on site, available for inspector and customer review upon request.	<u>0.5</u>	<u>02/05/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: 1. Store recent health inspection report on site, available for inspector and customer review upon request.	<u>2.0</u>	<u>02/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 07/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Ensure employee personal items are stored separate from prepared foods. (COS)	<u>1.0</u>	<u>07/09/2024</u>	<u>Corrected On Site</u>
K038: Approved Lighting/Ventilation: Adequate, Used Clean and degrease hood system regularly.	<u>0.5</u>	<u>07/19/2024</u>	<u>02/04/2025</u>
K047: Signs Posted; Last Inspection Report Available Store recent health inspection report on site, available for inspector and customer review upon request.	<u>0.5</u>	<u>07/10/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 10/23/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** TASTE CRAFT EATERY**Facility ID:** FA0014405**Site Address:** 810 11TH ST, PASO ROBLES**Record ID:** PR0019883**Program Description:** HR25 - RESTAURANT (SEATING 51 +) - FULL PREP**Inspection Date:** 10/23/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 94.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	10/23/2023	Corrected On Site
Middle food prep top refrigeration unit not in working order. Employees were aware and created ice baths to hold foods during service at 41F. Repair or replace food prep top unit. Ensure temperatures are maintained at 41F and below.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	10/23/2023	Corrected On Site
0 PPM quat sanitizer was dispersing from automatic dispenser. Employee replaced line and 200 PPM quat dispensed from unit at end of inspection. (COS)			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: TASTE CRAFT EATERY

Facility ID: FA0015752

Site Address: 2550 BROAD ST, SAN LUIS OBISPO

Record ID: PR0021254

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/23/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Observed grime accumulating in the ice machine. Clean, sanitize, and maintain clean.	0.5	04/23/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed spilled food under shelving in the walk in refrigerator. Ensure floors, walls, and ceiling are maintained clean.	0.5	04/23/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS; -Observed grime accumulating in the ice machine. Clean, sanitize, and maintain clean. -Observed spilled food under shelving in the walk in refrigerator. Ensure floors, walls, and ceiling are maintained clean.	2.0	04/23/2025	Uncorrected as of 5/2/2025

Inspection Date: 11/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Observed grime accumulating in the ice machine. Clean, sanitize, and maintain clean.	0.5	11/05/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed main refrigerator on the cook line (opposite the stoves) to be at 50 degrees F. Manager explained they had been prepping food, opening the refrigerator doors a lot. Monitor refrigerator to ensure it maintains 41 degrees F or below. Use time as a public health control and store food overnight in the walk in refrigerator in the mean time. Have refrigerator repaired or replaced if it cannot hold temp.	0.5	11/05/2024	Corrected On Site
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed spilled food under shelving in the walk in refrigerator and dust accumulating on the fan guard. Ensure floors, walls, and ceiling are maintained clean.	0.5	11/05/2024	Uncorrected as of 5/2/2025

Inspection Date: 05/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K033: Nonfood-Contact Surfaces Clean 1) Observed mold like substance on the inside of the ice machine on the non food contact surface. Clean and sanitize. 2) Observed dust accumulating on the fan guards in the walk in refrigerator. Clean and sanitize.	0.5	05/25/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: TASTE CRAFT EATERY

Facility ID: FA0015752

Site Address: 2550 BROAD ST, SAN LUIS OBISPO

Record ID: PR0021254

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/13/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed boxes on floor in walk in cooler. Properly elevate food items/packages/container at least 6 inches above the floor.	<u>0.5</u>		<u>10/13/2023</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed cold prep unit door inoperable. Ensure equipment is maintained functional and in good repair.	<u>0.5</u>	<u>11/13/2023</u>	<u>05/21/2024</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1) Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage locations. 2) Ensure mop is placed in a position that allows it to air dry.	<u>0.5</u>	<u>10/16/2023</u>	<u>05/21/2024</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Thoroughly clean and maintain all floor drains. 2) Discontinue use of cardboard under rubber mats.	<u>0.5</u>	<u>10/27/2023</u>	<u>05/21/2024</u>



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
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FA0011805

PR0017158

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: TASTE IN THE ALLEY, PASO ROBLES

Facility ID: FA0011805

Site Address: 1211 PINE ST STE B, PASO ROBLES

Record ID: PR0017158

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 04/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



County of San Luis Obispo
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2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
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FA0008383

PR0014170

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: TASTE OF THE VALLEYS

Facility ID: FA0008383

Site Address: 911 PRICE ST STE A, PISMO BEACH

Record ID: PR0014170

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 08/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K047: Signs Posted; Last Inspection Report Available

0.5

08/12/2024

Corrected On Site

No hand washing sign in the restroom at start of inspection. Ensure a hand washing sign is posted at all times. Hand sign provided by inspector during inspection. Corrected on site.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: TASTY THAI

Facility ID: FA0015323

Site Address: 161 TRAFFIC WY, ARROYO GRANDE

Record ID: PR0020733

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed hand wash sink being used for food prep. Discontinue this practice. Ensure hand wash sinks are only used for hand washing purposes. Corrected on site.	3.0	02/10/2025	Corrected On Site
K027: Food Separated and Protected Repeat Violation: Observed plastic container being used as a scoop in bulk food. Ensure scoops with handles are used for bulk food dispensing and handles are kept out of contact with food to prevent cross contamination.	1.0	02/12/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed large amounts of grease in hood system. Ensure hood system is maintained clean. Facility has a company scheduled to come out for inspection/cleaning.	0.5	02/24/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 27.	2.0	02/10/2025	Uncorrected as of 5/2/2025

Inspection Date: 03/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.	3.0	03/07/2024	Corrected On Site
K027: Food Separated and Protected Observed plastic container being used as a scoop in bulk food. Ensure scoops with handles are used for bulk food dispensing and handles are kept out of contact with food to prevent cross contamination.	1.0	03/07/2024	02/10/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed personal cup near prep line. Ensure personal cups have lids and are stored off of prep line to prevent any cross contamination.	0.5	03/07/2024	02/10/2025
K047: Signs Posted; Last Inspection Report Available Observed no hand wash sign at prep line hand wash sink. Ensure all hand washing sinks have a hand wash sign posted.	0.5	03/08/2024	02/10/2025

Inspection Date: 09/05/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** TASTY THAI**Facility ID:** FA0015323**Site Address:** 161 TRAFFIC WY, ARROYO GRANDE**Record ID:** PR0020733**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 09/05/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 99.0 [Award of Excellence Issued](#)**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>09/05/2023</u>	<u>03/07/2024</u>
Observed no sanitizer test strips on site. Ensure facility has sanitizer test strips to properly measure sanitizer concentration.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed some grime on refrigeration handle. Ensure equipment is maintained clean.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: TEACH ELEMENTARY

Facility ID: FA0010967

Site Address: 145 GRAND AVE, SAN LUIS OBISPO

Record ID: PR0016598

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/31/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K024: Person In Charge Present and Performs Duties; Valid Certification

1.0

09/27/2024

Uncorrected as of 5/2/2025

Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.

Inspection Date: 04/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations found during time of inspection. All food is prepared off-site at Laguna Middle School.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 12/04/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

12/04/2023

04/26/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: **TEMPLETON DONUTS PLUS**

Facility ID: FA0000560

Site Address: 70 MAIN ST, TEMPLETON

Record ID: PR0000560

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: **10/30/2024**

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: **99.0** Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	10/30/2024	
K035: Adequate/Approved Equipment/Utensils, Maintained Clean and sanitize freezer base of food debris accumulation.	0.5	11/08/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Clean floors, under equipment, of food debris accumulation.	0.5	11/08/2024	Uncorrected as of 5/2/2025

Inspection Date: **01/09/2024**

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: **100.0** Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD	0.0	01/09/2024	10/30/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: TEMPLETON ELEMENTARY SCHOOL

Facility ID: FA0000914

Site Address: 215 8TH ST, TEMPLETON

Record ID: PR0000914

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

03/10/2025

Inspection Date: 09/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

09/04/2024

03/10/2025

Inspection Date: 02/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

02/28/2024

09/04/2024

Inspection Date: 08/29/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

08/29/2023

02/28/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: TEMPLETON HIGH SCHOOL

Facility ID: FA0000364

Site Address: 1200 S MAIN ST, TEMPLETON

Record ID: PR0000364

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

09/04/2024

Inspection Date: 02/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

02/28/2024

09/04/2024

Inspection Date: 12/13/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 08/03/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 100.0

Overall Inspection Comments: Kitchen has Health Department's approval to operate once the following items are complete:

-Provide wall mounted single service paper towel dispenser at hand wash sink in kitchen.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: TEMPLETON MARKET & DELI

Facility ID: FA0002903

Site Address: 390 MAIN ST, TEMPLETON

Record ID: PR0001470

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 12/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K009: Proper Cooling Methods Observed stock pot full of potatoes, cooling in walk-in refrigeration unit. Discontinue cooling PHF using unapproved methods. All PHF shall be rapidly cooled, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours. Employee corrected violation during inspection.	2.0	12/11/2024	Corrected On Site
K030: Food Storage; Food Storage Containers Identified Discontinue storing foods on the floor of the walk-in freezer and refrigeration units. Employee corrected violation on site.	0.5	12/11/2024	Corrected On Site
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure employee personal items are stored away from food preparation/storage locations.	0.5	12/12/2024	Uncorrected as of 5/2/2025

Inspection Date: 04/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized 0 PPM chlorine measured in sanitizer buckets in food prep area. Employee created 100 PPM chlorine sanitizer during inspection. Ensure 100 PPM chlorine is used to clean and sanitize food contact surfaces. (COS)	3.0	04/24/2024	Corrected On Site
K030: Food Storage; Food Storage Containers Identified Ensure frozen, raw meats are stored below ready to eat foods. Employee corrected violation on site.	0.5	04/24/2024	Corrected On Site
K034: Warewashing Facility/Test Strips: Adequate, Used Ensure chlorine sanitizer test strips are obtained and used to monitor 100PPM chlorine in sanitizer solution.	0.5	04/26/2024	12/11/2024

Inspection Date: 09/27/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	09/27/2023	04/24/2024
K030: Food Storage; Food Storage Containers Identified Ensure food is stored 6" up off floor in the walk-in freezer.	0.5	09/28/2023	04/24/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: TEMPLETON MERCANTILE

Facility ID: FA0015351

Site Address: 508 MAIN ST, TEMPLETON

Record ID: PR0020762

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/17/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 85.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Employee voluntarily discarded six, whole cooked tri-tip steaks, as they had been left on cooling rack over night. Ensure potentially hazardous foods are maintained at 135F or higher or 41F and below.	3.0	03/17/2025	Corrected On Site
K011: Proper Reheating Procedures for Hot Holding Observed pulled pork and beans in hot holding unit at 90F. Employee reheated both food items to 165F and then placed in hot holding unit to maintain at 135F. Properly reheat all previously cooked potentially hazardous foods (PHF) according to established time and temperature criteria prior to placing in hot holding equipment.	4.0	03/17/2025	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized Quat sanitizer bucket located on cook line measure 0 PPM. Employee replaced with new quat, measured at 200 PPM.	3.0	03/17/2025	Corrected On Site
K029: Toxic Substances Properly Identified, Stored, Used Ensure toxic substance spray bottles are labeled as to the contents of the containers.	0.5		Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Ensure scoops with handles are used to obtain food from bulk food storage bins.	0.5	03/21/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Ensure secondary thermometers are installed in all refrigeration units, as required.	0.5	03/18/2025	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Provide secondary thermometer in all refrigeration units.	0.5	03/21/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Discontinue storing employee personal items among cooking equipment. Ensure personal items are stored separate from foods and cooking equipment.	0.5	03/18/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: 1. Ensure secondary thermometers are installed in all refrigeration units, as required. 2. Ensure toxic substance spray bottles are labeled as to the contents of the containers.	2.0	03/17/2025	Uncorrected as of 5/2/2025

Inspection Date: 08/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies 1. Ensure both the Pig Iron and Club Car Bar have paper towels dispensers installed at the hand wash sinks. 2. Ensure pump soap is available for use at all times. Employee filled pump soap dispenser during inspection. (COS)	3.0	08/29/2024	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure Food Handler cards and Food Managers Certificate are available for review upon request.	1.0	09/06/2024	03/17/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: TEMPLETON MERCANTILE

Facility ID: FA0015351

Site Address: 508 MAIN ST, TEMPLETON

Record ID: PR0020762

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 08/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Ensure toxic substance spray bottles are labeled as to the contents of the containers.	<u>0.5</u>	<u>09/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Ensure secondary thermometers are installed in all refrigeration units, as required.	<u>0.5</u>	<u>09/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Replace missing floor drain cover in the dish washing area.	<u>0.5</u>	<u>09/06/2024</u>	<u>03/17/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure the recent health inspection report is available upon request.	<u>0.5</u>	<u>08/30/2024</u>	<u>03/17/2025</u>

Inspection Date: 01/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure hand wash stations have paper towel dispensers installed and stocked for use at all times.	<u>3.0</u>	<u>01/18/2024</u>	<u>Corrected On Site</u>
K014: Food Contact Surfaces: Clean and Sanitized 0 PPM chlorine dispensed from automatic dish machine at the saloon bar. Ensure bar ware is cleaned and sanitized at the main dish machine, nearest kitchen, or use the three compartment sink to wash, rinse and sanitize food contact equipment.	<u>3.0</u>	<u>01/18/2024</u>	<u>Corrected On Site</u>
K018: HACCP/Variance Required: Approved/Records Kept Ensure vacuum sealed foods are removed from use as the facility does not have an approved HACCP plan or records kept. Discontinue vacuum sealing foods until HACCP is obtained/implemented OR vacuum seal products, date label and store at 41F and below and use within 48 hours.	<u>2.0</u>	<u>01/18/2024</u>	<u>Corrected On Site</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Ensure fan blade covers in large walk-in refrigeration unit are cleaned of debris, to prevent cross contamination.	<u>0.5</u>	<u>01/25/2024</u>	<u>08/29/2024</u>
K038: Approved Lighting/Ventilation: Adequate, Used Replace lights out under hood system.	<u>0.5</u>	<u>01/25/2024</u>	<u>08/29/2024</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Repair or replace missing floor tiles at the saloon bar.	<u>0.5</u>	<u>02/08/2024</u>	<u>08/29/2024</u>

Inspection Date: 07/13/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified 1. Label bulk food bins as to the contents of the containers. 2. Ensure food is stored 6" up off floor in walk-in freezer. 3. Ensure scoops with handles are used to obtain foods from bulk food bins.	<u>0.5</u>	<u>07/21/2023</u>	<u>01/18/2024</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: TEMPLETON MERCANTILE

Facility ID: FA0015351

Site Address: 508 MAIN ST, TEMPLETON

Record ID: PR0020762

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 07/13/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Clean and sanitize refrigeration units throughout of food debris and grime build up.	<u>0.5</u>	<u>07/21/2023</u>	<u>01/18/2024</u>
K039: Thermometers Provided and Accurate Ensure all refrigeration units have secondary thermometers to monitor 41F and below.	<u>0.5</u>	<u>07/21/2023</u>	<u>01/18/2024</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Ensure fly fans are installed at doors that remain open where food prep and food storage is located or ensure doors remain closed to prevent entrance of vermin. PERMANENT FOOD FACILITIES SHALL BE FULLY ENCLOSED WITH PERMANENT FLOORS, WALLS AND CEILING. FLOORS, WALLS AND C SURFACES MUST BE DURABLE, SMOOTH, NONABSORBENT AND KEPT CLEAN AND IN GOOD REPAIR.	<u>0.5</u>	<u>08/04/2023</u>	<u>01/18/2024</u>
K049: Permits Available Post 2023 health permit in conspicuous location.	<u>0.5</u>	<u>07/21/2023</u>	<u>01/18/2024</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>07/13/2023</u>	<u>01/18/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: TEMPLETON MIDDLE SCHOOL

Facility ID: FA0006402

Site Address: 925 OLD COUNTY RD, TEMPLETON

Record ID: PR0010062

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

03/10/2025

Inspection Date: 09/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

09/04/2024

03/10/2025

Inspection Date: 02/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

02/28/2024

09/04/2024

Inspection Date: 08/29/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

08/29/2023

02/28/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: **TEMPLETON PIZZA**

Facility ID: FA0006821

Site Address: 98 S MAIN ST #C, TEMPLETON

Record ID: PR0010560

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: **03/06/2025**

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: **99.5** Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	03/06/2025	
K026: Approved Thawing Methods Used, Frozen Food	0.5	03/06/2025	Corrected On Site
Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.			

Inspection Date: **08/29/2024**

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: **96.5**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	09/06/2024	03/06/2025
Repair, replace or remove broken refrigeration equipment.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	08/30/2024	03/06/2025
Replace light out in toilet room.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	09/06/2024	03/06/2025
Observed exposed wood and missing FRP by the hand wash sink in the kitchen. Repair the wall so that it is smooth, non-absorbent, and easily cleanable.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	08/29/2024	03/06/2025
REPEAT VIOLATION: 1. Observed exposed wood and missing FRP by the hand wash sink in the kitchen. Repair the wall so that it is smooth, non-absorbent, and easily cleanable.			

Inspection Date: **02/21/2024**

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: **94.0**

Overall Inspection Comments: Discontinue frying foods/cooking foods without adequate hood system. Remove fryers from facility.

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected	1.0	02/22/2024	08/29/2024
Ensure raw meats are stored below ready to eat foods in refrigeration units.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5	02/22/2024	08/29/2024
Discontinue use of household bug spray in food facility. Ensure licensed pest control is used in permitted food facility.			
K033: Nonfood-Contact Surfaces Clean	0.5	02/23/2024	08/29/2024
Discontinue use of cardboard to line shelving as it is not easily cleanable.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: TEMPLETON PIZZA

Facility ID: FA0006821

Site Address: 98 S MAIN ST #C, TEMPLETON

Record ID: PR0010560

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 02/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: Discontinue frying foods/cooking foods without adequate hood system. Remove fryers from facility.

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>02/23/2024</u>	<u>08/29/2024</u>
1. Repair or replace broken food prep top unit. Clean and sanitize when not in use to prevent vermin attraction.			
2. Repair or replace leaking water heater in toilet room.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>02/22/2024</u>	<u>08/29/2024</u>
Discontinue use of fryer outside of a hood system. Clean and sanitize grease accumulation on wall behind fryer.			
K043: Approved Toilets: Maintained, Accessible, Clean	<u>0.5</u>	<u>03/08/2024</u>	<u>08/29/2024</u>
1. Discontinue storing toilet tissue on counter. Ensure toilet tissue is stored inside dispenser.			
2. Replace missing exhaust fan in the toilet room.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>02/28/2024</u>	<u>03/06/2025</u>
1. Observed exposed wood and missing FRP by the hand wash sink in the kitchen. Repair the wall so that it is smooth, non-absorbent, and easily cleanable.			
2. Clean food debris from under CIP equipment and shelving in the ware wash room.			
3. Repair or replace degrading flooring in walk-in refrigeration unit.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>02/21/2024</u>	<u>08/29/2024</u>
REPEAT VIOLATIONS:			
1. Discontinue use of fryer outside of a hood system. Clean and sanitize grease accumulation on wall behind fryer.			
2. Observed exposed wood and missing FRP by the hand wash sink in the kitchen. Repair the wall so that it is smooth, non-absorbent, and easily cleanable.			
3. Discontinue use of household bug spray in food facility. Ensure licensed pest control is used in permitted food facility.			

Inspection Date: 08/23/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: Discontinue cooking foods that create grease laden vapors without an approved hood system. Correct repeat violations to prevent chargeable reinspection.

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>08/23/2023</u>	<u>Corrected On Site</u>
Food prep top unit measured 50F. Potentially hazardous foods prepared two hours prior to inspection were placed in adjacent cold holding unit at 41F. Ensure cold holding unit is repaired or replaced. Unit shall maintain 41F and below.			
K029: Toxic Substances Properly Identified, Stored, Used	<u>0.5</u>	<u>08/25/2023</u>	<u>08/29/2024</u>
Discontinue use of household bug spray in food facility. Ensure licensed pest control is used in permitted food facility.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>08/24/2023</u>	<u>08/29/2024</u>
Discontinue use of fryer. Facility does not have an approved hood system.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>09/01/2023</u>	<u>08/29/2024</u>
1. Observed exposed wood and missing FRP by the hand wash sink in the kitchen. Repair the wall so that it is smooth, non-absorbent, and easily cleanable.			
2. Clean and sanitize grease accumulation on wall behind fryer.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>08/24/2023</u>	<u>02/21/2024</u>
Store Health Inspection report on site, available for Inspector and customer review upon request.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: TEMPLETON PIZZA

Facility ID: FA0006821

Site Address: 98 S MAIN ST #C, TEMPLETON

Record ID: PR0010560

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 08/23/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: Discontinue cooking foods that create grease laden vapors without an approved hood system.
Correct repeat violations to prevent chargeable reinspection.

Violation Item	Points Lost	Comply By Date	Complied On Date
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	08/23/2023	08/29/2024

REPEAT VIOLATIONS:

1. Observed exposed wood and missing FRP by the hand wash sink in the kitchen. Repair the wall so that it is smooth, non-absorbent, and easily cleanable.
2. Discontinue use of fryer. Facility does not have an approved hood system.
3. Store Health Inspection Report on site, available for Inspector and customer review upon request.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: **TEMPLETON SPIRITS**

Facility ID: FA0013497

Site Address: 575 SE MAIN, TEMPLETON

Record ID: PR0019010

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 02/18/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

02/18/2025

Inspection Date: 02/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

02/21/2024

02/18/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: TEMPLETON TENNIS RANCH, LLC

Facility ID: FA0014999

Site Address: 345 CHAMPIONSHIP LN, TEMPLETON

Record ID: PR0020414

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Repair or replace food prep top unit in small kitchen downstairs. Ensure refrigeration unit maintains 41F and below. No potentially hazardous foods observed in unit at time of inspection.	0.5	10/25/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Replace lights out under hood system.	0.5	10/25/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed hole in ceiling. Repair or replace ceiling in kitchen.	0.5	11/01/2024	Uncorrected as of 5/2/2025

Inspection Date: 03/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	03/11/2024	
K035: Adequate/Approved Equipment/Utensils, Maintained Clean and sanitize refrigeration gaskets in lower kitchen.	0.5	03/15/2024	10/21/2024
K038: Approved Lighting/Ventilation: Adequate, Used Replace lights out under hood system.	0.5	03/15/2024	Uncorrected as of 5/2/2025

Inspection Date: 10/09/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Automatic dish machine dispensed 0 PPM sanitizer. Discontinue use. Ensure the automatic dish machine is repaired or replaced. Use three compartment sink to wash, rinse and sanitize food contact equipment.	3.0	10/09/2023	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure Food Managers certificate and Food Handler cards are stored on site, available for Inspector review upon request.	1.0	11/03/2023	03/11/2024
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain chlorine and quat sanitizer test strips to monitor 100 PPM chlorine and 200 PPM quat sanitizer in solution.	0.5	10/13/2023	03/11/2024
K035: Adequate/Approved Equipment/Utensils, Maintained Clean and sanitize refrigeration gaskets of food debris and grime.	0.5	10/13/2023	03/11/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: TEMPLETON TENNIS RANCH, LLC

Facility ID: FA0014999

Site Address: 345 CHAMPIONSHIP LN, TEMPLETON

Record ID: PR0020414

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/09/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K047: Signs Posted; Last Inspection Report Available

0.5

10/10/2023

03/11/2024

Store Health Inspection report on site, available for Inspector and customer review.

K054: Repeat Violations - Good Retail Practices (24 -51)

2.0

10/09/2023

03/11/2024

REPEAT VIOLATION:

1. Ensure Food Managers certificate and Food Handler cards are stored on site, available for Inspector review upon request.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: THAI BBQ AND COMBO

Facility ID: FA0014463

Site Address: 630 FIRST ST STE B, PASO ROBLES

Record ID: PR0019944

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure Food Handler cards are obtained. Store copies of certificates on site.	<u>1.0</u>	<u>01/03/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K026: Approved Thawing Methods Used, Frozen Food Thaw shrimp by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.	<u>0.5</u>	<u>12/30/2024</u>	<u>Corrected On Site</u>
K030: Food Storage; Food Storage Containers Identified 1. Ensure foods are stored 6" up off floor. 2. Ensure raw shell eggs and raw meats are stored below ready to eat foods in walk-in refrigeration unit.	<u>0.5</u>	<u>12/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices Ensure hot water handle is replaced at food preparation sink faucet.	<u>0.5</u>	<u>01/31/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: 1. Ensure hot water handle is replaced at food preparation sink faucet. 2. Ensure foods are stored 6" up off floor. 3.	<u>2.0</u>	<u>12/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 05/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use Discontinue use of latex gloves in food facility.	<u>5.0</u>	<u>05/03/2024</u>	<u>Corrected On Site</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure Food Handler cards are obtained. Store copies of certificates on site.	<u>1.0</u>	<u>05/10/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified Ensure foods are stored 6" up off floor in walk-in refrigeration unit and freezer.	<u>0.5</u>	<u>05/10/2024</u>	<u>12/30/2024</u>
K036: Equipment, Utensils and Linens: Storage and Use Ensure bulk food storage bins are labeled as to the contents of the containers. Ensure scoops with handles are used to obtain foods from bulk food bins.	<u>0.5</u>	<u>05/10/2024</u>	<u>12/30/2024</u>
K041: Plumbing; Proper Backflow Devices Ensure hot water handle is replaced at food preparation sink faucet.	<u>0.5</u>	<u>05/10/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Ensure toilet tissue and paper towels are placed inside dispenser units to prevent cross contamination.	<u>0.5</u>	<u>05/10/2024</u>	<u>12/30/2024</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THAI BBQ AND COMBO

Facility ID: FA0014463

Site Address: 630 FIRST ST STE B, PASO ROBLES

Record ID: PR0019944

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 05/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K044: Premises; Personal/Cleaning Items; Vermin-Proofing

0.5

05/10/2024

12/30/2024

Store personal items out of food storage and food prep locations.

K054: Repeat Violations - Good Retail Practices (24 -51)

2.0

05/03/2024

12/30/2024

REPEAT VIOLATION:

1. Store personal items out of food storage and food prep locations.
2. Ensure foods are stored 6" up off floor in walk-in refrigeration unit and freezer.

Inspection Date: 10/31/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K030: Food Storage; Food Storage Containers Identified

0.5

11/03/2023

Uncorrected as of 5/2/2025

Ensure foods are stored 6" up off floor in walk-in refrigeration unit and freezer.

K038: Approved Lighting/Ventilation: Adequate, Used

0.5

11/03/2023

05/03/2024

Ensure hood system is de greased regularly.

K044: Premises; Personal/Cleaning Items; Vermin-Proofing

0.5

11/03/2023

12/30/2024

Store personal items out of food storage and food prep locations.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THAI BOAT

Facility ID: FA0007331

Site Address: 3212 BROAD ST #140, SAN LUIS OBISPO

Record ID: PR0011296

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Clean the wall areas under and around the three compartment sink area.	<u>0.5</u>	<u>03/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed cardboard being used as a barrier for the bottom shelf of prep table. Discontinue this practice and only use smooth an easily cleanable surfaces in kitchen.	<u>0.5</u>	<u>02/11/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: -Clean the wall areas under and around the three compartment sink area.	<u>2.0</u>	<u>02/11/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: Overall, the facility keeps their ingredients protected, dated, and organized. It is evident that staff is attentive to cleanliness.

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed raw chicken thawing on the shelf above vegetables. To protect food from cross-contamination during storage, always store from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. Corrected on site.	<u>1.0</u>	<u>08/27/2024</u>	<u>Corrected On Site</u>
K033: Nonfood-Contact Surfaces Clean Clean the wall areas under and around the three compartment sink area.	<u>0.5</u>	<u>09/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed wood platform for the rice cookers. Keep working on replacing any raw wood for easily cleanable items in the kitchen in terms of equipment set up.	<u>0.5</u>	<u>11/01/2024</u>	<u>08/27/2024</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Maintain all exterior doors closed except when in use. Corrected on site.	<u>0.5</u>	<u>08/27/2024</u>	<u>Corrected On Site</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: THAI DELIGHT CUISINE

Facility ID: FA0015218

Site Address: 1011 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0020623

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Please send copy of current food managers card or complete the food managers course if you do not have one.	<u>1.0</u>	<u>12/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grease and food debris under shelving and equipment in the front counter area of the facility. Ensure floors remain clean and sanitary.	<u>0.5</u>	<u>12/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 06/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed one of the prep refrigerators out of temperature. Instructed manager to only hold food in prep refrigerator for 4 hours and then discard food. Repair or replace refrigerator as soon as possible.	<u>3.0</u>	<u>06/13/2024</u>	<u>06/06/2024</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed food debris and grime accumulation on the floor in the dry storage room. Clean and sanitize.	<u>0.5</u>	<u>06/13/2024</u>	<u>12/11/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THAI EASY BOWL

Facility ID: FA0017029

Site Address: 13 SANTA ROSA ST, SAN LUIS OBISPO

Record ID: PR0022663

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	01/08/2025	Uncorrected as of 5/2/2025
Unable to verify food safety certificate at time of inspection. Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate within 60 days.			
K030: Food Storage; Food Storage Containers Identified	0.5	11/15/2024	Uncorrected as of 5/2/2025
1) Observed unlabeled bags/containers with food in reach in freezer. Provide labels to all working containers to indicate contents. 2) Observed container with rice on floor. Properly elevate food items/packages/container at least 6 inches above the floor.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	11/15/2024	Uncorrected as of 5/2/2025
Observed unsecured pressurized cylinder. Properly secure all pressurized CO2 tanks.			
K040: Wiping Cloths: Properly Used and Stored	0.5	11/15/2024	Uncorrected as of 5/2/2025
Observed cloth towels sitting on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	11/08/2024	Uncorrected as of 5/2/2025
Observed front door propped open at time of inspection. Maintain all exterior doors closed except when in use.			

Inspection Date: 10/08/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: THAI ELEPHANT

Facility ID: FA0000176

Site Address: 7320 EL CAMINO REAL, ATASCADERO

Record ID: PR0000176

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Thoroughly clean all equipment (especially doors of refrigerators), cabinets, and shelving.	0.5	11/15/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Properly secure the pressurized CO2 tanks.	0.5	11/11/2024	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean -Dust accumulation was observed in the vent of the women's bathroom. Ensure that the bathrooms are maintained cleaned.	0.5	11/15/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Thoroughly clean and maintain all floors, walls, and ceilings. Move equipment to get the hard to reach areas. Create a more frequent cleaning schedule. - FRP wall panels in Men's Restroom are beginning to lose adherence. If it appears to get worse, repair and/or replace the panels.	0.5	11/29/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat violation: K043	2.0		Uncorrected as of 5/2/2025

Inspection Date: 04/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean 1. Observed dust near the fans inside the walk-in refrigerator. Incorporate a cleaning routine and ensure there's no dust accumulation.	0.5	04/26/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Ensure equipment is in good repair and fully functional. The cover of refrigeration unit, near the prep area, wasn't completely screwed on properly. Corrected on site.	0.5	04/17/2024	Corrected On Site
K036: Equipment, Utensils and Linens: Storage and Use Ice scoop was observed on top of the ice, at the soda/ice machine near the bar area. Ensure that the ice scoop is maintained off the ice, to prevent any cross-contamination.	0.5	04/19/2024	11/08/2024
K043: Approved Toilets: Maintained, Accessible, Clean Dust accumulation was observed in the vent of the women's bathroom. Ensure that the bathrooms are maintained cleaned.	0.5	04/24/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1. Ceiling panel in the rear dry storage area needs to be repaired or replaced. 2. There was a hole in the wall, at the back of the kitchen, needs to be repaired. All surfaces need to smooth, nonabsorbent, and easily cleanable. Employee stated that they have already scheduled someone to come make the repairs.	0.5	10/17/2024	11/08/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** THAI ELEPHANT**Facility ID:** FA0000176**Site Address:** 7320 EL CAMINO REAL, ATASCADERO**Record ID:** PR0000176**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 04/17/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 95.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: THAI ELEPHANT RESTAURANT

Facility ID: FA0012146

Site Address: 355 MORRO BAY BLVD, MORRO BAY

Record ID: PR0017565

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed lack of paper towels at front hand wash sink. Ensure handwash supplies are stocked at all times.	3.0	01/28/2025	Corrected On Site
K026: Approved Thawing Methods Used, Frozen Food Observed frozen meat products thawing in back food storage area. Discontinue thawing potentially hazardous foods at room temperature immediately. Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.	0.5	01/28/2025	Corrected On Site
K027: Food Separated and Protected Observed multiple uncovered containers in prep cooler and reach in cooler. Ensure all food products are stored so as to be protected from contamination at all times.	1.0	01/30/2025	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed unlabeled bags with food in freezer. Provide labels to indicate contents.	0.5	01/30/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken gaskets on prep area cooler. Repair or replace.	0.5	03/28/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinders. Properly secure all pressurized CO2 tanks.	0.5	01/30/2025	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Observed missing thermometer in reach in cooler at cook line. Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	01/30/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Observed areas of degraded/missing flooring in food prep area and cove peeling off wall in ware washing area. Repair or replace. Ensure all floors and walls are smooth, durable, of approved materials, and in good repair. 2) Observed pre-existing non conforming flooring and cove in back storage room. Upon a remodel or becoming problematic, flooring/cove must be brought up to meet code standards. Contact our office for approved flooring material list and approval prior to any changes.	0.5	07/28/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: 27, 29, 35	2.0		Uncorrected as of 5/2/2025

Inspection Date: 07/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NOT APPLICABLE

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed multiple uncovered containers in prep cooler and reach in cooler. Ensure all food products are stored so as to be protected from contamination at all times.	1.0	07/25/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed unlabeled bags with food in freezer. Provide labels to indicate contents.	0.5	07/25/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: THAI ELEPHANT RESTAURANT

Facility ID: FA0012146

Site Address: 355 MORRO BAY BLVD, MORRO BAY

Record ID: PR0017565

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 07/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NOT APPLICABLE

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken gaskets on prep area cooler. Repair or replace.	0.5	09/23/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Replace light out under hood.	0.5	07/30/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms.	0.5	07/25/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Observed debris accumulation under and around equipment. Remove any accumulation of grease/food debris/dead insects/dirt. Emphasis on cook line area. 2) Observed heavy debris accumulation in floor sinks. Ensure floor sinks are cleaned and sanitized. 3) Observed areas of degraded/missing flooring in food prep area. Ensure all floors and walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint.	0.5	09/23/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 01/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed multiple containers in prep cooler with no lids/cover. Ensure all food products are stored so as to be protected from contamination at all times.	1.0	01/05/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed unlabeled bags with food in freezer. Provide labels to indicate contents.	0.5	01/08/2024	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration.	0.5	01/12/2024	07/24/2024
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken gaskets on prep area cooler. Repair or replace.	0.5	07/05/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed inop light bulb in hood system. Replace.	0.5	01/08/2024	Uncorrected as of 5/2/2025
K041: Plumbing; Proper Backflow Devices Observed drain lines going into floor sink under 3-compartment sink. Ensure preparation and warewashing sinks and other equipment with drain lines drain via indirect connection to an approved receptacle. Ensure an air gap is present between water supply inlet and flood level rim and shall be at least twice the diameter of water supply inlet and may not be less than one inch.	0.5	07/05/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1) Observed unused equipment and misc items in back of restaurant. Ensure the premises is kept free of litter and items that are unnecessary to the operation and/or maintenance of the facility. 2) Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms.	0.5	07/05/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025



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For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: THAI PALACE RESTAURANT

Facility ID: FA0000318

Site Address: 1015 COURT ST, SAN LUIS OBISPO

Record ID: PR0000318

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K047: Signs Posted; Last Inspection Report Available	0.5	04/02/2025	Uncorrected as of 5/2/2025
No employee hand washing sign observed in the bathroom. Ensure all hand washing sinks have proper hand washing signs.			

Inspection Date: 10/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0

Inspection Date: 04/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean	0.5	05/01/2024	10/22/2024
1) Observed dust accumulation on fan guards in both walk in refrigerators. Clean and sanitize. 2) Observed grease accumulation on walls and ceiling above the hood. Clean and degrease.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	04/25/2024	10/22/2024
Observed inadequate sanitizer level in sanitizer buckets, increase sanitizer to proper levels and keep test strips in close proximity for regular testing levels.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	04/25/2024	10/22/2024
Observed Employee jackets and bags in the kitchen. Ensure that employees use the lockers you provide in your storage area to store personal items.			



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Facility Name: THAI VILLA

Facility ID: FA0011476

Site Address: 626 W TEFFT ST, NIPOMO

Record ID: PR0016710

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/24/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	04/24/2025	Uncorrected as of 5/2/2025
- Observed bar hand wash sink being used as a filtered water refill station. DISCONTINUE THIS PRACTICE. IMMEDIATELY. Ensure all hand wash sinks are ONLY USED FOR HAND WASHING PURPOSES. Facility can install a filtered water dispenser separate from the hand wash sink. - Observed paper towels being stored next to hand wash sink. Ensure paper towels are maintained in a dispenser.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	05/01/2025	Uncorrected as of 5/2/2025
Observed no food handler cards for employees working. Ensure every employee has a food handler card and ensure copies are stored on site.			
K030: Food Storage; Food Storage Containers Identified	0.5	04/24/2025	Corrected On Site
Observed trays of food being stored on floor of walk in refrigeration unit. Ensure all food items are stored 6 inches above the ground. Corrected on site.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	04/26/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed cardboard being used to line shelving throughout kitchen. Discontinue this practice. Cardboard can harbor vermin. Ensure all equipment is commercial grade, smooth, non-absorbent and easily cleanable.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	04/25/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed CO2 tank standing freely in bar area. Ensure all CO2 tanks (pressurized cylinders) are affixed to a rigid structure.			
Note (not a violation): Observed water next to rice pot intended for utensil holding; it was not currently in use. Ensure utensils are maintained in running water of sufficient velocity OR changed out every four hours (with records maintained) OR in a container of water that is maintained at a temperature of 135F and the container is cleaned at least every 24 hours.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	04/26/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATIONS: - Observed mops being stored around mop sink. Ensure mops are hung up to dry without soiling walls or equipment. Facility can install a mop rack. - Observed personal items near prep line. Ensure personal items have a designated space and are stored away from food preparation.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	04/28/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATIONS: - Observed build up of food debris/grime underneath three compartment sink. Ensure floors/walls/ceilings are maintained clean and in good repair. - Observed dust/grime built up on ceiling in kitchen. Ensure ceiling is maintained clean. - Observed food debris built up underneath equipment on prep line. Ensure all flooring is maintained clean; facility needs to move equipment around to clean underneath. - Observed degrading cove tiles near walk-in refrigeration unit and under three compartment sink. Repair/replace.			
K047: Signs Posted; Last Inspection Report Available	0.5	04/24/2025	Uncorrected as of 5/2/2025
Ensure copy of last health inspection report is maintained on site.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	04/24/2025	Uncorrected as of 5/2/2025
See comments in sections 35, 36, 44 and 45.			

Two Years of Retail Food Facility Inspection Results

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For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: THAI VILLA

Facility ID: FA0011476

Site Address: 626 W TEFET ST, NIPOMO

Record ID: PR0016710

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 07/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	07/25/2024	Uncorrected as of 5/2/2025
- Observed bar hand wash sink with no water. Repair/replace IMMEDIATELY. Ensure all hand wash sinks are maintained in good repair. Facility was told not to use the bar station until it is repaired (they have an alternate beverage prep area with a hand wash sink). - Observed beverage station hand wash sink blocked by a sanitizer bucket. Ensure hand wash sink is easily accessible at all times.			
K030: Food Storage; Food Storage Containers Identified	0.5	07/25/2024	Corrected On Site
Observed open bag of flour on shelf. Ensure all open bags of bulk food are stored in a container with a lid to prevent any cross contamination. Corrected on site.			
K033: Nonfood-Contact Surfaces Clean	0.5	07/27/2024	Uncorrected as of 5/2/2025
Observed grime/dust built up on walk-in refrigeration fans. Ensure all nonfood contact surfaces are maintained clean.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	07/27/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed cardboard being used to line shelving throughout kitchen. Discontinue this practice. Cardboard can harbor vermin. Ensure all equipment is commercial grade, smooth, non-absorbent and easily cleanable.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	07/25/2024	Uncorrected as of 5/2/2025
- Observed utensils being stored in stagnant water. Ensure utensils are maintained in running water of sufficient velocity OR in a container of water that is maintained at a temperature of 135F and the container is cleaned at least every 24 hours. - REPEAT VIOLATION: Observed CO2 tanks standing freely next to soda boxes in main kitchen and additional CO2 tanks standing freely in bar area. Ensure all CO2 tanks are affixed to a rigid structure.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	07/27/2024	Uncorrected as of 5/2/2025
- Observed personal items near prep line. Ensure personal items have a designated space and are stored away from food preparation. - REPEAT VIOLATION: Observed mops being stored around mop sink. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	07/28/2024	Uncorrected as of 5/2/2025
- Observed multiple particle board ceiling tiles near beverage station. Ensure all ceiling tiles are smooth, nonabsorbent and easily cleanable. - Observed dust/grime built up on ceiling in kitchen. Ensure ceiling is maintained clean. - Observed food debris built up underneath equipment on prep line. Ensure all flooring is maintained clean; facility needs to move equipment around to clean underneath. - Observed degrading cove tiles near walk-in refrigeration unit and under three compartment sink. Repair/replace.			
REPEAT VIOLATIONS:			
- Observed missing ceiling tiles near water heater in kitchen and above beverage station. Repair/replace. - Observed build up of food debris/grime underneath three compartment sink. Ensure floors/walls/ceilings are maintained clean and in good repair.			
K047: Signs Posted; Last Inspection Report Available	0.5	07/26/2024	Uncorrected as of 5/2/2025
Observed no hand wash signs at hand wash sinks. Ensure every hand wash sink has a hand wash sign posted.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	07/25/2024	04/24/2025
See comments in sections 35, 36, 44 and 45.			

Inspection Date: 10/16/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THAI VILLA

Facility ID: FA0011476

Site Address: 626 W TEFFT ST, NIPOMO

Record ID: PR0016710

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/16/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	10/16/2023	Corrected On Site
- Observed broken soap dispenser at kitchen hand sink. Corrected on site by manager by using a temporary bottle of soap since he was unable to install a new dispenser on the wall. Ensure a pump soap dispenser is installed by tomorrow (10/16/2023). - Observed no soap in dispenser at bar hand washing sink. Manager was working to find the correct soap insert for the dispenser. Ensure soap is restocked before bar opens for the evening. Bar was not in use during time of inspection. ENSURE ALL HAND WASH SINKS ARE FULLY STOCKED WITH PUMP SOAP AND PAPER TOWELS AT ALL TIMES.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	10/16/2023	07/25/2024
- Observed cardboard being used to line shelving in walk-in freezer. Discontinue this practice. Ensure all material is smooth, non-absorbent and easily cleanable. - Observed grime/build up on ice chute. Ensure ice chute is cleaned and sanitized on a regular basis.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	10/16/2023	Uncorrected as of 5/2/2025
Observed CO2 tanks standing freely next to soda boxes in main kitchen and additional CO2 tanks standing freely in bar area. Ensure all CO2 tanks (pressurized cylinders) are affixed to a rigid structure.			
K040: Wiping Cloths: Properly Used and Stored	0.5	10/16/2023	07/25/2024
Observed a sponge in three compartment sink. Discontinue using sponges for warewashing.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	10/23/2023	Uncorrected as of 5/2/2025
Observed mops being stored around mop sink. Ensure mops are hung up to dry without soiling walls or equipment. Facility can install a mop rack.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	10/23/2023	Uncorrected as of 5/2/2025
- Observed missing ceiling tile near water heater in kitchen. Repair/replace. - Observed build of food debris/grime underneath three compartment sink. Ensure floors/walls/ceilings are maintained clean and in good repair.			



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Facility Name: THAI-RRIFIC

Facility ID: FA0015053

Site Address: 208 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0020457

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed a bag of onions being stored on the floor. Ensure all food is kept at least 6 inches off of the floor.	0.5	11/14/2024	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Observed grime accumulation in the ice machine and on the floor under shelving. Clean, sanitize, and maintain clean.	0.5	11/14/2024	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used No test strips observed on site. Ensure test strips are obtained and used regularly to ensure proper sanitation levels.	0.5	11/14/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed scoops without handles being used for bulk food items. Ensure all scoops have handles and are commercial grade.	0.5	11/14/2024	Uncorrected as of 5/2/2025

Inspection Date: 05/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Observed grime accumulation in the ice machine and floor sink under the hand wash sink. Clean and sanitize.	0.5	05/30/2024	11/14/2024
K036: Equipment, Utensils and Linens: Storage and Use Observed mop being stored in the mop bucket. Ensure mop has a place to hang dry to reduce bacterial accumulation.	0.5	05/30/2024	11/14/2024
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed random items being stored on the floor of the food storage room. Remove all items that are not necessary to store to reduce potential pest habitat and make regular cleaning easier.	0.5	06/06/2024	11/14/2024
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed the back door has a gap to the outside. Reduce size of the gap by installing a new door seal.	0.5	06/15/2024	11/14/2024
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 10/31/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K036: Equipment, Utensils and Linens: Storage and Use Observed two compartment food preparation sink being used for warewashing. Discontinue this practice. Ensure three compartment sink is used for warewashing.	0.5	10/31/2023	11/14/2024

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Facility Name: THAI-RRIFIC

Facility ID: FA0015053

Site Address: 208 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0020457

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/31/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>11/01/2023</u>	<u>11/14/2024</u>
Observed sponges being used for warewashing. Discontinue this practice.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>11/07/2023</u>	<u>11/14/2024</u>
-Observed mops being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or other equipment. Facility can install a mop rack.			
- Observed mouse droppings in dry storage room. Ensure dry storage is cleaned and sanitized on a regular basis. Food facility already utilizes a pest management company monthly for pest control.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>		Uncorrected as of 5/2/2025
-Observed degrading flooring in dry storage. Ensure all flooring is smooth, nonabsorbent, easily cleanable and maintained in good repair.			
- Repeat Violation: "Eliminate any cracks/crevices in the walls. Observed portions of wall in facility behind 3 comp sink and at other areas cracking and peeling. "			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>10/31/2023</u>	<u>11/14/2024</u>
See comments in section 45.			



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Facility Name: THE ALCHEMISTS GARDEN

Facility ID: FA0014578

Site Address: 1144 PINE ST, PASO ROBLES

Record ID: PR0020036

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

10/21/2024

Inspection Date: 03/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain quat test strips to monitor 200 PPM sanitizer in solution.	<u>0.5</u>	<u>03/19/2024</u>	<u>Corrected On Site</u>
K036: Equipment, Utensils and Linens: Storage and Use Ensure scoops with handles are used to obtain bulk foods.	<u>0.5</u>	<u>03/29/2024</u>	<u>10/21/2024</u>
K038: Approved Lighting/Ventilation: Adequate, Used Replace light out under hood.	<u>0.5</u>	<u>03/22/2024</u>	<u>10/21/2024</u>

Inspection Date: 07/07/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Ensure 100 PPM chlorine dispenses from automatic dish machine at expo line. (COS)	<u>3.0</u>	<u>07/07/2023</u>	<u>Corrected On Site</u>
K038: Approved Lighting/Ventilation: Adequate, Used Replace light out under hood system.	<u>0.5</u>	<u>07/28/2023</u>	<u>03/19/2024</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Repair or replace missing ceiling and wall sections in kitchen and near expo line.	<u>0.5</u>	<u>10/06/2023</u>	<u>03/19/2024</u>



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Facility Name: THE APPLE FARM

Facility ID: FA0004240

Site Address: 2015 MONTEREY ST, SAN LUIS OBISPO

Record ID: PR0000269

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/03/2025

Type of Service Description: REINSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Manager is working on food manager card. Email your inspector a copy once completed.	<u>1.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 02/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Please send copy of current Food Managers Card to your inspector.	<u>1.0</u>	<u>03/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified Observed disposable tupperware as well as commercial scoops with handles in bulk food containers in the bakery. Manager removed disposable tupperware on site.	<u>0.5</u>		<u>02/07/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken ice machine still in place next to the new ice machine. Ensure old equipment is removed properly disposed of.	<u>0.5</u>	<u>03/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grime and accumulation on floors throughout facility especially under shelving, large mixing units, and soda syrup storage area. Ensure floors are deep cleaned, implement a regular cleaning schedule to maintain clean.	<u>0.5</u>	<u>03/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: -Observed grime and accumulation on floors throughout facility especially under shelving, large mixing units, and soda syrup storage area. Ensure floors are deep cleaned, implement a regular cleaning schedule to maintain clean.	<u>2.0</u>	<u>03/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/21/2024

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: This was a follow-up from the previous inspection, conducted on 7/18/2024. Management and staff have been able to keep to incorporate a more frequent cleaning schedule and continue to receive pest control services from a professional company.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies The hand washing sink, in the main kitchen, was being used as a food prep sink. Discontinue the malpractice and only use the hand washing sink for its purpose.	<u>3.0</u>	<u>08/21/2024</u>	<u>02/07/2025</u>

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For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: THE APPLE FARM

Facility ID: FA0004240

Site Address: 2015 MONTEREY ST, SAN LUIS OBISPO

Record ID: PR0000269

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 08/21/2024

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: This was a follow-up from the previous inspection, conducted on 7/18/2024. Management and staff have been able to keep to incorporate a more frequent cleaning schedule and continue to receive pest control services from a professional company.

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Properly label all chemicals and cleaning supplies to easily identify the products. Corrected on site.	<u>0.5</u>	<u>08/21/2024</u>	<u>02/07/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		Uncorrected as of 5/2/2025

Inspection Date: 07/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 92.0

Overall Inspection Comments: Facility is to be re-inspected, due to the finding of rodent dropping in the storage room. Re-inspection will take place August 19, 2024. Violations must be corrected by this date. If subsequent re-inspections are to occur after this, facility will be charged at an hourly rate.

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals Observed rodent droppings throughout the entire storage room (located downstairs of facility). Professional pest control, services the facility, once a month. Implement more frequent pest control services to combat rodent activity.	<u>2.0</u>	<u>08/19/2024</u>	<u>02/07/2025</u>
K029: Toxic Substances Properly Identified, Stored, Used 1. Ensure that all spray bottles with chemicals, such as your cleaning products, are labeled. 2. All carbon dioxide tanks must be chained/secured.	<u>0.5</u>	<u>07/19/2024</u>	<u>02/07/2025</u>
K033: Nonfood-Contact Surfaces Clean Shelving in various locations have debris accumulation. Ensure that the aluminum foil used as lining, on a couple shelves/tables, are swapped out as necessary.	<u>0.5</u>	<u>08/19/2024</u>	<u>02/07/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Ensure that all test strips are up to date and not expired.	<u>0.5</u>	<u>08/19/2024</u>	<u>02/07/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained 1. Observed a piece of wood, keeping the door to a walk-in freezer closed. Ensure that the walk-in freezer is repaired and stays completely shut. 2. Gaskets in one of the "true fridge" units (near the baking room) aren't secure and shall be replaced. 3. All equipment that is not operative/ being used , should be removed from the facility to prevent shelter for unwanted vermin.	<u>0.5</u>	<u>08/19/2024</u>	<u>08/21/2024</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed a couple light bulbs out, under hood system. Replace.	<u>0.5</u>	<u>07/25/2024</u>	<u>02/07/2025</u>
K041: Plumbing: Proper Backflow Devices Behind the hot holding table, is an abandoned/ non-functioning pipeline. Ensure that it is removed so that any unnecessary grease/debris accumulates within it. This may harbor unwanted vermin.	<u>0.5</u>	<u>08/19/2024</u>	<u>08/21/2024</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure that the exterior of the facility is maintained and continues to have pest control management. Have pest control visit at least once per week to keep close attention on possible rodent activity.	<u>0.5</u>	<u>08/19/2024</u>	<u>02/07/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Accumulation of food debris and grease was evident throughout the facility on floors/walls/ceilings. Deep cleaning throughout the kitchen, food storage rooms, and behind all equipment must take place.	<u>0.5</u>	<u>08/19/2024</u>	<u>02/07/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE APPLE FARM

Facility ID: FA0004240

Site Address: 2015 MONTEREY ST, SAN LUIS OBISPO

Record ID: PR0000269

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE BACKYARD ON THIRTEENTH

Facility ID: FA0014318

Site Address: 1304 RAILROAD ST, PASO ROBLES

Record ID: PR0019788

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 10/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: Facility is expanding beyond its capacity. Discontinue building spaces for commercial kitchen storage. Ensure proper permits are obtained from Paso City and SLO county. Submit plan check to Environmental Health PRIOR to construction.

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	10/21/2024	Corrected On Site
Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0		Uncorrected as of 5/2/2025
Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	10/25/2024	Uncorrected as of 5/2/2025
Observed up a build up food debris and grime on gaskets, handles, and shelving. Ensure all handles on tool chests are cleaned and sanitized on a regular basis. Ensure equipment is maintained clean, functional, and in good repair.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	10/21/2024	Corrected On Site
1. Door was open at the time of the inspection. There is a fly fan install. Ensure fly fan is turned on when the door is opened. Corrected on site. 2. Properly rodent proof the exterior storage area to eliminate gaps greater than 1/4 inch.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	11/01/2024	Uncorrected as of 5/2/2025
Observed a build up of food debris on the floors around equipment. Be sure to clean under and around all equipment and storage areas. Implement a cleaning schedule to ensure floors are cleaned on regular basis.			
K047: Signs Posted; Last Inspection Report Available	0.5	10/25/2024	Uncorrected as of 5/2/2025
Maintain a copy of the most recent routine inspection report at the facility.			

Inspection Date: 02/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified	0.5	02/22/2024	Corrected On Site
Observed unlabeled spray bottle on cook line. Ensure all working containers of food ingredients are labeled as to the contents of the container. Corrected on site.			
K040: Wiping Cloths: Properly Used and Stored	0.5	02/22/2024	Corrected On Site
REPEAT VIOLATION: Observed several sponges in 3 compartment sink. Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces. Sponges were discarded at the time of inspection.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	03/08/2024	Uncorrected as of 5/2/2025
Observed a build up of food debris on the floors around equipment. Implement a cleaning schedule to ensure floors are cleaned on a regular basis. Be sure to clean under and around all equipment and storage areas.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE BACKYARD ON THIRTEENTH

Facility ID: FA0014318

Site Address: 1304 RAILROAD ST, PASO ROBLES

Record ID: PR0019788

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 08/02/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>08/02/2023</u>	<u>Corrected On Site</u>
Observed foods being prepped without sanitizer available for wiping food contact surfaces. Employee created 200 ppm quat sanitizer buckets during the inspection.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>		<u>Uncorrected as of 5/2/2025</u>
K029: Toxic Substances Properly Identified, Stored, Used	<u>0.5</u>	<u>08/04/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure toxic substances are labeled as to the contents of the containers.			
K039: Thermometers Provided and Accurate	<u>0.5</u>	<u>08/18/2023</u>	<u>02/22/2024</u>
Ensure secondary thermometers are installed in refrigeration units to monitor 41F or below.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>08/04/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>08/02/2023</u>	<u>Corrected On Site</u>
Observed rear door open without screen or fly fan turned on while prepping food. Ensure fly fan is turned on if door is propped open to prevent entrance of flies. Corrected on site.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>08/25/2023</u>	<u>Uncorrected as of 5/2/2025</u>
1. Observed walls deteriorating along ware wash area. Ensure walls are repaired or replaced to ensure cleanability. 2. Ensure floor sinks are cleaned and sanitized regularly to prevent accumulation of grime.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE BACKYARD ON THIRTEENTH

Facility ID: FA0014325

Site Address: 1300 RAILROAD ST, PASO ROBLES

Record ID: PR0019795

Program Description: 1609 - BARS (NO FOOD PREPARATION)

Inspection Date: 10/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>10/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed a hand wash sink blocked with towels. Discontinue blocking access to the hand wash. Ensure hand wash sink is clear of debris, available for use at all times.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>10/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed unsecured CO2 tank in bar area. Ensure CO2 tanks are secured to a fixed location.			

Inspection Date: 08/02/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>08/25/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure Food Manager Card is obtained and copies stored on site for inspector review upon request.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>08/02/2023</u>	<u>Corrected On Site</u>
Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE BLACK CAT BISTRO

Facility ID: FA0011566

Site Address: 1602 MAIN ST UNIT A, CAMBRIA

Record ID: PR0016900

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate within 60 days.	1.0	06/14/2025	Uncorrected as of 5/2/2025
K026: Approved Thawing Methods Used, Frozen Food Discontinue thawing potentially hazardous foods at room temperature in container of water immediately. Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.	0.5	04/14/2025	Corrected On Site
K027: Food Separated and Protected Observed multiple uncovered containers with food in reach in coolers. Ensure all food products are stored so as to be protected from contamination at all times.	1.0	04/17/2025	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Observed debris accumulation in prep cooler shelves and door gaskets. Thoroughly clean all equipment, cabinets, and shelving. Ensure all nonfood-contact surfaces are maintained clean.	0.5	04/28/2025	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Unable to locate t-strips at time of inspection. Provide approved and correct testing equipment to test for sanitizer concentration.	0.5	04/28/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed linens being stored in a unused reach in cooler sitting on the outside deck. Store all equipment/utensils/linens in proper manner to protect from contamination. Properly store all equipment /utensils/linens in an approved and clean area.	0.5	04/28/2025	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	04/28/2025	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	04/17/2025	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean Ensure the toilet room has a self-closing door mechanism in working order.	0.5	06/14/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1) Observed back door propped open. Maintain all exterior doors closed except when in use. 2) Observed personal items through out prep area. Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms. 3) Observed grease/debris accumulation on cook line equipment and walls. Clean and sanitize on routine basis to prevent build up. Remove any accumulation of grease/food debris.	0.5	04/28/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Observed cracked tiles through out kitchen floor. Repair or replace. 2) Observed wall water damage and FRP peeling off wall in ware washing area. Eliminate any cracks/crevices in the walls. Ensure all floors and walls are smooth, durable, of approved materials, and in good repair.	0.5	10/14/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	0.5	04/28/2025	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE BLACK CAT BISTRO

Facility ID: FA0011566

Site Address: 1602 MAIN ST UNIT A, CAMBRIA

Record ID: PR0016900

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K049: Permits Available Maintain the 2025 Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>04/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: #24, 34, 39, 40, 45, 49	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed no towels at hand washing stations. Provide approved single use towels or drying device in dispensers at or adjacent to each hand washing facility.	<u>3.0</u>	<u>08/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Observed expired food safety manager certificate. Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate within 60 days.	<u>1.0</u>	<u>10/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified Observed unlabeled bulk containers. Provide labels to all working containers to indicate contents.	<u>0.5</u>	<u>09/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Unable to locate t-strips at time of inspection. Provide approved and correct testing equipment to test for sanitizer concentration.	<u>0.5</u>	<u>09/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gaskets on cooler drawers. Repair or replace.	<u>0.5</u>	<u>10/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>09/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	<u>0.5</u>	<u>09/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Observed cracked tiles through out kitchen floor. Repair or replace. 2) Observed wall water damage and FRP peeling off wall in ware washing area. Eliminate any cracks/crevices in the walls. Ensure all floors and walls are smooth, durable, of approved materials, and in good repair.	<u>0.5</u>	<u>02/26/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Maintain the 2024 Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>09/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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as of 5/2/2025

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Facility Name: THE BOARDROOM

Facility ID: FA0008167

Site Address: 160 HINDS AVE #101, PISMO BEACH

Record ID: PR0012414

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 05/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to locate or verify food safety certifications. Food Manager Certificate on site is expired. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections. REPEAT VIOLATION.	<u>1.0</u>	<u>05/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K033: Nonfood-Contact Surfaces Clean Observed grease accumulation on the shelves and walls near the cooking equipment. Clean regularly to prevent risk of fire.	<u>0.5</u>	<u>05/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed flies inside facility and both doors propped open without screens of air curtains. Facility has an unenclosed kitchen and therefore the doors need to remain closed, have tight fitting screens, or an air curtain to prevent entrance of vermin (especially flies).	<u>0.5</u>	<u>05/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed food debris and grime accumulation on the floors in the kitchen, especially areas that have supplies stacked and gathered on the floor. Ensure equipment is kept at least 6 inches off the floor so that cleaning is made more accessible. Clean floors regularly to prevent build up of debris.	<u>0.5</u>	<u>05/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS: - No valid food safety certs on site	<u>2.0</u>	<u>05/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE BOBA STOP

Facility ID: FA0000702

Site Address: 578 CALIFORNIA BLVD, SAN LUIS OBISPO

Record ID: PR0000702

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 12/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 85.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies No paper towels were available at the restroom hand sink.	3.0	12/23/2024	Uncorrected as of 5/2/2025
K007: Proper Hot and Cold Holding Temperatures Observed the following: 1) cooked chicken in the fryer basket at 73 F. 2) raw chicken in the flour basket at 67 F. The person in charge stated that the food had been taken out of the refrigerator 2 hours prior to the inspection. The violation was corrected by an employee discarding the food in the trash. 3) Measured crepe batter stored on the shelf with crepe machines at 67F. 3) Observed Boba at 72 F for 1 hour. Boba must be kept under temperature control or else Time as A Public Health Control shall be used. Refer to the code section quoted below. 114000. Time as a public health control (a) Except as specified in subdivision (b), if time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD before cooking or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD that is displayed or held for service for immediate consumption, the following shall occur: (1) The FOOD shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the FOOD is removed from temperature control. (2) The FOOD shall be cooked and served, served if ready-to-eat, or discarded within four hours from the point in time when the FOOD is removed from temperature control. (3) The FOOD in unmarked containers or packages or marked to exceed a four-hour limit shall be discarded. (4) Written procedures shall be maintained in the FOOD FACILITY and made available to the ENFORCEMENT AGENCY upon request, that ensure compliance with this section and Section 114002, for FOOD that is prepared, cooked, and refrigerated before time is used as a public health control.	3.0	12/23/2024	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized Observed an employee washing blenders in the prep sink without a sanitizing step. This violation was corrected by providing education and direction about sanitizer, warewashing, and utensil sanitizing. Clean and sanitize multi-use utensils and equipment in the following manner after coming in contact with food or becoming contaminated; wash with detergent and water not less than 100°F; rinse with clear potable water; sanitize with 100 ppm chlorine for 30 seconds, 200 ppm quaternary ammonium for 1 minute, 25ppm iodine for 1 minute, complete immersion in water of at least 171° F for 30 seconds, or other methods as approved.	3.0	12/23/2024	Uncorrected as of 5/2/2025
K021: Hot and Cold Water Available No warm water was available at the restroom hand sink.	2.0	12/23/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE BOBA STOP

Facility ID: FA0000702

Site Address: 578 CALIFORNIA BLVD, SAN LUIS OBISPO

Record ID: PR0000702

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 12/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 85.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0		Uncorrected as of 5/2/2025
No food safety manager's certificate was available for review at the time of the inspection. Not all employees have food handler cards.			
Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Ensure all food employees have a valid/current food handler card/certificate.			
K026: Approved Thawing Methods Used, Frozen Food	0.5	12/23/2024	Uncorrected as of 5/2/2025
Observed raw meat in the three compartment sink thawing improperly. Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.			
K027: Food Separated and Protected	1.0		Uncorrected as of 5/2/2025
Observed simple syrup stored next to the hand sink in a way that may cause contamination from splashing hand wash water. Observed the ice bin installed in a location that may be contaminated by hand wash water.			
Install a splash guard on the hand sink.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	12/23/2024	Uncorrected as of 5/2/2025
The facility has at least 4 heat producing pieces of equipment. The provided ventilation is inadequate.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	12/23/2024	Uncorrected as of 5/2/2025
Observed an accumulation of grease on the wall behind the fryer. Clean the wall. Clean the fryer filter more often.			

Inspection Date: 02/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: The facility was observed to be clean, and appears well managed.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	02/05/2024	12/23/2024
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	03/05/2024	Uncorrected as of 5/2/2025
The Food Safety Manager certification on file is expired, and no certificate was on site. Obtain current Food Manager Certification for at least one owner or employee, and keep the original certificate on site.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: THE BRIDGE CAFE

Facility ID: FA0015613

Site Address: 1074 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0021089

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 08/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NOT APPLICABLE

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: Facility is clean and well maintained. One of the line refrigerators is broken and in the process of being replaced.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 10/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
<u>K006: Adequate/Accessible Handwash Sinks, Supplies</u>	<u>3.0</u>	<u>10/19/2023</u>	<u>08/21/2024</u>
Observed pump soap being stored on food prep sink next to hand wash sink. Ensure hand soap is easily accessible at the designated hand wash sink. Manager can install a permanent hand soap pump above sink or get a smaller pump soap to keep at the hand wash sink.			
<u>K044: Premises; Personal/Cleaning Items; Vermin-Proofing</u>	<u>0.5</u>	<u>10/18/2023</u>	<u>Corrected On Site</u>
Observed mops being stored in mop bucket. Ensure mops are hung up in rack to dry without soiling walls or other equipment. Corrected on site by manager.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE BRIGHTSIDE

Facility ID: FA0015821

Site Address: 1236 LOS OSOS VALLEY RD STE A, LOS OSOS

Record ID: PR0021352

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/01/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 08/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified	0.5	08/29/2024	Uncorrected as of 5/2/2025
Observed open bag of flour. Ensure all bulk food is stored in a container with a lid and labeled.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	08/29/2024	Uncorrected as of 5/2/2025
Observed no bleach/chlorine test strips to measure sanitizer concentration in mechanical warewasher. Ensure bleach/chlorine test strips are obtained to properly measure sanitizer concentration (at least 50ppm bleach concentration is required for mechanical warewasher).			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	08/29/2024	Uncorrected as of 5/2/2025
- Observed food debris/grime underneath equipment and built up on corners of flooring. Ensure all floors are cleaned and sanitized. - Observed duct tape on sheet vinyl. Ensure all flooring is maintained in good repair. Facility can fix flooring when feasible. - Observed rubber top set in dry storage room. Ensure no open food is stored in this room. If facility wants to store open food in this location, flooring will need to be changed to an approved material.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE BUOY

Facility ID: FA0014648

Site Address: 850 QUINTANA RD, MORRO BAY

Record ID: PR0020107

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/31/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed empty soap dispenser at hand wash sink. Ensure to provide approved handwashing cleanser at each hand washing facility.	3.0	04/01/2025	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	0.5	04/07/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1) Observed misc items and unused equipment through out facility. Ensure the premises is kept free of litter and items that are unnecessary to the operation and/or maintenance of the facility. 2) Observed personal items in food prep/ warewashing area. Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms.	0.5	04/14/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed residue accumulation in floor sinks for prep sink and walk in cooler. Remove any accumulation of grease/food debris/mold-like residue.	0.5	04/14/2025	Uncorrected as of 5/2/2025

Inspection Date: 09/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed empty handwashing cleanser dispenser. Ensure to provide handwashing cleanser in dispensers at or adjacent to each hand washing facility at all times.	3.0	09/10/2024	Corrected On Site
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed residue accumulation in floor sinks for prep sink and walk in cooler. Remove any accumulation of grease/food debris/mold-like residue.	0.5	09/24/2024	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure all required hand washing signs are posted.	0.5	09/12/2024	Uncorrected as of 5/2/2025

Inspection Date: 02/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Provide approved handwashing cleanser and towels or drying device in dispensers at or adjacent to each hand washing facility.	3.0	02/05/2024	

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE BUOY

Facility ID: FA0014648

Site Address: 850 QUINTANA RD, MORRO BAY

Record ID: PR0020107

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	03/04/2024	Uncorrected as of 5/2/2025
Ensure the food facility owner or an employee has a valid/current food safety manager certificate. Email copy of certificate when completed.			
K033: Nonfood-Contact Surfaces Clean	0.5	02/19/2024	Uncorrected as of 5/2/2025
Observed accumulation of debris through out food prep areas. Thoroughly clean all equipment, cabinets, and shelving. Ensure all nonfood-contact surfaces are maintained clean.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	02/07/2024	Uncorrected as of 5/2/2025
Provide approved and correct testing equipment to test for sanitizer concentration.			
K040: Wiping Cloths: Properly Used and Stored	0.5	02/07/2024	Uncorrected as of 5/2/2025
Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	02/19/2024	Uncorrected as of 5/2/2025
Ensure the premises is kept free of litter and items that are unnecessary to the operation and/or maintenance of the facility.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE CANYON VILLA

Facility ID: FA0011696

Site Address: 1455 KILER CANYON RD, PASO ROBLES

Record ID: PR0017044

Program Description: MR81 - BED & BREAKFAST

Inspection Date: 09/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

09/13/2024

Inspection Date: 10/13/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

10/13/2023

09/13/2024



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as of 5/2/2025

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Facility Name: THE CARRISA

Facility ID: FA0015784

Site Address: 736 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0021283

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/06/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

03/14/2025

Uncorrected as of 5/2/2025

Observed facility using Quatt and Chlorine sanitizer (Quatt in three comp dispenser and Chlorine in dishwasher) but they only have Quatt test strips. Ensure chlorine test strips are obtained to regularly test proper dishwasher sanitation levels. Dishwasher was dispensing proper amount of sanitizer during inspection.

K035: Adequate/Approved Equipment/Utensils, Maintained

0.5

03/21/2025

Uncorrected as of 5/2/2025

Observed one of the preparation refrigerators at 50F. Ensure refrigerator is repaired or replaced to maintain 41F or below and use other refrigerator until unit is repaired. Contact your inspector when repair has been completed. All food in refrigerator was voluntarily thrown out as they were going to dispose of the day old food anyways.

Inspection Date: 09/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility is in good condition and well maintained.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE CENTRAL GRILL

Facility ID: FA0011769

Site Address: 545 ORCHARD RD, NIPOMO

Record ID: PR0017124

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/06/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Observed no food handler cards for current employees. Ensure all employees obtain a food handler card.	<u>1.0</u>	<u>03/13/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use REPEAT VIOLATION: Observed free standing CO2 tank near counter. Ensure all CO2 tanks are affixed to a rigid structure.	<u>0.5</u>	<u>03/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used REPEAT VIOLATION: Observed all lights out in hood system. Repair/replace.	<u>0.5</u>	<u>03/08/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed minimal sanitizer (quat) in sanitizer bucket near fryer. Ensure sanitizer concentration is at least 200 ppm for quaternary ammonia. Corrected on site.	<u>0.5</u>	<u>03/06/2025</u>	<u>Corrected On Site</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing REPEAT VIOLATION: Observed mops left in mop sink to dry. Ensure mops are hung up to dry. Manager tried to install a mop rack and it was not working. Manager to install a new one.	<u>0.5</u>	<u>03/10/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed food debris built up on coving of flooring and underneath equipment. Ensure all floors/walls/ceilings are maintained clean. Facility can implement a deep cleaning schedule to ensure equipment is moved for cleaning - REPEAT VIOLATION: Observed particle board ceiling tiles. These are not approved for a food facility. Ensure all ceiling tiles are smooth, nonabsorbent and easily cleanable. Facility can install correct ceiling tiles when feasible.	<u>0.5</u>	<u>03/12/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available REPEAT VIOLATION: Ensure 2025 Health Permit is posted in a conspicuous place.	<u>0.5</u>	<u>03/10/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 24, 36, 38, 44, 45 and 49.	<u>2.0</u>	<u>03/06/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 06/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Observed no food handler cards for current employees. Ensure all employees obtain a food handler card.	<u>1.0</u>	<u>07/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used REPEAT VIOLATION: Observed all lights out in hood system. Repair/replace.	<u>0.5</u>	<u>06/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Ensure all refrigeration units have secondary thermometers.	<u>0.5</u>	<u>06/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Discontinue using sponges on food contact surfaces.	<u>0.5</u>	<u>06/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE CENTRAL GRILL

Facility ID: FA0011769

Site Address: 545 ORCHARD RD, NIPOMO

Record ID: PR0017124

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 06/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K043: Approved Toilets: Maintained, Accessible, Clean Observed toilet room doors left open. Ensure toilet rooms are separated by a well-fitted, self-closing door.	<u>0.5</u>	<u>06/12/2024</u>	<u>03/06/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing - REPEAT VIOLATION: Observed mops left in mop sink to dry. Ensure mops are hung up to air dry without soiling walls or equipment. Manager can install mop rack. - Observed free standing CO2 tank near counter. Ensure all CO2 tanks are affixed to a rigid structure.	<u>0.5</u>	<u>06/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed particle board ceiling tiles. These are not approved for a food facility. Ensure all ceiling tiles are smooth, nonabsorbent and easily cleanable. Facility can install correct ceiling tiles when feasible.	<u>0.5</u>	<u>07/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Ensure 2024 Health Permit is posted in a conspicuous place.	<u>0.5</u>	<u>06/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 24, 38 and 44.	<u>2.0</u>	<u>06/05/2024</u>	<u>03/06/2025</u>

Inspection Date: 08/15/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed prep top refrigeration unit out of temperature (45F). Discontinue use of unit until repaired/replaced and unit can maintain 41F or below. Manager moved all food that was put in the unit this morning.	<u>3.0</u>	<u>08/15/2023</u>	<u>Corrected On Site</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Observed no food handler/food manager certifications on site. Ensure a copy of food handler and manager certifications are kept on site and available during time of inspection.	<u>1.0</u>	<u>08/16/2023</u>	<u>06/05/2024</u>
K030: Food Storage; Food Storage Containers Identified Observed raw chicken (in plastic) being defrosted in grocery bags. To prevent any leakage or cross contamination with food in refrigeration unit, place chicken in metal tin or impermeable container for defrosting.	<u>0.5</u>	<u>08/15/2023</u>	<u>06/05/2024</u>
K038: Approved Lighting/Ventilation; Adequate, Used Observed all lights out in hood system. Repair/replace.	<u>0.5</u>	<u>08/18/2023</u>	<u>03/06/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops left in mop sink to dry. Ensure mops are hung up to dry. Manager can install mop rack.	<u>0.5</u>	<u>08/18/2023</u>	<u>03/06/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE CLUBHOUSE

Facility ID: FA0000079

Site Address: 250 HOWARD AVE, LOS OSOS

Record ID: PR0000079

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/20/2024

Type of Service Description: REINSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: The purpose of this visit was to perform a reinspection after the routine inspection performed 12/19/2024.

On this date, all violations checked were observed corrected.

At the time of the inspection the operator stated that they may change the flooring at the hot line.

At the time of the inspection the operator stated that they may install new finishes in the exterior storage area.

The operator is directed to submit plans prior to commencing any change of finishes.

K009: Proper Cooling Methods

2.0

12/19/2024

Measured the baked potatoes between 76F and 112F after cooling for more than 4 hours.

An employee voluntarily discarded the potatoes in the trash.

All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours.

K023: No Rodents, Insects, Birds, or Animals

2.0

12/19/2024

Observed evidence of a rodent infestation throughout the facility. Observed rodent droppings in numerous critical areas including the following:

- 1) On top of the dish machine.
- 2) On the floor of the hot line area.
- 3) In the food contact utensil storage room beyond the bbq.
- 4) A rat carcass in a spring trap behind a cooler in the hot line area.

Also observed chew marks on sugar packets on the floor of the storage room beyond the bbq..

K033: Nonfood-Contact Surfaces Clean

0.5

Uncorrected as of 5/2/2025

Observed an accumulation of spilled soda syrup under the bag-in-a-box rack. Clean the spill.

K035: Adequate/Approved Equipment/Utensils, Maintained

0.5

Uncorrected as of 5/2/2025

- 1) Observed unused or inoperable equipment stored outside the facility in the outdoor bar area.

Ensure equipment is maintained clean, functional, and in good repair.

- 2) Observed an accumulation of condensation in the bottom of the bar back cooler. Repair the cooler.

K036: Equipment, Utensils and Linens: Storage and Use

0.5

Uncorrected as of 5/2/2025

- 1) Observed food contact utensils stored on a rack outside the facility.

Properly store all equipment /utensils/linens in an approved and clean area.

- 2) Observed unsecured CO2 cylinders in the storage area beyond the bbq.

Properly secure the pressurized CO2 tank.

- 3) Observed the cooler gasket in the server's station milk reach-in to be in disrepair.

Repair the gasket.

- 4) Observed a single use cup used as a scoop in the cheese at the hot line.

Replace the cup with a scoop that has a handle. Store the scoop in a manner that does not contaminate the food.

K040: Wiping Cloths: Properly Used and Stored

0.5

Uncorrected as of 5/2/2025

Observed wet wiping towels stored outside the sanitizer bucket.

Wet towels must be stored in sanitizer buckets when not in use.

K044: Premises; Personal/Cleaning Items; Vermin-Proofing

0.5

Uncorrected as of 5/2/2025

Evidence of deferred cleaning was observed throughout the facility. Observed an accumulation of grime and debris along the wall of much of the facility.

Maintain the facility clean and free from grime and debris.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE CLUBHOUSE

Facility ID: FA0000079

Site Address: 250 HOWARD AVE, LOS OSOS

Record ID: PR0000079

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 92.5

Overall Inspection Comments: At the time of the visit, education and direction regarding the following topics were given:

- 1) ADA Service Animals
- 2) Cooling
- 3) Washing restaurant mats or mop buckets in places that may drain to the ocean.

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
1) Observed an unsealed block of wood on the door handle in the walk in cooler. Unsealed wood is not an approved surface in a food facility. Paint the wood or remove it.			
2) Observed broken floor tiles at the hot line.			
3) Observed the floor in the walk in cooler to be in disrepair.			
4) Since 2013 the external storage area has been noted to be improperly constructed. The floors, walls, and ceiling of the facility must be brought into compliance.			
K048: Plan Review	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Since 2013 the external storage area has been noted to be improperly constructed. The floors, walls, and ceiling of the facility must be brought into compliance.			
Submit plans to this agency for approval prior to commencing any work.			
K050: Impoundment/Voluntary Condemnation and Destruction	<u>0.0</u>		<u>Uncorrected as of 5/2/2025</u>
The operator voluntarily discarded 50 lbs of baked potatoes. Refer to the cooling violation (009) for more details.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: THE FLOUR HOUSE

Facility ID: FA0001024

Site Address: 690 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0001024

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 08/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified	0.5		Uncorrected as of 5/2/2025
Observed food being stored on the floor of walk in refrigeration unit. Ensure all food is stored 6 inches above the ground.			
K033: Nonfood-Contact Surfaces Clean	0.5	08/28/2024	Corrected On Site
Observed an insufficient amount of sanitizer in sanitizer bucket located on the back patio. Provide and maintain proper sanitizer concentration to ensure proper sanitization.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	08/28/2024	10/09/2024
Observed employee backpack hanging near the three compartment sink. Ensure all personal items are put away and kept out of food prep areas.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	08/28/2024	10/09/2024
REPEAT VIOLATION: - Observed food being stored on the floor of walk in refrigeration unit. Ensure all food is stored 6 inches above the ground.			

Inspection Date: 11/02/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 88.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	11/02/2023	08/28/2024
- Observed no soap at hand wash sink in back kitchen. Corrected on site. Ensure hand wash sinks are fully stocked with pump soap. - Observed no paper towels at hand wash sinks in back kitchen and pizza prep room. Ensure all hand wash sinks are fully stocked with single use paper towels.			
K023: No Rodents, Insects, Birds, or Animals	2.0	11/02/2023	08/28/2024
Observed a few flies in food facility. Ensure flies are eradicated from food facility by safe, legal methods.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	11/06/2023	08/28/2024
REPEAT VIOLATION: Unable to verify food safety certifications during time of inspection. Ensure the food facility owner or an employee has a valid/current food safety protection certificate and all other food employees have a valid/current food handler card/certificate. Keep copies on site and be able to present them during time of inspection.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: THE FLOUR HOUSE

Facility ID: FA0001024

Site Address: 690 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0001024

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/02/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 88.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>11/02/2023</u>	<u>08/28/2024</u>
Observed food being stored on the floor of walk in refrigeration unit and on the floor of flour storage room. Ensure all food is stored 6 inches above the ground.			
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>11/03/2023</u>	<u>08/28/2024</u>
REPEAT VIOLATION: Observed large amounts of dust accumulation near food prep station. Ensure all nonfood-contact surfaces are maintained clean. Thoroughly clean all equipment, cabinets, and shelving.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>11/03/2023</u>	<u>08/28/2024</u>
REPEAT VIOLATION: Observed no sanitizer test strips at facility. Ensure correct testing equipment is obtained to properly measure sanitizer concentration.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>11/03/2023</u>	<u>08/28/2024</u>
REPEAT VIOLATION: Observed degrading wood shelves. Ensure all equipment is smooth, non absorbent, easily cleanable and maintained in good repair.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>11/02/2023</u>	<u>08/28/2024</u>
Observed free standing CO2 tanks. Ensure CO2 tanks are affixed to a rigid structure.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>11/06/2023</u>	<u>08/28/2024</u>
- Observed degrading cove base near walk-in refrigeration unit. Ensure all floors are maintained in good repair. - REPEAT VIOLATION: Observed grease and dust accumulation throughout back prep kitchen. Ensure all floors/walls/ceilings are cleaned and sanitized on a regular basis.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>11/03/2023</u>	<u>08/28/2024</u>
Observed no hand wash signs at hand wash sink in toilet room. Ensure all hand wash sinks have signs posted.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>11/02/2023</u>	<u>08/28/2024</u>
See comments in section 24, 33, 34, 35 and 45.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: THE FULL BELLY DELI

Facility ID: FA0008507

Site Address: 1718 COMMERCE WY, PASO ROBLES

Record ID: PR0014333

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 01/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

01/07/2025

Inspection Date: 02/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K007: Proper Hot and Cold Holding Temperatures

3.0

02/15/2024

Corrected On Site

Beverage-Air, two door refrigeration unit cold holding at 50 degrees F. Food was removed from unit to adjacent refrigeration unit at 41F.
Ensure refrigeration unit is repaired or replaced and maintains 41F and below prior to reuse. (COS)



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: THE GALLEY SEAFOOD GRILL & BAR

Facility ID: FA0015769

Site Address: 899 EMBARCADERO, MORRO BAY

Record ID: PR0021269

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K030: Food Storage; Food Storage Containers Identified Observed boxes of food on floor of walk in freezer. Properly elevate food items/packages/container at least 6 inches above the floor.	<u>0.5</u>	<u>04/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinder. Properly secure all pressurized CO2 tanks.	<u>0.5</u>	<u>04/04/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 09/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottles with chemicals. Properly label all chemicals and store in an area separate from food and utensils.	<u>0.5</u>	<u>09/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified Observed bag of panko breading on floor. Properly elevate food items/packages/container at least 6 inches above the floor.	<u>0.5</u>	<u>09/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken door gasket on ice machine. Repair or replace.	<u>0.5</u>	<u>09/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 02/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken gasket seals on walk in cooler door. Repair or replace.	<u>0.5</u>	<u>03/13/2024</u>	<u>09/04/2024</u>
K036: Equipment, Utensils and Linens: Storage and Use Properly secure all pressurized CO2 tanks.	<u>0.5</u>	<u>03/01/2024</u>	<u>09/04/2024</u>
K041: Plumbing; Proper Backflow Devices Observed drain line under prep sink going into floor sink. Ensure an air gap between the water supply inlet and the flood level rim of the PLUMBING FIXTURE, EQUIPMENT, or nonFOOD EQUIPMENT shall be at least twice the diameter of the water supply inlet and may not be less than one inch.	<u>0.5</u>	<u>03/28/2024</u>	<u>09/04/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: THE GARDENS OF AVILA

Facility ID: FA0000823

Site Address: 1215 AVILA BEACH DR, SAN LUIS OBISPO

Record ID: PR0000823

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/13/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 07/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used	0.5	07/24/2024	01/13/2025
Observed unlabeled bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.			
K030: Food Storage; Food Storage Containers Identified	0.5	07/24/2024	01/13/2025
Observed unlabeled bulk containers. Provide labels to all working containers to indicate contents.			
K040: Wiping Cloths: Properly Used and Stored	0.5	07/24/2024	01/13/2025
Observed wiping clothes on prep table. Wiping cloths are to be single use, or stored in sanitizer between uses. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: THE GREAT AMERICAN MELODRAMA

Facility ID: FA0000328

Site Address: 1823 HWY 1, OCEANO

Record ID: PR0000328

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 04/09/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K043: Approved Toilets: Maintained, Accessible, Clean Replace the rusted urinal dividers in the men's restroom. They are no longer easily cleanable.	0.5	04/28/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Repair the broken FRP on the wall in the men's restroom.	0.5	04/28/2025	Uncorrected as of 5/2/2025

Inspection Date: 03/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies 1) Install a wall mounted paper towel dispenser at the hand wash sink in kitchen area. 2) Repair or replace the broken hand soap dispenser in the mens restroom.	3.0	03/15/2024	Uncorrected as of 5/2/2025
K023: No Rodents, Insects, Birds, or Animals Observed old mouse droppings in the outside storage sheds where the chemicals and paper goods are stored. Remove all droppings from the facility to prevent cross contamination. Ensure routine pest control services are maintained. Keep records of services on site.	2.0	03/15/2024	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used 1) Obtain chlorine sanitizer test strips to ensure 50ppm chlorine in the dish machine. 2) Obtain quaternary ammonium test strips to ensure 200ppm quat in the 30-compartment sink.	0.5	03/15/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed rusted food preparation table in the service area that is no longer smooth and easily cleanable. Remove or replace the table with commercial grade equipment.	0.5	03/15/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed ice scoop at the outdoor ice machine hanging on the wall and not protected from contamination. Discontinue storing the ice scoop in open air outdoors. Ensure the ice scoop has protection from contamination.	0.5	03/15/2024	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: THE HABIT BURGER GRILL

Facility ID: FA0008748

Site Address: 839 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0014697

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 10/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility is well maintained, clean and organized. Manager informed me that Corporate had automatic faucets installed in all hand wash sinks during Covid. While it was beneficial at the time, the automatic sensors are easily blocked from grease and are more difficult to get hot water flowing. Consider replacing the faucets back to normal valves.

AWRD: EXCELLENCE AWARD

0.0

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: THE HABIT BURGER GRILL

Facility ID: FA0013992

Site Address: 7340 EL CAMINO REAL, ATASCADERO

Record ID: PR0019473

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility is maintained clean. It is evident that staff works together to keep things organized and handle food safely.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Overall, the facility was well-maintained. Staff is aware of the importance of cleanliness and is reminded by their manager to be cleaning regularly.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: THE HATCH

Facility ID: FA0011827

Site Address: 835 13TH ST, PASO ROBLES

Record ID: PR0017188

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/06/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>03/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed a build up of food debris on gaskets and handles on refrigeration units. Ensure equipment is maintained clean, functional, and in good repair.			

Inspection Date: 07/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used	<u>0.5</u>	<u>07/23/2024</u>	<u>Corrected On Site</u>
1. REPEAT VIOLATION: Observed unlabeled bottle in dish washing area. Ensure toxic spray bottles are labeled as to the contents of the container. Corrected on site. 2. Observed chemicals stored on the same shelf as food products. Ensure cleaning agents, and chemicals are stored in a manner so as to prevent contamination of food, food preparation surfaces, or utensils. Corrected on site.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>07/26/2024</u>	<u>03/06/2025</u>
Observed unsecured CO2 tank in bar area. Ensure CO2 tanks are secured to a fixed location.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
See comments in section 29.			

Inspection Date: 12/06/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>12/06/2023</u>	<u>Corrected On Site</u>
Ensure 100 PPM chlorine or 200 PPM quat is used to sanitize food contact surfaces. Observed no sanitizer bucket created for food prep areas. Corrected on site.			
K029: Toxic Substances Properly Identified, Stored, Used	<u>0.5</u>	<u>12/06/2023</u>	<u>Corrected On Site</u>
Properly label all chemicals and store in an area separate from food and utensils. Corrected on site.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: THE HEALTHY CRAVE

Facility ID: FA0014993

Site Address: 942 CHORRO ST, SAN LUIS OBISPO

Record ID: PR0020408

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified	0.5	04/05/2024	12/09/2024
Observed sealed package of oats on the ground. Store all food products at least 6 inches off of the ground.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	04/11/2024	Uncorrected as of 5/2/2025
No test strips observed at facility. Obtain test strips to keep sanitizer solution at proper levels.			
K039: Thermometers Provided and Accurate	0.5	04/11/2024	Uncorrected as of 5/2/2025
No thermometer in front refrigerator. Obtain thermometer and maintain refrigerator in good working condition.			



County of San Luis Obispo
Environmental Health Services Division
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FA0013596

PR0019097

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: THE HIDDEN KITCHEN

Facility ID: FA0013596

Site Address: 2164 CENTER ST, CAMBRIA

Record ID: PR0019097

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 06/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: THE HIDDEN KITCHEN

Facility ID: FA0014433

Site Address: 113 N OCEAN AVE, CAYUCOS

Record ID: PR0019916

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottles with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.	0.5	11/15/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken prep cooler rubber door gaskets. Repair or replace.	0.5	01/13/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed fly strip hanging over prep sink. Discontinue this practice. Eliminate flies from the facility by safe, legal, and effective means.	0.5	11/13/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed cook line wall FRP cracked at corner seal. Eliminate any cracks/crevices in the walls. Ensure all floors and walls are smooth, durable, of approved materials and in good repair.	0.5	05/13/2025	Uncorrected as of 5/2/2025

Inspection Date: 05/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed box of food on floor in walk in freezer. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	05/13/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed heavy accumulation of grease/debris on hood systems. Clean and maintain the hood grease filters and hood surfaces. Maintain routine cleaning schedule.	0.5	05/24/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	05/13/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed areas of degraded and missing flooring and coving through out facility. Ensure all floors and walls are smooth, durable, of approved materials, and in good repair. Repair or replace flooring. Contact your inspector prior for approval.	0.5	11/11/2024	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: THE HUMAN BEAN COFFEE SHOP

Facility ID: FA0014731

Site Address: 7835 EL CAMINO REAL, ATASCADERO

Record ID: PR0020181

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 12/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: Overall, facility is well-maintained. No violations were observed at the time of the inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 03/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 **Award of Excellence Issued**

Overall Inspection Comments: A complaint regarding proper hot/cold handling of sandwiches was made. No evidence of improper handling was observed. All employees have up to date food handler or food manager cards. Manager was made aware of the issue and will ensure correct food handling.

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K047: Signs Posted; Last Inspection Report Available

0.5

03/22/2024

12/20/2024

Maintain a copy of the most recent routine inspection report at the facility.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE HUMAN BEAN COFFEE SHOP

Facility ID: FA0014803

Site Address: 839 MORRO BAY BLVD, MORRO BAY

Record ID: PR0020246

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 08/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 11/08/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K039: Thermometers Provided and Accurate

0.5

11/09/2023

08/15/2024

Observed no thermometer in small refrigeration unit under prep area. Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).

K043: Approved Toilets: Maintained, Accessible, Clean

0.5

11/09/2023

08/15/2024

Observed toilet paper sitting on dispenser. Provide toilet paper in permanently installed dispensers.

K044: Premises; Personal/Cleaning Items; Vermin-Proofing

0.5

11/09/2023

08/15/2024

Ensure mop is in a position that allows it to air dry.

Two Years of Retail Food Facility Inspection Results

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Facility Name: THE HUMAN BEAN COFFEE SHOP

Facility ID: FA0015007

Site Address: 1025 ROSSI RD, TEMPLETON

Record ID: PR0020421

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 12/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: Due to the slightly high temperature of 47°F/49°F in the walk-in refrigerator, inspector will return for re-inspection 12/6/24 to ensure the temperature of the walk-in refrigeration unit is at the desired range of 41°F/45°F or below.

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>12/06/2024</u>	<u>12/05/2024</u>
Observed a walk-refrigeration unit that measured between 47°F/49°F. According to staff, they were in and out of it due to stocking. Inspector directed that they have the unit adjusted in order to maintain all refrigeration units that store potentially hazardous foods (PHF) at 41°F/45°F or below. Staff made sure to contact their refrigerator service company. Inspector will return for re-inspection 12/6/24 to ensure the temperature of the walk-in refrigeration unit is at the desired range of 41°F/45°F or below.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>01/05/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Provide approved and correct testing equipment to test for sanitizer concentration. If chlorine is utilized, ensure that the sanitizer concentration is at 100ppm OR if a quat based sanitizer is utilized, ensure that the concentration is at 200ppm.			

Inspection Date: 02/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K029: Toxic Substances Properly Identified, Stored, Used	<u>0.5</u>	<u>02/05/2024</u>	<u>12/06/2024</u>
Ensure toxic spray bottles are labeled as to the contents of the container. Corrected on site.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>02/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.			



Two Years of Retail Food Facility Inspection Results

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Facility Name: THE INN AT OPOLO KITCHEN

Facility ID: FA0007646

Site Address: 6970 VINEYARD DR, PASO ROBLES

Record ID: PR0011719

Program Description: MR81 - BED & BREAKFAST

Inspection Date: 02/24/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

02/24/2025

Inspection Date: 04/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

04/17/2024

02/24/2025

Inspection Date: 07/31/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

07/31/2023

04/17/2024

K047: Signs Posted; Last Inspection Report Available

0.5

08/01/2023

04/17/2024

Ensure Health Inspection Report is stored on site, available for Inspector and customer review upon request.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE INN AT THE PIER

Facility ID: FA0013063

Site Address: 601 CYPRESS ST, PISMO BEACH

Record ID: PR0018597

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Paper towel dispenser at the roof top bar was empty and disconnected from the wall. Ensure paper towels are available at the bar hand sinks at all times. Mount the dispenser to the wall or equipment. REPEAT VIOLATION.	<u>3.0</u>	<u>11/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain quat sanitizer test strips for the upstairs bar and dish washing area.	<u>0.5</u>	<u>11/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed excessive grease and dust accumulation on the filters in the ventilation hood in main kitchen. Clean more frequently.	<u>0.5</u>	<u>11/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices Observed drain line extending into floor sink in roof top bar. Cut/raise drain lines to 1" (or twice the diameter of the drain line) above the rim of the floor sink to provide an air gap and to prevent backflow contamination risk.	<u>0.5</u>	<u>11/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K053: Repeat Violations - Critical (1 - 23) REPEAT VIOLATIONS: - No paper towels at rooftop bar.	<u>5.0</u>	<u>11/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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FA0000992

PR0000992

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as of 5/2/2025

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Facility Name: THE LIBRARY

Facility ID: FA0000992

Site Address: 723 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0000992

Program Description: 1609 - BARS (NO FOOD PREPARATION)

Inspection Date: 09/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K014: Food Contact Surfaces: Clean and Sanitized

3.0

09/25/2024

Corrected On Site

Observed grime accumulation in ice machine. Clean and sanitize.

K036: Equipment, Utensils and Linens: Storage and Use

0.5

09/25/2024

Uncorrected as of 5/2/2025

Properly secure the pressurized CO2 tank.



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as of 5/2/2025

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Facility Name: THE LONGBRANCH SALOON

Facility ID: FA0013065

Site Address: 6258 WEBSTER RD, CRESTON

Record ID: PR0018600

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge Observed employee preparing raw chicken and another employee preparing ready to eat foods, with one sanitizer bucket available for use. Discontinue this practice. Ensure all employees are educated in proper sanitizing techniques and have one sanitizer bucket for raw meats and another for ready to eat foods to prevent cross contamination.	5.0	12/04/2024	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized Ensure 200 PPM quat sanitizer is dispensed into sanitizer buckets throughout. Use the quat sanitizer test strips to monitor adequate sanitizer in solution.	3.0	12/06/2024	12/04/2024
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain chlorine sanitizer test strips to monitor adequate PPM of chlorine dispensing from automatic dish machine.	0.5	12/06/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Discontinue use of household Raid in the food facility. Only licensed pest management is approved for use in food facilities.	0.5	12/05/2024	Uncorrected as of 5/2/2025

Inspection Date: 03/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge Ensure employees are educated in adequate sanitizing techniques.	5.0	03/06/2024	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized 1. 0 PPM chlorine measured from automatic dish machine. Ensure 50 PPM chlorine dispenses from unit. The three compartment sink shall be used to wash, rinse and sanitize food contact surfaces. Monitor 200 PPM quat with sanitizer test strips. Submit proof of repair for automatic dish machine to EHS prior to re-use. 2. 0 PPM quat detected in sanitizer buckets throughout. Ensure 200 PPM quat is available for sanitizing food contact surfaces. Employee obtained 200 PPM quat sanitizer during health inspection.	3.0	03/06/2024	Corrected On Site
K038: Approved Lighting/Ventilation: Adequate, Used Clean hood of grease and debris accumulation located in the satellite food facility.	0.5	03/22/2024	12/04/2024

Inspection Date: 08/31/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** THE LONGBRANCH SALOON**Facility ID:** FA0013065**Site Address:** 6258 WEBSTER RD, CRESTON**Record ID:** PR0018600**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 08/31/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 98.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K039: Thermometers Provided and Accurate Replace missing secondary thermometer in satellite food facility refrigeration unit.	<u>0.5</u>	<u>09/01/2023</u>	<u>03/06/2024</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure door remains closed or install screen at the satellite food facility to prevent entry of flies. (COS)	<u>0.5</u>	<u>08/31/2023</u>	<u>Corrected On Site</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Ensure floor tile is replaced in the walk-in refrigeration unit.	<u>0.5</u>	<u>09/08/2023</u>	<u>03/06/2024</u>
K049: Permits Available Post 2023 Health Permit in a conspicuous location.	<u>0.5</u>	<u>09/08/2023</u>	<u>03/06/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE MARKET EXPRESS

Facility ID: FA0000556

Site Address: 1051 S 13TH ST C, GROVER BEACH

Record ID: PR0000556

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 06/25/2024

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: All major violations corrected. Continue working on remaining violations from the 6/18/24 inspection.

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken gaskets on the milk fridge. Replace with new gaskets.	0.5	06/25/2024	Uncorrected as of 5/2/2025
K042: Proper Waste Disposal; Facilities Maintained Ensure mops are hung to dry after each use.	0.5		Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Continue working on improvements to the facility where they do not meet current code requirements. All floors, walls, and ceilings shall maintain a finish that is smooth, durable, easily cleanable, and nonabsorbent. - Vinyl flooring in restroom is deteriorating and missing coving on one side - Vinyl flooring near ice machine is deteriorating - Incorrect ceiling tiles in the restroom	0.5	06/25/2024	Uncorrected as of 5/2/2025

Inspection Date: 06/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 87.5

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All major violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies No paper towels available in the restroom. Ensure paper towels are available for hand washing at all times. ONGOING REPEAT VIOLATION.	3.0	06/18/2024	06/27/2024
K014: Food Contact Surfaces: Clean and Sanitized Observed heavy mildew/mold accumulation inside the ice machine and on ice chute of the soda machine. Clean and sanitize regularly to prevent cross contamination. ONGOING REPEAT VIOLATION.	3.0	06/18/2024	06/27/2024
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken gaskets on the milk fridge. Replace with new gaskets.	0.5	06/18/2024	06/27/2024
K042: Proper Waste Disposal; Facilities Maintained Ensure mops are hung to dry after each use.	0.5	06/18/2024	06/27/2024
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Continue working on improvements to the facility where they do not meet current code requirements. All floors, walls, and ceilings shall maintain a finish that is smooth, durable, easily cleanable, and nonabsorbent. - Vinyl flooring in restroom is deteriorating and missing coving on one side - Vinyl flooring near ice machine is deteriorating - Incorrect ceiling tiles in the restroom	0.5	06/18/2024	06/27/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE MARKET EXPRESS

Facility ID: FA0000556

Site Address: 1051 S 13TH ST C, GROVER BEACH

Record ID: PR0000556

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 06/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 87.5

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All major violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>	<u>06/18/2024</u>	<u>06/27/2024</u>

REPEAT VIOLATIONS:

- Mildew in the ice machine and soda dispenser



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Facility Name: THE MAYAN ICE CREAM

Facility ID: FA0016386

Site Address: 3220 BROAD ST STE 104, SAN LUIS OBISPO

Record ID: PR0021960

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 10/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K034: Warewashing Facility/Test Strips: Adequate, Used No test strips observed at facility. Ensure test strips are obtained to verify and maintain proper sanitizer concentration.	<u>0.5</u>	10/30/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed personal items in two different locations in the back of the store. Ensure there is one designated and safe area for personal items.	<u>0.5</u>	10/30/2024	Uncorrected as of 5/2/2025

Inspection Date: 09/20/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD 0.0

Inspection Date: 08/28/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Ok to bring in food



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For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: THE MAYOR'S PLACE

Facility ID: FA0000884

Site Address: 181 W TEFFT ST, NIPOMO

Record ID: PR0000884

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals Observed rodent droppings around hot water heater near janitorial sink (this area is separate from the main kitchen). No other evidence of rodents found in main kitchen area. Ensure all evidence of rodents is removed by safe, legal and effective means. Facility has professional pest management in place.	2.0	02/08/2025	Uncorrected as of 5/2/2025
K027: Food Separated and Protected Observed small bowl being used to scoop bulk food. Ensure scoops with handles are used to scoop bulk food and handles are maintained out of contact with food to prevent cross contamination.	1.0	02/08/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained REPEAT VIOLATION: Observed raw wood being used throughout facility. Ensure all equipment is commercial grade, smooth, nonabsorbent and easily cleanable. Facility can seal the raw wood.	0.5	02/21/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing REPEAT VIOLATION: Observed refrigeration unit outside of food facility and only partially protected. Ensure unit is fully protected from the outside and protected from contamination/vermin.	0.5	02/14/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed some food debris underneath equipment and in corners of facility. Ensure all floors/walls/ceilings are maintained clean. Facility can implement a deep cleaning schedule to ensure equipment is moved for cleaning	0.5	02/10/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 35 and 44.	2.0	02/07/2025	Uncorrected as of 5/2/2025

Inspection Date: 03/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed no sanitizer solution/buckets set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.	3.0	03/01/2024	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Observed no valid/current food manager safety certification. Ensure there is at least one food manager and all other employees obtain a food handler safety certification.	1.0	04/01/2024	Uncorrected as of 5/2/2025
K026: Approved Thawing Methods Used, Frozen Food Observed liquid egg container being placed on the counter to thaw. Discontinue this method. Ensure all potentially hazardous foods (PHF) are thawed by an approved method. Corrected on site. Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.	0.5	03/01/2024	Corrected On Site

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: THE MAYOR'S PLACE

Facility ID: FA0000884

Site Address: 181 W TEFFT ST, NIPOMO

Record ID: PR0000884

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>03/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>
- Observed duct tape being used on edge of hand wash sink. Ensure all equipment is commercial grade, smooth, nonabsorbent and easily cleanable. - Observed raw wood being used throughout facility. Ensure all equipment is commercial grade, smooth, nonabsorbent and easily cleanable. Facility can seal the raw wood.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>03/04/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed free standing CO2 tank underneath hand wash sink. Ensure all CO2 tanks are affixed to a rigid structure.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>03/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed wiping cloths being kept on prep line. Ensure wiping cloths, when not in use, are maintained in sanitizer solution.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>03/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed piping going into floor sinks. Ensure there is an air gap (at least one inch) between the water inlet and the rim of the floor sink.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>03/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed refrigeration unit outside of food facility and only partially protected. Ensure unit is fully protected from the outside and protected from contamination/vermin. Facility had temporary walls fall down due to storm, facility has plans to fix the issue.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>03/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
See comments in section 24.			

Inspection Date: 08/24/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>10/24/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Observed no valid food manager safety certification. Ensure food manager safety certification is obtained.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: THE MERCANTILE

Facility ID: FA0014429

Site Address: 950 CHORRO ST, SAN LUIS OBISPO

Record ID: PR0019908

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 03/05/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility only sells prepackaged foods.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE MORGAN

Facility ID: FA0015983

Site Address: 9135 HEARST DR, SAN SIMEON

Record ID: PR0021500

Program Description: LR23 - RESTAURANT (SEATING UNDER 10) - MINIMAL PREP

Inspection Date: 06/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed no hand soap at sink. Provide approved handwashing cleanser in dispensers at or adjacent to each hand washing facility.	<u>3.0</u>	<u>06/06/2024</u>	
K007: Proper Hot and Cold Holding Temperatures Observed small refrigerator unit in kitchen area's temperature at 62 degrees. Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below. Employee stated they had just restocked the unit, all food was removed and moved to a working cooler.	<u>3.0</u>	<u>06/06/2024</u>	
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Provide copy of certificate to when completed.	<u>1.0</u>	<u>08/06/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Unable to locate testing strips. Provide approved and correct testing equipment to test for sanitizer concentration.	<u>0.5</u>	<u>06/20/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Observed expired permit posted. Obtain and post current Public Health Permit.	<u>0.5</u>	<u>06/20/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE NEIGHBORHOOD CAFE AND JUICE BAR

Facility ID: FA0013653

Site Address: 811 13TH ST, PASO ROBLES

Record ID: PR0019149

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 04/15/2025

Type of Service Description: REINSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility was re-inspected and is in compliance, they were able to obtain hot water and refrigeration units measured 41F. Ensure facility is regularly cleaning food debris from equipment and floors.

Inspection Date: 04/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 82.5

Overall Inspection Comments: Facility will be inspected on April 15, 2025. Ensure that hot water is obtained and equipment is serviced in order to maintain temperature. If subsequent re-inspections are required to determine correction or compliance, the facility will be billed at an hourly rate.

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed front display refrigeration unit measuring at 45°F and single door refrigeration unit in the back measuring 48°F (staff was in and out of unit during the inspection). Maintain all potentially hazardous foods (PHF) at 41°F. Facility will be re-inspected after a week to ensure equipment was serviced and able to maintain temperatures.	3.0	04/11/2025	Uncorrected as of 5/2/2025
K014: Food Contact Surfaces: Clean and Sanitized REPEAT VIOLATION: Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.	3.0	04/07/2025	Corrected On Site
K021: Hot and Cold Water Available Observed hand wash sink and 3 compartment sink at 90°F. Maintain an adequate supply of hot water minimum of 120°F at 3 compartment sink and a minimum 100°F at hand wash sinks. Facility will be re-inspected in one week to ensure hot water is available. If the facility, is unable to provide hot water at that time, it will be closed until compliance is achieved.	2.0	04/15/2025	Uncorrected as of 5/2/2025
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.	1.0	04/15/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained REPEAT VIOLATION: Observed a build up of food debris on equipment, refrigeration handles/ gaskets/ shelves. Observed a build up of ice and food debris in chest freezer. Ensure equipment is maintained clean and in good repair.	0.5	04/15/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean REPEAT VIOLATION: Main walk ways are cleaned, however, there is a build up of food debris on the floors around equipment (behind chest freezer). Implement a cleaning schedule to ensure floors are cleaned on a regular basis. Be sure to clean under and around equipment and storage areas.	0.5	04/15/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	0.5	04/15/2025	Uncorrected as of 5/2/2025
K053: Repeat Violations - Critical (1 - 23) See comments in section 7 and 14.	5.0	04/07/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 35 and 45.	2.0	04/15/2025	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: THE NEIGHBORHOOD CAFE AND JUICE BAR

Facility ID: FA0013653

Site Address: 811 13TH ST, PASO ROBLES

Record ID: PR0019149

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 06/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	06/25/2024	Corrected On Site
Observed a refrigeration unit measuring at 53F and a display refrigeration unit at 49F. Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F. Staff moved all potentially hazardous food to walk in refrigeration unit. Owner is contacting someone to have both refrigeration units serviced.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	06/25/2024	Corrected On Site
Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium.			
K030: Food Storage; Food Storage Containers Identified	0.5	06/28/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed unlabeled bulk containers. Ensure all bulk food is labeled as to the contents of the container.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	06/28/2024	Uncorrected as of 5/2/2025
Observed an accumulation of food debris on equipment (handles, in freezer, and refrigeration units). Ensure equipment is maintained clean.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	06/25/2024	Corrected On Site
Main walk ways are cleaned, however, there is a build up of food debris on the floors around equipment. Implement a cleaning schedule to ensure floors are cleaned on a regular basis. Be sure to clean under and around equipment and storage areas.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5		Uncorrected as of 5/2/2025
Observed a build up of food on floor under equipment. Thoroughly clean and maintain all floors, walls, and ceilings.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 09/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified	0.5	09/15/2023	06/25/2024
1. Properly elevate food packages at least 6 inches above the floor. Observed food stored on floor in walk-in refrigeration unit. 2. Ensure bulk food containers are labeled as to the contents of the containers.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	09/29/2023	Uncorrected as of 5/2/2025
Ensure equipment is maintained clean. Observed grime and food debris accumulation on refrigeration doors and handles.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	09/15/2023	Uncorrected as of 5/2/2025
Facility is using a hot plate to cook noodles, garlic, vegetables without a hood. Discontinue this practice as the facility does not have an approved hood.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	09/29/2023	Uncorrected as of 5/2/2025
Observed employee personal items in food storage area. Ensure personal items are stored in lockers or separate from food storage.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: THE NEIGHBORHOOD CAFE AND JUICE BAR

Facility ID: FA0015333

Site Address: 3887 S HIGUERA ST BLDG 3, SAN LUIS OBISPO

Record ID: PR0020744

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 11/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>11/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed scoops without handles being used for bulk food items. Ensure all scoops have handles and are commercial grade.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>11/14/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed epoxy floor wearing out and exposing concrete in many areas throughout the kitchen. Begin planning to re-do the flooring and choose materials from our approved flooring list. Contact your inspector before re-doing the floor.			

Inspection Date: 02/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 94.5

Overall Inspection Comments: Facility will be re-inspected on or after 3/27/2024. All violations shall be corrected by 3/27/2024 (unless an alternative compliance time line is indicated in this report). Should subsequent re-inspections be required, the facility will be billed at an hourly rate.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>04/29/2024</u>	<u>11/14/2024</u>
Unable to locate food manager certification and food handler cards at the time of inspection.			
Ensure the food facility owner or an employee has a valid/current food safety manager certificate within 60 days. Email copy of certificate to inspector. Keep copy on-site for review upon inspection.			
Ensure all food employees have a valid/current food handler card/certificate within 30 days. Keep copies on-site for review upon inspection.			
Ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.			
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>03/13/2024</u>	<u>11/14/2024</u>
1) Observed dust accumulation on fan guards inside two door refrigerator. Clean and implement routine cleaning schedule.			
2) Mold like substance observed between three comp sink and wall. Clean thoroughly.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>03/06/2024</u>	<u>11/14/2024</u>
Employees could not locate test strips during inspection. Please provide.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>03/13/2024</u>	<u>11/14/2024</u>
1. Observed 4 instapots in use at facility. An electric cook top was also observed on-site. Discontinue use of unapproved instapots and electric cook top immediately.			
All equipment must be commercial grade and NSF (or equivalent) approved.			
Mechanical exhaust ventilation shall be provided over all cooking equipment to effectively remove cooking odors, smoke, steam, grease, heat, and vapors per Mechanical Code requirements. Changes in menu require approval from this division. Facility was not designed, constructed or approved for the use of cooking equipment requiring mechanical exhaust ventilation.			
Submit a proposed menu along with manufacturer specification sheets for proposed cooking equipment.			
2. Observed hose draining condensate from refrigeration unit into bottle. Have refrigerator and freezer repaired and maintain in good working order.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE NEIGHBORHOOD CAFE AND JUICE BAR

Facility ID: FA0015333

Site Address: 3887 S HIGUERA ST BLDG 3, SAN LUIS OBISPO

Record ID: PR0020744

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 02/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 94.5

Overall Inspection Comments: Facility will be re-inspected on or after 3/27/2024. All violations shall be corrected by 3/27/2024 (unless an alternative compliance time line is indicated in this report). Should subsequent re-inspections be required, the facility will be billed at an hourly rate.

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>03/27/2024</u>	<u>11/14/2024</u>
Observed floors with accumulation of debris and grime. Floors need to be deep cleaned including areas under equipment. Implement routine cleaning schedule for floors.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>03/13/2024</u>	<u>11/14/2024</u>
1. Unable to obtain warm water for hand washing in restrooms. Contact property owner. Warm water (100F) is required for hand washing and shall be provided immediately.			
2. Post hand washing signs in both bathrooms.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	Uncorrected as of 5/2/2025	



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE NEST

Facility ID: FA0014141

Site Address: 9700 EL CAMINO REAL STE 104, ATASCADERO

Record ID: PR0019618

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	10/16/2024	10/09/2024
Hand washing sink in the kitchen area was without hot water, at the initiation of the inspection, due to a leak occurring. Access to hot water must always be available for proper hand washing to occur. Hot water was turned back on/corrected on site.			
Ensure that the sink is repaired immediately, to stop the ongoing leak.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	12/02/2024	Uncorrected as of 5/2/2025
Ensure the food facility owner or an employee has a valid/current food safety manager certificate. 60 days will be granted for completion of the course. Email certificate of completion to health inspector.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	11/09/2024	Uncorrected as of 5/2/2025
Prep. refrigeration unit observed leaking condensate onto floor and into a large steel tray. Make necessary repairs to ensure unit is operating properly and condensate leaks are repaired.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	10/10/2024	Uncorrected as of 5/2/2025
1. Properly secure the pressurized CO2 tank. 2. Ensure that the ice scoop is never fully submerged in the ice machine, to help prevent cross contamination. Corrected on site.			
K040: Wiping Cloths: Properly Used and Stored	0.5	10/10/2024	Uncorrected as of 5/2/2025
Observed wiping cloths on counters and away from their sanitizer buckets. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	10/16/2024	Uncorrected as of 5/2/2025
Unable to obtain warm water for hand washing in the men's and women's restrooms, at the time of inspection. Hand washing facilities shall be equipped to provide warm water under pressure for a minimum of 15 seconds. The temperature of the water shall be at least 100 degrees fahrenheit. Make necessary repairs immediately.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	10/16/2024	Uncorrected as of 5/2/2025
Observed a couple of missing ceiling tiles, in the kitchen. Ensure that they are placed back in place to render a smooth and durable surface.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 09/15/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: COMBINED REGULAR INSPECTION AND EVALUATION FOR SUPPORT OF A DEPENDANT FOOD FACILITY (TRES HERMANOS MOBILE UNIT).

Overall, facility appears to be maintained clean and organized.

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE NEST

Facility ID: FA0014141

Site Address: 9700 EL CAMINO REAL STE 104, ATASCADERO

Record ID: PR0019618

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 09/15/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: COMBINED REGULAR INSPECTION AND EVALUATION FOR SUPPORT OF A DEPENDANT FOOD FACILITY (TRES HERMANOS MOBILE UNIT).

Overall, facility appears to be maintained clean and organized.

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	09/15/2023	Corrected On Site
Observed single door refrigerator holding at 47F, 3 door refrigerator holding at 47F, prep. top refrigerator holding at 50F and refrigeration unit at wait station holding at 48-51F. All temperatures taken directly after lunch rush at facility. Adjust thermostats of all units and monitor. Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F.			
If refrigeration units continue to hold temperature above 41F, have units serviced by refrigeration company.			
K033: Nonfood-Contact Surfaces Clean	0.5	09/22/2023	Uncorrected as of 5/2/2025
Grease accumulation observed behind and under cooking equipment. Implement routine cleaning schedule for the cook's line equipment to prevent grease accumulation in this area.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	09/29/2023	Uncorrected as of 5/2/2025
Prep. refrigeration unit observed leaking condensate onto floor and into plastic tub. Make necessary repairs to ensure unit is operating properly and condensate leaks are repaired.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	09/22/2023	Uncorrected as of 5/2/2025
Properly secure the pressurized CO2 tanks (chain, etc.).			
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	09/22/2023	Uncorrected as of 5/2/2025
Unable to obtain warm water for hand washing in men's and women's restrooms at the time of the inspection.			
Hand washing facilities shall be equipped to provide WARM WATER under pressure for a minimum of 15 seconds through a mixing valve or combination faucet. The temperature of the water shall be at least 100°F. Make necessary repairs immediately.			
Provide and maintain an adequate supply of warm potable water (minimum 100°F) and cold potable water to all hand wash sinks.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: THE OAK GRILL

Facility ID: FA0016075

Site Address: 1119 GARDEN ST, SAN LUIS OBISPO

Record ID: PR0021611

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 10/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K036: Equipment, Utensils and Linens: Storage and Use

0.5

04/15/2024

Observed non approved scoop in flour container. The operator removed immediately on site.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: THE OAKS HOTEL PASO ROBLES

Facility ID: FA0009153

Site Address: 3000 RIVERSIDE AVE, PASO ROBLES

Record ID: PR0015315

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K036: Equipment, Utensils and Linens: Storage and Use	0.5	10/16/2024	Uncorrected as of 5/2/2025
Observed utensils being stored in stagnant water. Ensure utensils are maintained in running water of sufficient velocity OR in a container of water that is maintained at a temperature of 135F and the container is cleaned at least every 24 hours.			
K041: Plumbing: Proper Backflow Devices	0.5		Uncorrected as of 5/2/2025
It took several minutes for warm water to reach the hand wash sink in the kitchen. A water heater can be installed under hand wash sink to ensure warm water is readily available for hand washing. Warm water is a temperature of at least 100F.			

Inspection Date: 01/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	01/09/2024	Corrected On Site
At the time of the inspection, hand wash sink was turned off due to leaking faucet. Repair or replace faucet. Staff turned water back on and had documentation to show new parts were ordered.			
K027: Food Separated and Protected	1.0	01/12/2024	10/15/2024
In bar area: Observed alcohol bottles stored ice container (used for drinks). Ensure bottles are removed and stored out of ice for consumption.			
K033: Nonfood-Contact Surfaces Clean	0.5	01/12/2024	10/15/2024
In bar area: Observed build up in soda dispenser. Clean and sanitizer regularly.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE OLDE ALEHOUSE

Facility ID: FA0014748

Site Address: 945 LOS OSOS VALLEY RD, LOS OSOS

Record ID: PR0020198

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/01/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: Education and direction regarding proper cooling were given at the time of the inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 08/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.	0.5	08/29/2024	Uncorrected as of 5/2/2025
K041: Plumbing; Proper Backflow Devices Observed in mechanical dishwasher drain line extending into floor sink. Ensure preparation and warewashing sinks and other equipment with drain lines drain via indirect connection to an approved receptacle and with adequate air gap that shall be at least twice the diameter of water supply inlet.	0.5	09/22/2024	Uncorrected as of 5/2/2025
K049: Permits Available Maintain the 2024 Public Health Permit in a conspicuous place.	0.5	08/29/2024	Uncorrected as of 5/2/2025



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Facility Name: THE ORCHID ROOM

Facility ID: FA0000024

Site Address: 60 STATE PARK RD, MORRO BAY

Record ID: PR0000024

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

- 1) Proper cooling.
- 2) Warewashing sanitizer testing
- 3) Manual warewashing in the 2 compartment sink.
- 4) Food in ROP.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0		Uncorrected as of 5/2/2025
No paper towels were available from a wall mounted dispenser at the bar hand sink. Provide approved handwashing cleanser and towels or drying device in dispensers at or adjacent to each hand washing facility.			
K018: HACCP/Variance Required: Approved/Records Kept	2.0		01/14/2025
Observed various types of frozen food stored in reduced oxygen packaging that was produced in the facility. The packages were not labeled with the date and time of packaging. Education and direction regarding reduced oxygen packaging were given at the time of the inspection. This violation was corrected by opening all packages to allow oxygen to come into contact with the food. All fish in reduced oxygen packaging was voluntarily discarded at the time of the inspection. Refer to the VC&D form for more details. Discontinue preparing or processing foods using reduced oxygen packaging at the facility unless it complies with the following requirements or until an approved HACCP plan is obtained from the CA Department of Public Health. Reduced Oxygen Packaging may be used without a HACCP plan if the package complies with all of the following: 1) The package is labeled with the date and time of production. 2) The package is kept at 41 F or below. 3) The food is removed from the package inside the facility within 48 hours of package production.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0		Uncorrected as of 5/2/2025
No valid Food Safety Manager's certification was available for review at the time of the inspection. Ensure the food facility owner or an employee has a valid/current food safety protection certificate or ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.			
K041: Plumbing; Proper Backflow Devices	0.5		Uncorrected as of 5/2/2025
Observed a container catching condensation from the refrigeration unit in the walk in cooler. Maintain all plumbing fixtures fully operative, clean and in good repair so as to prevent any contamination of food or utensils.			
K047: Signs Posted; Last Inspection Report Available	0.5		Uncorrected as of 5/2/2025
No hand washing sign was posted at the bar hand sink. Ensure all required signs (hand washing, no smoking, no public restroom available) are posted.			

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as of 5/2/2025

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Facility Name: THE ORCHID ROOM

Facility ID: FA0000024

Site Address: 60 STATE PARK RD, MORRO BAY

Record ID: PR0000024

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/31/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: The overall cleanliness of the facility was observed to be greatly improved and staff had followed inspector directions for detailed cleaning of the facility, with special attention to pest activity and monitoring areas (such as floor perimeters). Staff were directed to frequently monitor the newly cleaned areas for signs of new pest activity. The facility had been closed for an extended time, and has been receiving frequent professional pest treatments since re-opening (records provided for review).

The construction activities observed in dining and lobby areas during the initial investigation were still ongoing, and the operator was informed to be diligent during construction since activity may increase during this time.

The entry point revealed during the complaint investigation had been adequately repaired to prevent pest entry. It was observed that the pest company had increased placement of pest control equipment to help accelerate correction of the problem.

The hard work of staff is evident greatly and appreciated.

Inspectors determined that the pest issue was being handled adequate by facility staff and professional pest services. Verification that the facility is no longer having pest issues will be evaluated during the next routine inspection in about 6 months.

Please reach out at any time if you need further assistance from your inspector.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	01/31/2024	01/14/2025
No Food manager certificate on-site. The manager certificate on file with our department has expired. Obtain current Food Safety Manager certification for at least one owner or employee, and maintain the original certificate on site. Additionally, maintain copies on file for current Food Handler Cards for all remaining staff.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5	01/31/2024	01/14/2025
Spray bottles observed without labels. Maintain accurate labels on all cleaning chemicals.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	02/09/2024	01/14/2025
Foil observed being used to line the shelf below prep table. Discontinue the use of foil, and restore the shelf to a smooth, impermeable and cleanable condition. Contact paper or a similar product may be used as a temporary repair. Professionally resurface the shelf or replace it as soon as possible.			
K039: Thermometers Provided and Accurate	0.5	01/31/2024	Corrected On Site
The factory installed thermometer in a reach-in refrigerator was observed to be missing, and no replacement thermometer was in use in the refrigerator (temperatures were measured in compliance). Maintain accurately functioning thermometers for all refrigerators. It is recommended to affix the thermometer near the front door on the top shelf to facilitate frequent staff monitoring and to provide more accurate temperature readings.			
K041: Plumbing; Proper Backflow Devices	0.5	02/14/2024	01/14/2025
Multiple floor sinks were observed with wastewater lines entering into the floor sink and lacking the required air gaps. Modify waste lines so as to restore the required air gaps;			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	02/03/2024	01/14/2025
Excessive mold and dirt observed on floors and walls behind dish machine. Thoroughly clean and maintain the area.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	01/31/2024	01/14/2025
#24,40, 41, 45 were repeat violations.			



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Facility Name: THE PATIO KITCHEN DBA JUNCTION

Facility ID: FA0015605

Site Address: 710 PINE ST, PASO ROBLES

Record ID: PR0021082

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K026: Approved Thawing Methods Used, Frozen Food	<u>0.5</u>	<u>10/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Thaw potentially hazardous foods by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave.			
K030: Food Storage: Food Storage Containers Identified	<u>0.5</u>	<u>10/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>
1. Discontinue storing foods on the floor of the walk-in refrigeration unit and freezer. Ensure food is stored 6" up off floor or in an impermeable container.			
2. When storing foods on counter with ice baths, ensure the ice remains up the sides of the containers to ensure 41F and below.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>10/25/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Repair or replace light out under hood system.			

Inspection Date: 01/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K016: Shell Stock: Quality, Storage, Tags	<u>2.0</u>	<u>01/18/2024</u>	<u>Corrected On Site</u>
Ensure shellfish tags remain with shell stock until lot is finished. (COS)			
K029: Toxic Substances Properly Identified, Stored, Used	<u>0.5</u>	<u>01/25/2024</u>	<u>10/17/2024</u>
Ensure toxic spray bottles are labeled as to the contents of the container.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>01/25/2024</u>	<u>10/17/2024</u>
Clean food debris accumulation from base of two drawer refrigeration unit.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>01/25/2024</u>	<u>10/17/2024</u>
Replace lights out under hood system.			



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as of 5/2/2025

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Facility Name: THE PIT STOP

Facility ID: FA0000073

Site Address: 800 MAIN ST, CAMBRIA

Record ID: PR0000073

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 04/15/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed box of produce on floor. Properly elevate food items/packages/container at least 6 inches above the floor.	<u>0.5</u>	<u>04/17/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration.	<u>0.5</u>	<u>04/29/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Observed toilet paper sitting on dispenser. Ensure to provide toilet paper in permanently installed dispensers.	<u>0.5</u>	<u>04/17/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	<u>0.5</u>	<u>04/29/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violation: #34	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 04/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration.	<u>0.5</u>	<u>04/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed dust/debris accumulation around ventilation unit and ceiling in walk in cooler. Clean, sanitize and maintain on routine schedule.	<u>0.5</u>	<u>04/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed exposed light bulb in walk in cooler. Ensure all light bulbs are either shatter proof/coated/or shielded to prevent contamination of food/equipment/utensils.	<u>0.5</u>	<u>04/23/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure required hand washing sign is posted.	<u>0.5</u>	<u>04/11/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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Facility Name: THE POOR BUT SEXY PROJECT

Facility ID: FA0016629

Site Address: 3183 DUNCAN RD STE A, SAN LUIS OBISPO

Record ID: PR0022235

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 04/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 95.0

Overall Inspection Comments: Permit fees paid today.

Inspection today following SLO building and planning dept sign-off of the kitchen addition that is now partly enclosed to be used for full food prep. Any food prep and other, as per code required tasks to be completed in a fully enclosed area must be completed in the enclosed kitchen addition and NOT outside in the open areas of this facility. Any food items prepared in the Higuera facility (Kreuzberg Cafe) and offered for sale in this facility shall 1. show temperature controlled, approved way of transportation from one facility to the other and 2. have ingredients noted either on the food product packaging or on the menu on site.

Follow existing code requirements as per discussion regarding any future BBQ on site.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Mount single service soap dispenser and hand towel dispenser in the food prep room. (alternate methods as discussed in the meantime)	3.0	04/28/2025	Uncorrected as of 5/2/2025
K024: Person In Charge Present and Performs Duties; Valid Certification Send a copy of the current food safety certification to this section immediately	1.0	04/28/2025	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean All non-food prep but other wise used as food storage areas are to be kept organized and free of clutter so that potential rodent or other vector activity is easily recognized. Today the back garage type door was wide open allowing for entry of vermin and vectors. There is no separation wall between the food storage areas and other use in this facility.	0.5	04/30/2025	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored No wiping cloth buckets or use of wiping cloths was observed today. Ensure sanitizing solution for wiping cloths is made and being used for any food contact areas.	0.5	04/26/2025	Uncorrected as of 5/2/2025

Inspection Date: 08/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Provide food managers card for facility as soon as possible.	1.0	09/30/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed food being stored on the floor of the walk in refrigerator. Ensure all food is stored 6 inches off of the floor.	0.5	08/30/2024	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment to test for sanitizer concentration and/or hot water temperature.	0.5	09/06/2024	Uncorrected as of 5/2/2025

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Facility Name: THE POOR BUT SEXY PROJECT

Facility ID: FA0016629

Site Address: 3183 DUNCAN RD STE A, SAN LUIS OBISPO

Record ID: PR0022235

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 02/20/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Memorandum of understanding left and signed regarding only limited food preparation due to garage door set up. If the food prep grows beyond reheating baked goods for the retail coffee service to entail making sandwiches and such which does NOT fall under "limited food prep" the three compartment sink area will have to be enclosed along with the food prep area.

There is no clear delineation (no walls) between the different areas of use in this facility. There is equipment put in place to mark where one area starts and the next begins. Do NOT mix the different uses. Refrigeration units will have to very clearly designated for the use of the retail operation. The ice cream area is NOT under the permit of this section currently. It is approved for the whole sale ice cream production ONLY.

Keep the back garage door closed as to make vermin infestation less likely.

The operation of this facility is on a performance basis. Any change in menu or procedure may result in the permit conditions no longer being met.

Any expansion to the menu resulting in further equipment placement for the retail operation will have to be approved by this section following a remodel application.



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Facility Name: THE PORCH

Facility ID: FA0015971

Site Address: 22322 EL CAMINO REAL, SANTA MARGARITA

Record ID: PR0021487

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Overall, the facility is organized and kept clean. No violations were observed at the time of inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 06/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 01/30/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 95.5

Overall Inspection Comments: CHANGE IN OWNERSHIP INSPECTION:

Overall the facility appears well organized, clean, and staff was knowledgeable about food safety requirements.

NOTE: Absence of hand washing sink in the ware washing portion of the facility is a preexisting non-conforming condition that will not be required to be corrected at this time. Should there be a change in menu, facility shall meet all current code requirements.

Violation Item	Points Lost	Comply By Date	Complied On Date
K018: HACCP/Variance Required: Approved/Records Kept	2.0	01/30/2024	Uncorrected as of 5/2/2025
Observed a vacuum seal unit in facility. Food facilities may engage in the following only pursuant to a state approved HACCP Plan.			
Packaging potentially hazardous food using a reduced oxygen packaging (ROP) method except if the food facility uses a ROP 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.			
K022: Sewage and Wastewater Properly Disposed	2.0	05/29/2024	Uncorrected as of 5/2/2025
Espresso machine is currently draining into a container. All condensate producing equipment shall drain to a floor sink via a minimum 1 in air gap.			
Provide air gap for Kegaretor's condensate (bell drain, etc.).			
K041: Plumbing; Proper Backflow Devices	0.5	02/29/2024	Uncorrected as of 5/2/2025
1. Provide warm water for hand washing at 110 F, in the restroom and at the hand washing sink behind the bar area. Ensure all hand wash sinks are equipped with paper towels in approved dispensers.			
2. Seal daylighting pipe in the storage room above the p-trap.			



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FA0014684

PR0020144

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Facility Name: THE POUR HOUSE

Facility ID: FA0014684

Site Address: 525 PINE ST STE A, PASO ROBLES

Record ID: PR0020144

Program Description: 1609 - BARS (NO FOOD PREPARATION)

Inspection Date: 04/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

04/26/2024

Uncorrected as of 5/2/2025

Ensure chlorine sanitizer test strips are obtained to monitor 100 PPM chlorine in sanitizer solution.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE POUR HOUSE

Facility ID: FA0014684

Site Address: 525 PINE ST STE A, PASO ROBLES

Record ID: PR0021849

Program Description: 1639 - HOST CATERING FACILITY

Inspection Date: 04/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

04/17/2024

Inspection Date: 07/05/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: Host Kitchen permit approved.

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K024: Person In Charge Present and Performs Duties; Valid Certification

1.0

07/14/2023

04/17/2024

Obtain a Food Managers Certificate and store copy on site for inspector review.



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Facility Name: THE QUARTERDECK SEAFOOD BAR & GRILL

Facility ID: FA0015307

Site Address: 1500 W BRANCH ST, ARROYO GRANDE

Record ID: PR0020717

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used Observed no quat sanitizer test strips (facility had chlorine test strips for mechanical warewasher). Ensure quat test strips are obtained to properly measure sanitizer concentration in sanitizer buckets (200ppm).	0.5	11/20/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed a few broken plastic handles on refrigeration units. Repair/replace. Ensure all equipment is maintained in good repair. Manager has tried to find the replacement parts for the older units.	0.5	11/26/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed hole in screen on back door. Repair/replace.	0.5	11/21/2024	Uncorrected as of 5/2/2025

Inspection Date: 12/19/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: Facility presented clean and well organized during time of inspection.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	12/19/2023	11/19/2024
K035: Adequate/Approved Equipment/Utensils, Maintained - Observed a few broken plastic handles on refrigeration units. - Observed broken gasket on walk-in refrigeration unit. Ensure all equipment is maintained in good repair.	0.5	12/26/2023	11/19/2024
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed some broken/missing tiles throughout kitchen. Repair/replace. - Observed some food debris/build up underneath coffee station. Ensure all flooring is maintained clean.	0.5	01/02/2024	11/19/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: THE RANGE

Facility ID: FA0000252

Site Address: 22317 G ST, SANTA MARGARITA

Record ID: PR0000252

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/19/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Properly label all spray bottles with chemicals/cleaning agents and store in an area separate from food and utensils.	<u>0.5</u>	<u>03/19/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Provide approved and correct testing equipment (test strips) to test for sanitizer concentration.	<u>0.5</u>	<u>03/19/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Ensure the toilet room has a self-closing door mechanism in working order.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Maintain the Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>02/26/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 03/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: Overall, the facility is operating in a orderly manner and the manager is organized.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed multiple pieces of equipment that are no longer being used. Ensure the premises is kept free of litter and items that are unnecessary to the operation and/or maintenance of the facility.	<u>0.5</u>	<u>06/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE RIB LINE

Facility ID: FA0006681

Site Address: 12308 LOS OSOS VALLEY RD, SAN LUIS OBISPO

Record ID: PR0010407

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/18/2025

Type of Service Description: CHARGEABLE REINSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: The purpose of this visit was to perform a chargeable reinspection after evidence of rodent activity was observed on 12/30/24, 1/21/25, 1/30/25, 2/18/25, 2/25/25, and 3/10/25.

On this date, no evidence of rodent activity was observed.

The operator is directed to continue to maintain the facility free from vermin.

Violation Item

Points Lost Comply By Date Complied On Date

K049: Permits Available

0.5

Uncorrected as of 5/2/2025

Obtain an valid/current Public Health Permit.

Inspection Date: 03/10/2025

Type of Service Description: CHARGEABLE REINSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 95.5

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K000: STORMWATER POLLUTION

0.0

Uncorrected as of 5/2/2025

Observed a greasy accumulation on the sidewalk outside the back door of the facility. Evidence of grease being washed into the driveway was observed, leading to the storm drain in the driveway. Observed hard fat accumulated in the storm drain outside the back of the facility.

Discontinue allowing grease to enter the storm drain.

K023: No Rodents, Insects, Birds, or Animals

4.0

03/10/2025

- 1) Evidence of rodent activity was observed in the dry storage area on top of a package of foil.
- 2) Evidence of rodent activity was observed on top of a box of brownie mix on a shelving rack in the kitchen area.
- 3) Evidence of rodent activity was observed inside a plastic container of dried chillies stored in the kitchen area.
- 4) Evidence of rodent activity was observed on the floor of the kitchen area in several places.

The operator is directed to continue to work toward rodent infestation abatement.

K049: Permits Available

0.5

Uncorrected as of 5/2/2025

Obtain an valid/current Public Health Permit.

Inspection Date: 02/25/2025

Type of Service Description: CHARGEABLE REINSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 97.5

Overall Inspection Comments: The purpose of this visit was to perform a reinspection.

Violation Item

Points Lost Comply By Date Complied On Date

K023: No Rodents, Insects, Birds, or Animals

2.0

02/25/2025

Observed evidence of rodent activity in the dry storage area. Activity included droppings on top of canned food and chewed packages of bulk spices.

Clean and sanitize all affected areas.

A reinspection of the facility is scheduled for 3/4/25. A pest control invoice dated between 2/25/25 and 3/4/25 must be available for review at the time of the inspection.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: THE RIB LINE

Facility ID: FA0006681

Site Address: 12308 LOS OSOS VALLEY RD, SAN LUIS OBISPO

Record ID: PR0010407

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/25/2025

Type of Service Description: CHARGEABLE REINSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 97.5

Overall Inspection Comments: The purpose of this visit was to perform a reinspection.

Violation Item	Points Lost	Comply By Date	Complied On Date
K049: Permits Available Obtain an valid/current Public Health Permit.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 02/18/2025

Type of Service Description: CHARGEABLE REINSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 95.5

Overall Inspection Comments: The purpose of this visit was to perform a chargeable reinspection after evidence of rodent activity was observed at the last inspection.

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals Observed evidence of rodent activity in multiple areas including the hot line, the scullery and the utensil storage area. Contamination of food contact surfaces was observed in the utensil storage area. The operator is directed to clean and sanitize all affected areas. A chargeable reinspection has been scheduled for one week from this date.	<u>4.0</u>		<u>02/18/2025</u>
K049: Permits Available Obtain an valid/current Public Health Permit.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 01/30/2025

Type of Service Description: CHARGEABLE REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 97.5

Overall Inspection Comments: The purpose of this visit was to perform a reinspection after the observations noted on the report dated 12/30/24 and 1/21/25. Refer to those reports for more details.

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals Rodent droppings were observed at the POS station. Observed a chew hole where cables penetrate the wall at the POS. The operator is directed to clean and sanitize all affected areas as well as take the following steps: 1) Continue to take measures to exclude rodents from the facility and seal all areas that may provide harborage. 2) Continue to eliminate sources of water that may support a rodent population. 3) Continue to eliminate sources of food that may support a rodent population. 4) Continue to have regular pest control service.	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Obtain an valid/current Public Health Permit.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE RIB LINE

Facility ID: FA0006681

Site Address: 12308 LOS OSOS VALLEY RD, SAN LUIS OBISPO

Record ID: PR0010407

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/21/2025

Type of Service Description: REINSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 97.5

Overall Inspection Comments: The purpose of this visit was to perform a reinspection after rodent activity was noted in the facility on 12/30/24. Refer to that report for further details.

As part of each regular inspection, a free reinspection is included as needed. Additional reinspections beyond the first will be billed at the standard rate of \$157/hour. A billable reinspection has been scheduled for 1/28/25.

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
Observed rodent droppings and chew marks in a non critical area near the POS. Observed a live mouse stuck in a sticky trap. Rodents in traps are a good sign that abatement efforts are affective. A pest control invoice dated about 3 weeks prior to the inspection was available for review at the time of the inspection.			
Continue to make progress toward elimination of all rodent activity.			
K049: Permits Available	<u>0.5</u>	<u>02/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Obtain an valid/current Public Health Permit.			

Inspection Date: 12/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 89.0

Overall Inspection Comments: Education and direction regarding the following were given at the time of the inspection:

- 1) Manual warewashing
- 2) Sanitizer concentrations
- 3) Cooking temperatures for roasts.
- 4) Handwashing
- 5) Reheating

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>		<u>12/30/2024</u>
No paper towels were available from the wall mounted dispenser at the warewashing hand sink. This violation was corrected by providing paper towels in the dispenser.			
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>		<u>Uncorrected as of 5/2/2025</u>
Observed the following temperatures in the walk in cooler: Mashed potatoes 46F, Pulled Pork 45F, Chili 45F, House made BBQ sauce 45F.			
Repair the cooler to maintain food at 41 F or below at all times.			
K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>		<u>12/30/2024</u>
Observed evidence of rodent activity in the facility. This violation was corrected by cleaning and sanitizing all affected areas.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: THE RIB LINE

Facility ID: FA0006681

Site Address: 12308 LOS OSOS VALLEY RD, SAN LUIS OBISPO

Record ID: PR0010407

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 89.0

Overall Inspection Comments: Education and direction regarding the following were given at the time of the inspection:

- 1) Manual warewashing
- 2) Sanitizer concentrations
- 3) Cooking temperatures for roasts.
- 4) Handwashing
- 5) Reheating

Violation Item	Points Lost	Comply By Date	Complied On Date
K032: Food Properly Labeled & Honestly Presented Observed prepackaged brownies and cookies available for customer self service without proper labels. 114089. Labeling (a) FOOD prepackaged in a FOOD FACILITY shall bear a label that complies with the labeling requirements prescribed by the Sherman Food, Drug, and Cosmetic Law (Part 5 (commencing with Section 109875)), 21 C.F.R. 101-Food Labeling, 9 C.F.R. 317-Labeling, Marking Devices, and Containers, and 9 C.F.R. 381-Subpart N Labeling and Containers, and as specified under Sections 114039 and 114039.1. (b) Label information shall include the following: (1) The common name of the FOOD, or absent a common name, an adequately descriptive identity statement. (2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD. (3) An accurate declaration of the quantity of contents. (4) The name and place of business of the manufacturer, packer, or distributor. (5) Except as exempted in the Federal Food, Drug, and Cosmetic Act Section 403(Q)(3)-(5) (21 U.S.C. Sec. 343(q)(3)-(5), incl.), nutrition labeling as specified in 21 C.F.R. 101-Food Labeling and 9 C.F.R. 317 Subpart B Nutrition Labeling.	0.5		<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained 1) Observed an inoperable 2 door stand up cooler. 2) Observed an inoperable cold drawer. Ensure equipment is maintained clean, functional, and in good repair. This violation was partially corrected by removing the 2 door stand up cooler from the facility. Repair or remove the cold drawer. 3) Observed the ice scoop handle stored in contact with the ice. Properly store the ice scoop in a manner that cannot contaminate food.	0.5		<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed gaps between grease filters in the exhaust hood. Operate the exhaust hood as designed. Maintain the filters installed in a manner that prevents grease from entering the ducting. 2) Observed smoke escaping the canopy of the exhaust hood. Observed the ceiling tiles near the hood to be discolored. Ensure that the exhaust hood is operating as designed. An air balance report may be required.	0.5		<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: THE RIB LINE

Facility ID: FA0006681

Site Address: 12308 LOS OSOS VALLEY RD, SAN LUIS OBISPO

Record ID: PR0010407

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 89.0

Overall Inspection Comments: Education and direction regarding the following were given at the time of the inspection:

- 1) Manual warewashing
- 2) Sanitizer concentrations
- 3) Cooking temperatures for roasts.
- 4) Handwashing
- 5) Reheating

Violation Item	Points Lost	Comply By Date	Complied On Date
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
1) Observed wet wiping cloths stored outside the sanitizer bucket. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			
2) No sanitizer was measured in the hot line sanitizer bucket or the third compartment of the warewashing sink. No active warewashing was occurring at the time of the measurement. Ensure sanitizing solution for wiping cloths are not turbid and are of an approved concentration of sanitizer. This violation was corrected by preparing sanitizer solutions and measuring to 100 ppm chlorine.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed missing, broken, or dislodged ceiling tiles. Replace the tiles.			
K049: Permits Available	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed the permit posted in the kitchen. Maintain the Public Health Permit in a conspicuous place.			

Inspection Date: 01/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: THE FACILITY IS CURRENTLY NON-FINANCIALLY COMPLIANT. PAY HEALTH PERMIT FEES IMMEDIATELY.

Overall the facility was observed to be clean and organized. Promptly and permanently correct noted violations.

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected	<u>1.0</u>	<u>01/08/2024</u>	<u>Corrected On Site</u>
Protect food from contamination by keeping it covered and replacing lids on food containers.			
K029: Toxic Substances Properly Identified, Stored, Used	<u>0.5</u>	<u>01/08/2024</u>	<u>08/22/2024</u>
Maintain accurate labels on all spray bottles, regardless of what they contain.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>01/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Maintain accurate labels on all food containers. Any food removed from it's original labeled packaging must be clearly identifiable.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>01/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Obtain a supply of sanitizer test strips, and store in a location convenient for staff use. Train staff to test each batch of sanitizer solution to verify adequate sanitizer level.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>01/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Paper cups were observed stored in bulk bins for dispensing. Obtain food grade reusable scoops with handles, and store in a manner which prevents cross-contamination from hands.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>01/08/2024</u>	<u>Corrected On Site</u>
Soiled wiping cloths were observed stored on work surfaces. Train staff to use wiping cloths in an approved and sanitary manner. Wiping cloths are to be single use, or stored in sanitizer solution between uses.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE RIB LINE

Facility ID: FA0006681

Site Address: 12308 LOS OSOS VALLEY RD, SAN LUIS OBISPO

Record ID: PR0010407

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: THE FACILITY IS CURRENTLY NON-FINANCIALLY COMPLIANT. PAY HEALTH PERMIT FEES IMMEDIATELY.

Overall the facility was observed to be clean and organized. Promptly and permanently correct noted violations.

Violation Item	Points Lost	Comply By Date	Complied On Date
K049: Permits Available	0.5	02/08/2024	Uncorrected as of 5/2/2025
The facility is financially non-compliant. Pay health permit fees immediately.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE RODEO BAR

Facility ID: FA0014558

Site Address: 622 12TH ST, PASO ROBLES

Record ID: PR0020021

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 09/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>09/26/2024</u>	
K024: Person In Charge Present and Performs Duties; Valid Certification Renew expired Food Handler Cards. Store copies of certificates on site.	<u>1.0</u>	<u>10/04/2024</u>	Uncorrected as of 5/2/2025

Inspection Date: 12/05/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure Food Handler cards are stored on site, available for Inspector review upon request.	<u>1.0</u>	<u>01/05/2024</u>	<u>09/26/2024</u>
K036: Equipment, Utensils and Linens: Storage and Use 1. Ensure CO2 tanks are secured to a fixed location. 2. Ensure bar gun is cleaned and sanitized daily.	<u>0.5</u>	<u>12/08/2023</u>	<u>09/26/2024</u>
K041: Plumbing; Proper Backflow Devices Ensure mop sink is in operating order. Use regularly. (COS)	<u>0.5</u>	<u>12/05/2023</u>	<u>Corrected On Site</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: 1. Ensure Food Handler cards are stored on site, available for Inspector review upon request.	<u>2.0</u>	<u>12/05/2023</u>	<u>09/26/2024</u>



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
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FA0014572

PR0020033

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE SAVORY PALETTE, LLC

Facility ID: FA0014572

Site Address: 601 EMBARCADERO STE 5, MORRO BAY

Record ID: PR0020033

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 06/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE SCOOP ICE CREAM PARLOR

Facility ID: FA0014308

Site Address: 607 DOLLIVER ST, PISMO BEACH

Record ID: PR0019778

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 11/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K043: Approved Toilets: Maintained, Accessible, Clean Ensure the toilet room has a self-closing door mechanism in working order or keep door closed at all times.	0.5	11/01/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Vinyl flooring throughout facility is deteriorating and needs to be replaced. Plan for future repairs. Upon sale of facility, new owners will be required to replace flooring before approved to operate. See attachment for approved flooring materials.	0.5	11/01/2024	Uncorrected as of 5/2/2025

Inspection Date: 09/21/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K043: Approved Toilets: Maintained, Accessible, Clean Ensure the toilet room has a self-closing door mechanism in working order.	0.5	09/21/2023	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE SEA CHEST

Facility ID: FA0016515

Site Address: 6216 MOONSTONE BEACH DR, CAMBRIA

Record ID: PR0022092

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	04/03/2025	Uncorrected as of 5/2/2025
Ensure the food facility owner or an employee has a valid/current food safety protection certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy certificate within 60 days.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5	02/05/2025	Uncorrected as of 5/2/2025
Observed unlabeled spray bottles with chemicals. Properly label all chemicals and store in an area separate from food and utensils.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	02/05/2025	Uncorrected as of 5/2/2025
Observed unsecured pressurized tanks in storage room. Properly secure all pressurized CO2 tanks.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
Repeat Violation: #24			

Inspection Date: 06/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	08/19/2024	Uncorrected as of 5/2/2025
Unable to locate certificate at time of inspection. Ensure the food facility owner or an employee has a valid/current food safety manager certificate and keep copy on site. Send copy of certificate within 60 days.			
K030: Food Storage; Food Storage Containers Identified	0.5	06/21/2024	02/04/2025
Observed boxes of food on floor in walk in freezer. Properly elevate food items/packages/container at least 6 inches above the floor.			

Inspection Date: 01/09/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	03/11/2024	Uncorrected as of 5/2/2025
Ensure the food facility owner or an employee has a valid/current Food Safety Manager certificate. Send copy of certificate within 60 days.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: THE SIREN

Facility ID: FA0012015

Site Address: 900 MAIN ST, MORRO BAY

Record ID: PR0017404

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	03/05/2025	Uncorrected as of 5/2/2025
Observed empty paper towel dispenser at bar hand wash sink. Ensure to provide approved single use paper towels in dispensers at or adjacent to each hand washing facility.			

Inspection Date: 08/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used	0.5	08/30/2024	03/04/2025
Observed unlabeled bottle with chemical in bar area. Properly label all chemicals and store in an area separate from food and utensils.			
K030: Food Storage; Food Storage Containers Identified	0.5	08/30/2024	03/04/2025
Observed boxes of food on floor in walk in freezer. Properly elevate food items/packages/container at least 6 inches above the floor.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	08/30/2024	03/04/2025
Observed unsecured pressurized cylinders in bar area and kitchen area. Properly secure all pressurized CO2 tanks.			
K040: Wiping Cloths: Properly Used and Stored	0.5	08/30/2024	03/04/2025
Observed cloth towels on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			

Inspection Date: 02/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K030: Food Storage; Food Storage Containers Identified	0.5	03/01/2024	03/04/2025
Observed boxes of food on floor of walk in freezer. Properly elevate food items/packages/container at least 6 inches above the floor.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	03/01/2024	03/04/2025
Observed mops propped against wall. Ensure mops are placed in a position that allows it to air dry without soiling walls, equipment, or supplies.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE SOW'S EAR

Facility ID: FA0000309

Site Address: 2248 MAIN ST, CAMBRIA

Record ID: PR0000309

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottle with chemicals. Properly label all chemicals and store in an area separate from food and utensils.	0.5	04/28/2025	Uncorrected as of 5/2/2025
K030: Food Storage: Food Storage Containers Identified Observed containers with food on floor. Properly elevate all food items/packages/container at least 6 inches above the floor.	0.5	04/23/2025	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Observed heavy debris accumulation on prep coolers door gaskets and equipment. Thoroughly clean all equipment, cabinets, and shelving. Maintain routine cleaning schedule to prevent build up. Ensure all nonfood-contact surfaces are maintained clean.	0.5	05/05/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed heavy grease accumulation at hood system. Clean and maintain the hood grease filters and hood surfaces.	0.5	05/05/2025	Uncorrected as of 5/2/2025
K039: Thermometers Provided and Accurate Missing thermometer in reach in cooler with glass doors. Provide an accurate thermometer to refrigeration units holding Potential Hazardous Foods (PHF).	0.5	04/28/2025	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels sitting on prep table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	04/23/2025	Uncorrected as of 5/2/2025
K044: Premises: Personal/Cleaning Items; Vermin-Proofing 1) Observed missing section of screen on the back door. Repair or replace. Ensure to properly rodent proof the exterior doors to eliminate gaps greater than 1/4 inch. 2) Observed personal items through out food prep areas. Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms.	0.5	05/05/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1) Observed heavy debris/grease accumulation on ceiling/wall around cook line. Thoroughly clean and maintain all floors, walls, and ceilings. Remove any accumulation of grease/food debris/dead insects/dirt. 2) Observed damaged sections of wall through out food prep areas. Repair or replace. Eliminate any cracks/crevices/holes in the walls.	0.5	06/21/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: #29, 33, 39	2.0		Uncorrected as of 5/2/2025

Inspection Date: 08/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed uncovered containers with food in reach in cooler and walk in freezer. Ensure all food products are stored so as to be protected from contamination at all times.	1.0	09/02/2024	Uncorrected as of 5/2/2025
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottle with chemicals. Properly label all chemicals and store in an area separate from food and utensils.	0.5	09/02/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: THE SOW'S EAR

Facility ID: FA0000309

Site Address: 2248 MAIN ST, CAMBRIA

Record ID: PR0000309

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 08/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed unlabeled bags with meat in chest freezer and bulk containers. Provide labels to all working containers to indicate contents.	<u>0.5</u>	<u>09/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K033: Nonfood-Contact Surfaces Clean Observed debris accumulation on prep coolers door gaskets. Clean, sanitize and maintain routine cleaning schedule to prevent build up.	<u>0.5</u>	<u>09/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed exposed light bulb in food prep area. Ensure all light bulbs are either shatter proof/coated/or shielded to prevent contamination of food/equipment/utensils.	<u>0.5</u>	<u>09/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>09/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE SPOT

Facility ID: FA0013443

Site Address: 1235 KNOLLWOOD CIR STE C202, CAMBRIA

Record ID: PR0018962

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 01/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Send copy of certificate to your inspector as per discussion.	1.0	03/21/2025	Uncorrected as of 5/2/2025
K027: Food Separated and Protected Observed uncovered containers with food in reach in freezer. Ensure all food products are stored so as to be protected from contamination at all times.	1.0	01/23/2025	Uncorrected as of 5/2/2025
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.	0.5	01/23/2025	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean 1) Observed food debris and other buildup in several of the reach in refrigerators. Need to clean and sanitize equipment surfaces, emphasis at door gaskets, door handles, and interior surfaces. 2) Observed debris accumulation in floor sinks. Clean, sanitize and maintain on routine schedule.	0.5	02/04/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed cardboard use through out food prep areas and lining shelves in storage area. Discontinue use of card board as it is not durable, easily cleanable or non-absorbent.	0.5	01/23/2025	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed debris accumulation on hood filters and inop light in hood system. Ensure the exhaust hood is fully operational and in good condition.	0.5	02/04/2025	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels sitting on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	01/23/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1) Observed back mesh screen door propped open. Maintain all exterior doors closed except when in use. 2) Observed mops leaning sitting in mop bucket in mop closet. Ensure mops are placed in a position that allows it to air dry without soiling walls, equipment, or supplies. 3) Observed jackets and personal items in storage room shelves. Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms. Provide an approved employee change/storage area and ensure the area is maintained clean.	0.5	02/04/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5		Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available 1) Maintain a copy of the most recent routine inspection report at the facility. 2) Ensure all required hand washing signs are posted.	0.5	01/23/2025	Uncorrected as of 5/2/2025
K049: Permits Available Maintain the 2025 Public Health Permit in a conspicuous place.	0.5	01/23/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: 24, 27, 33, 35, 44	2.0		Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE SPOT

Facility ID: FA0013443

Site Address: 1235 KNOLLWOOD CIR STE C202, CAMBRIA

Record ID: PR0018962

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 03/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Send copy of certificate to your inspector as per discussion.	<u>1.0</u>	<u>05/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K027: Food Separated and Protected Observed uncovered containers with food in walk in freezer. Ensure all food products are stored so as to be protected from contamination at all times.	<u>1.0</u>	<u>03/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K033: Nonfood-Contact Surfaces Clean 1) Observed food debris and other buildup in several of the reach in refrigerators. Need to clean and sanitize equipment surfaces, emphasis at door gaskets, door handles, and interior surfaces. 2) Observed debris accumulation in floor sinks. Clean, sanitize and maintain on routine schedule.	<u>0.5</u>	<u>03/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed cardboard use through out food prep areas and lining shelves in storage area. Discontinue use of card board as it is not durable, easily cleanable or non-absorbent.	<u>0.5</u>	<u>03/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed ice scooper sitting in ice bin. Properly store utensil in an approved and clean area.	<u>0.5</u>	<u>03/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used 1) Observed missing exhaust in toilet room. Provide operable ventilation in the toilet room. 2) Observed debris accumulation on hood filters and inop light in hood system. Ensure the exhaust hood is fully operational and in good condition.	<u>0.5</u>	<u>03/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	<u>0.5</u>	<u>03/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Observed plumbing issues in toilet room. Discussed issue with employee and stated plumber is scheduled to conduct maintenance.	<u>0.5</u>	<u>03/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing 1) Observed mops leaning on mop sink. Ensure mops are placed in a position that allows it to air dry without soiling walls, equipment, or supplies. 2) Observed front and back doors propped open. Maintain all exterior doors closed except when in use. 3) Observed jackets and personal items in storage room. Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms.	<u>0.5</u>	<u>03/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed water damage on wall area around hand washing sink. Repair or replace.	<u>0.5</u>	<u>05/07/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE STEAMING BEAN

Facility ID: FA0013761

Site Address: 1651 SHELL BEACH RD, PISMO BEACH

Record ID: PR0019261

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 09/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item

Points Lost **Comply By Date** **Complied On Date**

AWRD: EXCELLENCE AWARD

0.0

K035: Adequate/Approved Equipment/Utensils, Maintained

0.5

09/17/2024

Uncorrected as of 5/2/2025

Install a 6 inch high metal splash guard between the mop sink and the 3-compartment sink to prevent cross contamination.

K038: Approved Lighting/Ventilation: Adequate, Used

0.5

09/17/2024

Uncorrected as of 5/2/2025

Observed dust accumulation on the ventilation hood filters. Clean more regularly.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE SUMMERWOOD INN

Facility ID: FA0000951

Site Address: 2130 ARBOR RD, PASO ROBLES

Record ID: PR0000951

Program Description: MR81 - BED & BREAKFAST

Inspection Date: 02/05/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

02/05/2025

Inspection Date: 05/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

05/03/2024

02/05/2025

Inspection Date: 07/28/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

07/28/2023

05/03/2024

K038: Approved Lighting/Ventilation: Adequate, Used

0.5

08/04/2023

05/03/2024

Ensure lights under hood system are repaired or replaced.



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0016739

PR0022358

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: THE SUNSHINE OLIVE OIL COMPANY

Facility ID: FA0016739

Site Address: 1244 PINE ST #106A, PASO ROBLES

Record ID: PR0022358

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 06/24/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Sunshine Olive Oil is approved to operate.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: THE SWEET REEF

Facility ID: FA0017661

Site Address: 845 EMBARCADERO STE I & J, MORRO BAY

Record ID: PR0022807

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 04/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed broken paper towel dispenser. Repair or replace damaged hand towel dispenser/hand drying device.	<u>3.0</u>	<u>04/10/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed bare wood at register. Repair or replace. Ensure all surfaces are smooth, non-absorbent and easily cleanable.	<u>0.5</u>	<u>04/17/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed debris accumulation in floor sink. Clean and sanitize on routine basis.	<u>0.5</u>	<u>04/17/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 01/30/2025

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: THE SWITCH SLO

Facility ID: FA0015066

Site Address: 12304 LOS OSOS VALLEY RD, SAN LUIS OBISPO

Record ID: PR0020469

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/18/2025

Type of Service Description: CHARGEABLE REINSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: The purpose of this visit was to perform a chargeable reinspection after evidence of rodent activity was observed on 12/30/24, 1/21/25, 1/30/25, 2/18/25, 2/25/25, and 3/10/25.

On this date, no evidence of rodent activity was observed.

The operator is directed to continue to maintain the facility free from vermin.

Violation Item	Points Lost	Comply By Date	Complied On Date
K049: Permits Available Obtain an valid/current Public Health Permit.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 03/10/2025

Type of Service Description: CHARGEABLE REINSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals Observed evidence of rodent activity in the dry storage area of the hot line near the back door. Eliminate rodents and evidence of rodents (e.g. droppings, dead rodents, nesting material, rub marks) from the facility by safe, legal, and effective means at once.	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 02/25/2025

Type of Service Description: CHARGEABLE REINSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 95.5

Overall Inspection Comments: The purpose of this visit was to perform a reinspection

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals Observed evidence of continued rodent activity behind the chest freezer in the storage area. Clean and sanitize all affected areas. Continue to have professional pest control monitor the facility.	<u>4.0</u>		<u>02/25/2025</u>
K049: Permits Available Obtain an valid/current Public Health Permit.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: THE SWITCH SLO

Facility ID: FA0015066

Site Address: 12304 LOS OSOS VALLEY RD, SAN LUIS OBISPO

Record ID: PR0020469

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/18/2025

Type of Service Description: CHARGEABLE REINSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 95.5

Overall Inspection Comments: The purpose of this visit was to perform a chargeable reinspection after evidence of rodent activity was observed at the last inspection.

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals	<u>4.0</u>		<u>02/18/2025</u>
Observed evidence of rodent activity in multiple areas including the dry storage area near the hot line and the employee restroom. A dead mouse was observed in a sticky trap in the employee restroom. The operator is directed to clean and sanitize all affected areas. A chargeable reinspection has been scheduled for one week from this date.			
K049: Permits Available	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Obtain an valid/current Public Health Permit.			

Inspection Date: 01/30/2025

Type of Service Description: CHARGEABLE REINSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 97.5

Overall Inspection Comments: The purpose of this visit was to perform a reinspection after the observations noted on the report dated 12/30/24 and 1/21/25. Refer to those reports for more details.

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
Observed rodent droppings in multiple critical areas including the following: 1) On a lower shelf at the hot line 2) Inside a clean pan on the lower shelf at the hot line. 3) In the dining room bar. Droppings were also observed in the following non-critical areas: 1) In the alcove outside behind the employee restroom. 2) Inside the employee restroom. 3) At the POS station. 4) On the floor throughout the facility.			
Observed a chew hole where cables penetrate the wall at the POS. The area around the chew hole shows rodent scuff marks.			
The operator is directed to clean and sanitize all affected areas as well as take the following steps: 1) Continue to take measures to exclude rodents from the facility and seal all areas that may provide harborage. 2) Continue to eliminate sources of water that may support a rodent population. 3) Continue to eliminate sources of food that may support a rodent population. 4) Continue to have regular pest control service.			
K049: Permits Available	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Obtain an valid/current Public Health Permit.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: THE SWITCH SLO

Facility ID: FA0015066

Site Address: 12304 LOS OSOS VALLEY RD, SAN LUIS OBISPO

Record ID: PR0020469

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/21/2025

Type of Service Description: REINSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 97.5

Overall Inspection Comments: The purpose of this visit was to perform a reinspection after rodent activity was noted in the facility on 12/30/24. Refer to that report for further details.

As part of each regular inspection, a free reinspection is included as needed. Additional reinspections beyond the first will be billed at the standard rate of \$157/hour. A billable reinspection has been scheduled for 1/28/25.

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
Observed rodent droppings in a non critical area. A pest control invoice dated about 3 weeks prior to the inspection was available for review at the time of the inspection.			
Continue to make progress toward elimination of all rodent activity.			
K049: Permits Available	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Obtain an valid/current Public Health Permit.			

Inspection Date: 12/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 94.5

Overall Inspection Comments: Education and direction regarding the following were given at the time of the inspection:

- 1) Manual warewashing
- 2) Sanitizer concentrations
- 3) Food in Reduced Oxygen Packaging
- 4) Cooling

Violation Item	Points Lost	Comply By Date	Complied On Date
K013: Food in Good Condition, Safe and Unadulterated	<u>2.0</u>	<u>12/31/2024</u>	<u>12/30/2024</u>
Observed food that was placed in Reduced Oxygen Packaging (ROP) in the facility without an approved HACCP plan from CDPH. No label was observed on the food in ROP. This violation was corrected by the operator voluntarily discarding unlabeled food in ROP.			
114419. When a HACCP plan is required (b) FOOD FACILITIES may engage in the following only pursuant to an HACCP PLAN that has been APPROVED by the DEPARTMENT: (2) Packaging POTENTIALLY HAZARDOUS FOOD using a REDUCED-OXYGEN PACKAGING method as specified in Section 114057.1, except if 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.			
K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>		<u>12/30/2024</u>
Observed evidence of rodent activity in the facility. This violation was corrected at the time of the inspection by cleaning and sanitizing all affected areas.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: THE SWITCH SLO

Facility ID: FA0015066

Site Address: 12304 LOS OSOS VALLEY RD, SAN LUIS OBISPO

Record ID: PR0020469

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 94.5

Overall Inspection Comments: Education and direction regarding the following were given at the time of the inspection:

- 1) Manual warewashing
- 2) Sanitizer concentrations
- 3) Food in Reduced Oxygen Packaging
- 4) Cooling

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>12/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Did not observe the charbroiler and the deep fryer to 6" under the exhaust hood canopy.			
California Mechanical Code Section 508.5.1 Canopy Size and Location. For canopy type commercial cooking hoods, the inside edge thereof shall overhang or extend a horizontal distance of not less than 6 inches beyond the edge of the cooking surface on open sides, and the vertical distance between the lip of the hood and the cooking surface shall not exceed 4 feet. Exception: Listed exhaust hoods are to be installed in accordance with the terms of their listings and the manufacturer's installation instructions.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>12/31/2024</u>	<u>12/30/2024</u>
No sanitizer was measured in the hot line sanitizer bucket. Ensure sanitizing solution for wiping cloths are not turbid and are of an approved concentration of sanitizer.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>12/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>
1) Observed the front doors propped open. Maintain all exterior doors closed except when in use.			
2) Provide a door sweep on the bottom of the kitchen screen doors.			

Inspection Date: 07/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected	<u>1.0</u>	<u>07/10/2024</u>	<u>12/31/2024</u>
Observed uncovered containers with food in cook line prep cooler. Ensure all food products are stored so as to be protected from contamination at all times.			
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>07/22/2024</u>	<u>12/31/2024</u>
Observed accumulation of debris/grease around cook line. Maintain cook line area clean and free of debris and accumulated residues.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>07/22/2024</u>	<u>12/31/2024</u>
Observed dust accumulation on walk in cooler vent covers and around unit. Ensure equipment is maintained clean, functional, and in good repair.			
K039: Thermometers Provided and Accurate	<u>0.5</u>	<u>07/10/2024</u>	<u>12/31/2024</u>
Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THE TACO STAND

Facility ID: FA0014334

Site Address: 8075 EL CAMINO REAL, ATASCADERO

Record ID: PR0019804

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/16/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered

Inspection Date: 09/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	11/29/2024	Uncorrected as of 5/2/2025
Ensure the food facility owner or an employee has a valid food manager certificate AND ensure all food employees get a food handlers card, and are properly trained in food safety. 60 days will be given for completion. Send proof of certification to health inspector when done.			
K027: Food Separated and Protected	1.0	09/26/2024	Uncorrected as of 5/2/2025
Observed containers of chips and taco shells uncovered. Ensure all food products are stored so as to be protected from contamination at all times.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	10/04/2024	Uncorrected as of 5/2/2025
Store all equipment/utensils/linens in proper manner to protect from contamination. 1. Properly secure the pressurized CO2 tank. Repeat violation. 2. Obtain scoops for ingredients in bulk containers and ensure handles aren't emerged inside.			
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	10/25/2024	Uncorrected as of 5/2/2025
Ensure the toilet room has a self-closing door mechanism in working order. Repeat violation.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: THE TAVERN TDQ

Facility ID: FA0015921

Site Address: 8451 EL CAMINO REAL, ATASCADERO

Record ID: PR0021438

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 08/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: Overall, facility is well-maintained and has a consistent cleaning schedule.

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K024: Person In Charge Present and Performs Duties; Valid Certification 1.0 10/19/2024 Uncorrected as of 5/2/2025

Ensure the food facility owner or an employee has a valid/current food safety protection certificate. Send proof of completion to health inspector.

K036: Equipment, Utensils and Linens: Storage and Use 0.5 08/19/2024 Uncorrected as of 5/2/2025

Properly secure the pressurized CO2 tank. Corrected on site.

K043: Approved Toilets: Maintained, Accessible, Clean 0.5 09/19/2024 Uncorrected as of 5/2/2025

Men's restroom door does not completely close. Ensure the toilet room has a self-closing door mechanism that is fully functional.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: THE VILLAGE AT THE OAKS

Facility ID: FA0001202

Site Address: 61 BROAD ST, SAN LUIS OBISPO

Record ID: PR0001202

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K014: Food Contact Surfaces: Clean and Sanitized	5.0	03/10/2025	

Observed a dish machine with clean dishes inside. No sanitizer was measured in the final rinse.

Clean and sanitize multi-use utensils and equipment in the following manner after coming in contact with food or becoming contaminated; wash with detergent and water not less than 100°F; rinse with clear potable water; sanitize with 100 ppm chlorine for 30 seconds, 200 ppm quaternary ammonium for 1 minute, 25ppm iodine for 1 minute, complete immersion in water of at least 171° F for 30 seconds, or other methods as approved.

This violation was corrected by repairing the problem with the sanitizer and testing the final rinse at 100 ppm chlorine.

Inspection Date: 10/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

10/12/2023

Award of Excellence was issued.



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
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FA0004001

PR0000278

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: THE VILLAGE AT THE PALMS

Facility ID: FA0004001

Site Address: 55 BROAD ST, SAN LUIS OBISPO

Record ID: PR0000278

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K024: Person In Charge Present and Performs Duties; Valid Certification

1.0

Uncorrected as of 5/2/2025

Not every employee had a food handler card available for review at the time of the inspection.
Ensure all food employees have a valid/current food handler card/certificate.

K040: Wiping Cloths: Properly Used and Stored

0.5

Uncorrected as of 5/2/2025

Observed a wet wiping cloth stored on a prep table.
Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: THE VREAMERY

Facility ID: FA0014517

Site Address: 1803 SPRING ST POD 5, PASO ROBLES

Record ID: PR0019989

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 12/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K007: Proper Hot and Cold Holding Temperatures

3.0

12/20/2024

Uncorrected as of 5/2/2025

Observed refrigeration unit measured 45F. Facility received a shipment just prior to inspection. Facility is monitoring temperatures to ensure temperatures drop to 41°F or below. Repair or replace unit.

K041: Plumbing: Proper Backflow Devices

0.5

12/27/2024

Uncorrected as of 5/2/2025

Observed drain lines extending into floor sink at the prep sink. Cut/raise drain lines to 1" (or twice the diameter of the drain line) above the rim of the floor sink to provide an air gap and to prevent backflow contamination risk.

Inspection Date: 11/29/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: THIRD BASE MARKET & SPIRITS

Facility ID: FA0002921

Site Address: 684 W GRAND AVE, GROVER BEACH

Record ID: PR0010544

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 06/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K006: Adequate/Accessible Handwash Sinks, Supplies

3.0

06/18/2024

Uncorrected as of 5/2/2025

Observed the hand washing sink missing a paper towel dispenser. Provide and maintain hand washing soap and single-use paper towels in wall mounted dispensers at or adjacent to all hand washing facilities. ONGOING REPEAT VIOLATION SINCE 2017.

K053: Repeat Violations - Critical (1 - 23)

5.0

06/18/2024

Uncorrected as of 5/2/2025

REPEAT VIOLATIONS:

- No paper towel dispenser at the hand sink

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: Third Base Market & Spirits

Facility ID: FA0002924

Site Address: 1441 Spring St, Paso Robles

Record ID: PR0018519

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 04/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	04/07/2025	Corrected On Site
REPEAT VIOLATION: Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5		Uncorrected as of 5/2/2025
Ensure toxic spray bottles are labeled as to the contents of the container.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	04/08/2025	Uncorrected as of 5/2/2025
Observed a refrigeration unit at 60F. Repair or replace unit. Staff removed/ discarded all potentially hazardous food from unit prior to inspector arrival.			
K053: Repeat Violations - Critical (1 - 23)	5.0		Uncorrected as of 5/2/2025
See comment in section 14.			

Inspection Date: 08/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	08/29/2024	Corrected On Site
Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium.			

Inspection Date: 12/20/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected	1.0	12/20/2023	Corrected On Site
Discontinue storing raw food of animal origin above Ready-to-eat (RTE) foods. Observed raw hamburger meat above ready to eat foods in prep top unit. Corrected on site.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	12/20/2023	Corrected On Site
Ensure scoop with handles are used to obtain bulk food items. Store handles out of food contact. Contacted on site.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: THIRD DEGREE AN AMERICAN GRILL BY BERRY HILL

Facility ID: FA0014589

Site Address: 1803 SPRING ST, PASO ROBLES

Record ID: PR0020047

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/05/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	03/06/2025	03/05/2025
Observed a container of garlic butter sitting on the counter. The container states to keep refrigerated. Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F. Or the facility can use time as a public health. For time as a public health, food shall be marked or identified with time for food to be discarded after 4 hours. Food that is unmarked or exceeds 4 hours will be discarded.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	03/14/2025	Uncorrected as of 5/2/2025
Observed a build up of food debris on refrigeration handles and gaskets. Ensure equipment is maintained clean, functional, and in good repair.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	03/28/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Replace light out under hood.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
See comments in section 38.			

Inspection Date: 03/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	03/22/2024	Uncorrected as of 5/2/2025
Observed wiping cloths in the bottom of prep top refrigeration unit absorbing water. Staff advised prep top refrigeration unit drips water. Repair or replace unit. Until unit is repair, change wiping cloths on a regular basis.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	03/22/2024	03/14/2024
REPEAT VIOLATION: Observed unsecured CO2 tanks near front hand wash sink. Ensure CO2 tanks are secured to a fixed location.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	03/29/2024	03/14/2024
REPEAT VIOLATION: Replace light out under hood.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 09/06/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: THIRD DEGREE AN AMERICAN GRILL BY BERRY HILL

Facility ID: FA0014589

Site Address: 1803 SPRING ST, PASO ROBLES

Record ID: PR0020047

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 09/06/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>09/06/2023</u>	<u>Corrected On Site</u>
1. Ensure hand wash sink is clear, available for use at all times. Observed towels being stored in sink at the time of inspection. Corrected on site.			
2. Ensure soap is available at hand wash sink at all times. Observed no soap at hand wash sink in kitchen.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>09/08/2023</u>	<u>03/05/2025</u>
Ensure CO2 tanks are secured to a fixed location.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>09/15/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Replace light out under hood.			
K039: Thermometers Provided and Accurate	<u>0.5</u>	<u>09/22/2023</u>	<u>03/14/2024</u>
Ensure secondary thermometers are installed in refrigeration units to monitor 41F or below.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>09/08/2023</u>	<u>03/14/2024</u>
Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: THOMAS HILL ORGANICS

Facility ID: FA0015880

Site Address: 1313 PARK ST, PASO ROBLES

Record ID: PR0021408

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottles in the kitchen and servers station. Ensure toxic spray bottles are labeled as to the contents of the container. Corrected on site	0.5	11/18/2024	Corrected On Site
K036: Equipment, Utensils and Linens: Storage and Use Observed utensils being stored in stagnant water. Ensure utensils are maintained in running water of sufficient velocity OR in a container of water that is maintained at a temperature of 135F and the container is cleaned at least every 24 hours.	0.5	11/19/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used REPEAT VIOLATION: Replace light out under hood.	0.5	11/29/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean REPEAT VIOLATION: 1. Main walk ways are cleaned, however, there is a build up of food debris on the floors around equipment. Implement a cleaning schedule to ensure floors are cleaned on a regular basis. Be sure to clean under and around equipment and storage areas. 2. Observed broken drywall and missing coving on wall behind prep table. Eliminate any holes in the walls. Ensure all walls are smooth, durable, of approved materials, and in good repair.	0.5	12/06/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 38 and 45.	2.0	11/22/2024	Uncorrected as of 5/2/2025

Inspection Date: 01/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: PERMIT VIOLATION

Department Action Description: TO BE RE-INSPECTED

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Discontinue storing raw food of animal origin above Ready-to-eat (RTE) foods. Observed raw meats stored above ready to eat foods. Corrected on site.	1.0	01/18/2024	Corrected On Site
K034: Warewashing Facility/Test Strips: Adequate, Used Automatic dish machine measured 0 ppm chlorine. Discontinue use until dispenses 50 ppm chlorine sanitizer. Utilize sanitizer test strips to confirm correct concentration.	0.5	01/26/2024	11/18/2024
K038: Approved Lighting/Ventilation: Adequate, Used Repeat violation: Replace light out under hood.	0.5	01/18/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Main walk ways are cleaned, however, there is a build up of food debris on the floors around equipment. Clean/ sanitize the entire floor on a regular basis. Be sure to clean under and around all the equipment and storage areas. Observed degraded paint on window sill at the end of cook line. Ensure raw wood is sealed. Surfaces should be smooth, non-absorbent, easily cleanable.	0.5	02/09/2024	Uncorrected as of 5/2/2025

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as of 5/2/2025

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Facility Name: THOMAS HILL ORGANICS

Facility ID: FA0015880

Site Address: 1313 PARK ST, PASO ROBLES

Record ID: PR0021408

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: PERMIT VIOLATION

Department Action Description: TO BE RE-INSPECTED

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K049: Permits Available	<u>0.5</u>	<u>01/25/2024</u>	<u>11/18/2024</u>
Cannot verify valid health permit to operate. No food facility shall operate without a valid permit from the health department. If the health permit has not been received due to non-payment of health permit fees, immediately pay all applicable fees within 5 business days or closure of the facility may result. Contact (805) 781-5544 to pay by phone, visit www.slopublichealth.org/eh to pay online, or mail payments to/pay in person at 2156 Sierra Way, San Luis Obispo, CA, 93401. Please note that mailed payments may not be received by the compliance deadline and it is the responsibility of the permit holder to ensure that payment is received prior to the compliance deadline in order to prevent facility closure.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 06/30/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>07/07/2023</u>	<u>11/18/2024</u>
1. Repair or replace broken prep top refrigeration unit. Temperatures measured 62F. Staff moved potentially hazardous food to another refrigeration unit and contacted someone for maintenance. 2. Replace broken gasket on glass refrigeration unit. Observed gasket being held on with tape.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>07/14/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Replace light out under hood.			



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FA0015525

PR0020995

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as of 5/2/2025

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Facility Name: THREE STACKS & A ROCK BREWING COMPANY

Facility ID: FA0015525

Site Address: 595 EMBARCADERO, MORRO BAY

Record ID: PR0020995

Program Description: LR24 - RESTAURANT (SEATING 11 - 50) - MINIMAL PREP

Inspection Date: 06/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K047: Signs Posted; Last Inspection Report Available

0.5

06/22/2024

Uncorrected as of 5/2/2025

Ensure all required hand washing signs are posted.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: TIGER TEA HOUSE

Facility ID: FA0015873

Site Address: 157 NIBLICK RD, PASO ROBLES

Record ID: PR0021399

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 08/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Ensure 100 PPM chlorine sanitizer is created to wipe food contact surfaces.	<u>3.0</u>	<u>08/13/2024</u>	<u>Corrected On Site</u>
K035: Adequate/Approved Equipment/Utensils, Maintained - Observed unapproved particle board shelving. Repair or replace with commercial grade/NSF approved shelving. - Observed RO system leaking into a bucket in the storage area. Repair or replace to maintain all equipment in good working order.	<u>0.5</u>	<u>08/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mop sitting in mop bucket. Ensure mop has a place to hang dry.	<u>0.5</u>	<u>08/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed grime accumulation in floor sinks. Ensure they are cleaned regularly. - Observed grime accumulation on the wall behind prep table. Clean and sanitize.	<u>0.5</u>	<u>08/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Post hand wash sign in bathroom.	<u>0.5</u>	<u>08/13/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 10/31/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Ensure 100 PPM chlorine sanitizer is created to wipe food contact surfaces.	<u>3.0</u>	<u>10/31/2023</u>	<u>Corrected On Site</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Ensure raw wood shelves are sealed to be smooth, nonabsorbent and easily cleanable. Raw wood shelving observed over ware wash sink, food prep sink and hand wash sink.	<u>0.5</u>	<u>11/10/2023</u>	<u>08/13/2024</u>
K036: Equipment, Utensils and Linens: Storage and Use Discontinue storing ice scoops in ice bin, to prevent cross contamination.	<u>0.5</u>	<u>11/03/2023</u>	<u>08/13/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: TIKI HUT

Facility ID: FA0013983

Site Address: 1340 TAFT ST STE 114, SAN LUIS OBISPO

Record ID: PR0019463

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/04/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>		Uncorrected as of 5/2/2025
Observed an accumulation of water on the floor beneath the wok line. Repair the issue.			

Inspection Date: 07/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>09/11/2024</u>	<u>04/04/2025</u>
Food safety manager certification could not be verified at time of inspection. Ensure the food facility owner or an employee has a valid/current food safety manager certificate, and keep the original certificate on site. Maintain records of current Food Handler Cards for remaining staff. Email copy of certificate within 60 days.			
K027: Food Separated and Protected	<u>1.0</u>	<u>07/16/2024</u>	<u>04/04/2025</u>
Observed uncovered container with food in walk in cooler. Ensure all food products are stored so as to be protected from contamination at all times.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>07/16/2024</u>	<u>04/04/2025</u>
Floors were observed with an accumulation of standing water in areas of the kitchen. Ensure that there are no equipment/facility leaks contributing to this problem. Remove standing water from floors regularly and in a timely manner so that it does not accumulate and become a safety hazard.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: TITO'S RED TACOS

Facility ID: FA0015890

Site Address: 690 DOLLIVER, PISMO BEACH

Record ID: PR0021419

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 03/18/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	03/18/2025	Uncorrected as of 5/2/2025
- Observed mildew on the panel inside the ice machine. Ice machines and ice dispensers should be cleaned as often as necessary to prevent buildup of mold, bacteria, or other factors that may affect the ice being produced. - Observed food debris on the table mounted can opener. Clean daily to prevent cross contamination of canned foods.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	03/18/2025	Uncorrected as of 5/2/2025
- Repair or replace the broken door gaskets on the single door prep top unit near the beer fridge. - Discontinue use of milk crates to store produce in. These cannot be easily cleaned.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	03/18/2025	Uncorrected as of 5/2/2025
- Discontinue storing the ice scoop with handle touching the ice at the front soda station. - Discontinue using scoops without handles for the bulk dry goods. All scoops shall have handles that do not come in contact with the food products. - Discontinue storing the ice scoop for the ice machine on top of machine. Ensure scoop is stored in a clean and sanitary location.			
K042: Proper Waste Disposal; Facilities Maintained	0.5	03/18/2025	Uncorrected as of 5/2/2025
Ensure the lids of the dumpsters are maintained closed at all times to prevent attracting vermin and to prevent stormwater pollution.			
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	03/18/2025	Uncorrected as of 5/2/2025
Clean the fan covers in both restrooms.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	03/18/2025	Uncorrected as of 5/2/2025
Close off the hole in the ceiling inside the mop closet.			

Inspection Date: 05/07/2024

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: All violations from the 4/8/24 inspection have been addressed but not all fully corrected. Continue to work on remaining violations on this report.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	05/07/2024	03/19/2025
Plastic splash guards were installed on the hand sink. However, per California Retail Food code, METAL splash guards of at least 6 inches high are required. Once plastic guards begin to break or deteriorate, they shall be replaced with approved metal splash guards.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: TITO'S RED TACOS

Facility ID: FA0015890

Site Address: 690 DOLLIVER, PISMO BEACH

Record ID: PR0021419

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 04/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 88.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>04/08/2024</u>	<u>05/08/2024</u>
1) Observed no soap at the hand washing sink near the front counter. Ensure all hand sinks are stocked with soap and paper towels at all times. Corrected on site. 2) Observed water pitcher inside the hand wash sink in the back prep room. Discontinue using the hand sinks for any purpose other than hand washing. 3) Install a 6 inch high metal splash guards on both sides of the hand washing sink in the prep room. This was requested on the last inspection report. The plastic splash guard is not approved.			
K011: Proper Reheating Procedures for Hot Holding	<u>4.0</u>	<u>04/08/2024</u>	<u>Corrected On Site</u>
Observed improper reheating of potentially hazardous foods. Foods in the hot holding unit measure 75-110F. Previously cooked foods must be brought up to 165F BEFORE being placed in the hot holding unit. These units are not meant to heat foods, only to keep them warm. After food is placed in the hot holding unit it shall remain at 135F. Corrective action: employee immediately reheated foods on the flat top grill to 165F before putting back in the hot holding unit.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>04/08/2024</u>	<u>05/08/2024</u>
1) Facility had no sanitizer buckets set up in the kitchen but was actively preparing foods. Ensure a sanitizer solution of 100ppm chlorine or 200ppm quaternary ammonium is prepared BEFORE beginning any type of food preparation. Sanitizer solution shall be changed every 4 hours or more often if needed. Check using the appropriate test strips. Corrected on site. 2) Observed mildew on the panel inside the ice machine. Ice machines and ice dispensers should be cleaned as often as necessary to prevent buildup of mold, bacteria, or other factors that may affect the ice being produced.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>04/08/2024</u>	<u>05/08/2024</u>
Unable to locate or verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>04/08/2024</u>	<u>05/08/2024</u>
Obtain chlorine sanitizer test strips to ensure 50ppm in the dish machine and 100ppm in the sanitizer buckets.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>04/08/2024</u>	<u>05/08/2024</u>
Observed the front door propped open. Facility has an unenclosed kitchen and therefore the doors need to remain closed, have tight fitting screens, or an air curtain to prevent entrance of vermin.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: TITO'S RED TACOS

Facility ID: FA0015890

Site Address: 690 DOLLIVER, PISMO BEACH

Record ID: PR0021419

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 08/14/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility is conditionally approved to operate. The following must be corrected before opening to the public:

- Splash guards constructed of metal and at least six inches tall must be installed on both sides of the hand washing sink next to the food preparation sink
- Obtain chlorine test strips for the dish machine to ensure it is dispensing 50ppm sanitizer
- Seal the hole in the wall above the mop sink to protect from water damage in the walls
- Ensure only unopened foods in original packaging are stored in the office/store room. The flooring does not meet requirements for open food storage
- Within 60 days of opening ensure at least one employee is Food Manager Certified and all other have a valid Food Handlers Card



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FA0008316

PR0014068

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as of 5/2/2025

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Facility Name: TJ MAXX #1154

Facility ID: FA0008316

Site Address: 1541 FROOM RANCH RD, SAN LUIS OBISPO

Record ID: PR0014068

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 06/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K041: Plumbing; Proper Backflow Devices

0.5

06/27/2024

Uncorrected as of 5/2/2025

Observed no warm water (100-104F) in toilet room. Ensure hand wash sink in toilet room has an adequate, potable, pressurized supply of warm water at all times. Employees can rewash hands in break room with warm water.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: TJ Maxx 1282

Facility ID: FA0008989

Site Address: 2453 Golden Hill RD, Paso Robles

Record ID: PR0015121

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 11/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/05/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



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FA0016140

PR0021701

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Facility Name: TODO BUENO THE ALL GOOD GRILL

Facility ID: FA0016140

Site Address: 3845 S HIGUERA ST #220, SAN LUIS OBISPO

Record ID: PR0021701

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 06/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: TOGNAZZINI'S DOCKSIDE RESTAURANT

Facility ID: FA0000014

Site Address: 1245 EMBARCADERO, MORRO BAY

Record ID: PR0000014

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.	<u>0.5</u>	<u>02/27/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified 1) Observed boxes with food on floor of walk in freezer. Properly elevate food items/packages/container at least 6 inches above the floor. 2) Observed unlabeled containers with food. Provide labels to all working containers to indicate contents.	<u>0.5</u>	<u>02/27/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinders. Properly secure the pressurized CO2 tanks.	<u>0.5</u>	<u>02/25/2025</u>	<u>Corrected On Site</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed light out under exhaust hood system. Replace.	<u>0.5</u>	<u>03/11/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Observed toilet paper sitting on dispenser. Ensure to provide toilet paper in permanently installed dispensers.	<u>0.5</u>	<u>02/25/2025</u>	<u>Corrected On Site</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed personal jackets hanging on shelf in food prep area. Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms.	<u>0.5</u>	<u>02/25/2025</u>	<u>Corrected On Site</u>
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	<u>0.5</u>	<u>02/27/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: #29, 30, 38	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 08/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.	<u>0.5</u>	<u>08/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K030: Food Storage; Food Storage Containers Identified Observed boxes of food on floor in storage room. Properly elevate food items/packages/container at least 6 inches above the floor.	<u>0.5</u>	<u>08/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K033: Nonfood-Contact Surfaces Clean Observed debris accumulation in cook line prep coolers, emphasis around door gaskets. Thoroughly clean all equipment and shelving. Ensure all nonfood-contact surfaces are maintained clean.	<u>0.5</u>	<u>09/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed light out under exhaust hood system. Replace.	<u>0.5</u>	<u>09/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure required hand washing signs are posted.	<u>0.5</u>	<u>08/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

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Facility Name: TOGNAZZINI'S DOCKSIDE RESTAURANT

Facility ID: FA0000014

Site Address: 1245 EMBARCADERO, MORRO BAY

Record ID: PR0000014

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Discontinue use of mechanical sanitization as no sanitizer was detected. Manager stated will call service company to get serviced.	<u>0.5</u>	<u>02/16/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Observed light out under exhaust hood system. Repair or replace.	<u>0.5</u>	<u>02/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure mop is placed in a position that allows it to air dry without soiling walls, equipment, or supplies.	<u>0.5</u>	<u>02/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure required hand washing signs are posted.	<u>0.5</u>	<u>02/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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Facility Name: TOGNAZZINI'S DOCKSIDE TOO

Facility ID: FA0005522

Site Address: 1235 EMBARCADERO, MORRO BAY

Record ID: PR0008502

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 02/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: PERMIT VIOLATION

Department Action Description: TO BE RE-INSPECTED

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.	0.5	02/27/2025	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified 1) Observed boxes of food on floor in walk in freezer. Properly elevate all food items/packages/container at least 6 inches above the floor. 2) Observed unlabeled containers with food. Provide labels to all working containers to indicate contents.	0.5	02/27/2025	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Observed debris accumulation on prep cooler rubber door gaskets. Thoroughly clean all equipment and shelving. Ensure all nonfood-contact surfaces are maintained clean.	0.5	03/11/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gaskets on reach in cooler. Repair or replace.	0.5	04/25/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinder. Properly secure the pressurized CO2 tank.	0.5	02/25/2025	Corrected On Site
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	0.5	02/27/2025	Uncorrected as of 5/2/2025
K049: Permits Available Obtain an valid/current 2025 Public Health Permit.	0.5	03/04/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat Violations: #30, 33	2.0		Uncorrected as of 5/2/2025

Inspection Date: 08/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed boxes of food on floor in walk in freezer. Properly elevate all food items/packages/container at least 6 inches above the floor.	0.5	08/21/2024	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Observed debris accumulation on prep cooler rubber door gaskets. Thoroughly clean all equipment and shelving. Ensure all nonfood-contact surfaces are maintained clean.	0.5	09/02/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Observed light out under exhaust hood system. Replace.	0.5	09/02/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed personal items in food prep areas. Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms. Provide an approved employee storage area and ensure the area is maintained clean.	0.5	09/02/2024	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

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For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** TOGNAZZINI'S DOCKSIDE TOO**Facility ID:** FA0005522**Site Address:** 1235 EMBARCADERO, MORRO BAY**Record ID:** PR0008502**Program Description:** HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP**Inspection Date:** 02/02/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 98.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed boxes of halibut on floor in walk in freezer. Properly elevate food items/packages/container at least 6 inches above the floor.	<u>0.5</u>	<u>02/02/2024</u>	
K036: Equipment, Utensils and Linens: Storage and Use Properly secure the pressurized CO2 tank.	<u>0.5</u>	<u>02/05/2024</u>	<u>08/21/2024</u>
K047: Signs Posted; Last Inspection Report Available Ensure required hand washing signs are posted.	<u>0.5</u>	<u>02/05/2024</u>	<u>08/21/2024</u>



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Facility Name: TOMASKOS SALT WATER TAFFY

Facility ID: FA0014067

Site Address: 630 CYPRESS ST, PISMO BEACH

Record ID: PR0019533

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 09/25/2023

Type of Service Description: REINSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: All violations from the 9/21/23 inspection have been corrected.

Inspection Date: 09/21/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 85.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use	2.0	09/21/2023	Corrected On Site
Observed employee eating a scoop of icecream in the kitchen while chocolates/candies were being prepared. Discontinue allowing employees to eat inside the kitchen. This can lead to cross contamination and spread of disease. Employees shall have a designated area for eating outside of any food prep area or work area. Violation was not corrected on site. Employee was told they are not supposed to eat in the kitchen, but continued doing so anyway.			
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	09/21/2023	Corrected On Site
1) Observed paper towels on the rack next to the hand sink instead of inside the paper towel dispenser. Ensure paper towels are kept inside the dispenser. REPEAT VIOLATION. 2) No paper towels available inside the restroom. Ensure paper towels are available at all times for hand washing.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	09/21/2023	09/26/2023
Unable to locate or verify Food Manager Certificate. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections. REPEAT VIOLATION.			
K027: Food Separated and Protected	1.0	09/21/2023	09/26/2023
Observed box of open ice cream cones sitting directly under the soap dispenser near the hand sink. Ensure food is kept protected from contamination at all times. Discontinue storing food under the soap dispenser.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	09/21/2023	Corrected On Site
Observed employee eating icecream set their spoon on a knife being used to cut chocolates. Immediately discontinue cross contaminating utensils. Corrective action: Employee put knife in the sink after inspector pointed out the potential for contamination.			
K053: Repeat Violations - Critical (1 - 23)	5.0	09/21/2023	09/26/2023
REPEAT VIOLATION: - Paper towel violation			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	09/21/2023	09/26/2023
REPEAT VIOLATION: - No Food Manager Certificate			



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Facility Name: TONITA'S MEXICAN FOOD

Facility ID: FA0000656

Site Address: 1024 NIPOMO ST, SAN LUIS OBISPO

Record ID: PR0000656

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/08/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Please obtain copy of food manager card and keep food handler cards up to date for all employees.	<u>1.0</u>	<u>04/09/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATIONS; -Please obtain copy of food manager card and keep food handler cards up to date for all employees.	<u>2.0</u>	<u>04/09/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 10/17/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Please obtain copy of food manager card and keep food handler cards up to date for all employees.	<u>1.0</u>	<u>10/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed three cracked tiles in the middle of the kitchen floor. Repair or replace to ensure safety and the floor is easily cleanable.	<u>0.5</u>	<u>10/31/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: -Please obtain copy of food manager card and keep food handler cards up to date for all employees.	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 03/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: Post permit where customers can easily see it.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Please obtain copy of food manager card and keep food handler cards up to date for all employees.	<u>1.0</u>	<u>04/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed leak under three compartment sink. Repair or replace.	<u>0.5</u>	<u>04/05/2024</u>	<u>10/17/2024</u>
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat violations number 24 and 35.	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



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Facility Name: TORTILLA TOWN

Facility ID: FA0007456

Site Address: 1145 24TH ST #B, PASO ROBLES

Record ID: PR0011478

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 01/29/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use	5.0	01/29/2025	Corrected On Site
Observed staff not following proper glove use. Staff would put on new gloves to make food, remove for payment, then repeat the cycle for next customer. Hand washing did not occur once during the time of the inspection. Hands must be washed each time gloves are donned when changing tasks.			
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	01/29/2025	Corrected On Site
Observed trash cans blocking hand wash sink in the back of the facility. Discontinue blocking access to the hand wash sinks at all times. Ensure hand wash sink is clear of debris, available for use at all times. Corrected on site.			
K009: Proper Cooling Methods	2.0	01/29/2025	Corrected On Site
Observed rice being cooled in plastic containers on the counter measuring 108F. Staff advised rice was made two hours prior to the inspection. All potentially hazardous food shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours. Staff was advised to reheat rice and follow proper cooling techniques.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5	01/29/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Observed unlabeled bottle hanging from wire shelf. Ensure toxic spray bottles are labeled as to the contents of the container.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	01/31/2025	Uncorrected as of 5/2/2025
See comments in section 29.			

Inspection Date: 05/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	05/15/2024	Corrected On Site
Repeat Violation: Observed no sanitizer in buckets on prep line at the time of the inspection. Ensure 100 ppm chlorine or 200 ppm quat sanitizer buckets are created and available for use in food prep areas. Ensure sanitizer test strips are used to monitor sanitizer in solution. Corrected on site.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5	05/17/2024	Uncorrected as of 5/2/2025
Ensure toxic spray bottles are labeled as to the contents of the container.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5		Uncorrected as of 5/2/2025
Observed an unsecured CO2 tank in the front by soda machine. Ensure CO2 tanks are secured to a fixed location.			
K053: Repeat Violations - Critical (1 - 23)	5.0		Uncorrected as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** TORTILLA TOWN**Facility ID:** FA0007456**Site Address:** 1145 24TH ST #B, PASO ROBLES**Record ID:** PR0011478**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 10/26/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 89.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed hand wash sink in the kitchen blocked by trash cans. Discontinue storing trash cans in front of the hand wash sink to allow employees easy access to the hand wash sink and supplies. Corrected on site.	<u>3.0</u>	<u>10/26/2023</u>	<u>Corrected On Site</u>
K014: Food Contact Surfaces: Clean and Sanitized Ensure 100 PPM chlorine or 200 PPM quat sanitizer buckets are created and available for use in food prep areas. Observed no sanitizer in buckets at the time of inspection. Corrected on site.	<u>3.0</u>	<u>10/26/2023</u>	<u>Corrected On Site</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Renew food manager certificate. Store copy on site for inspector review upon request.	<u>1.0</u>		<u>Uncorrected as of 5/2/2025</u>
K027: Food Separated and Protected	<u>1.0</u>		<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices Repair or replace leaking faucet at prep sink.	<u>0.5</u>	<u>11/17/2023</u>	<u>05/15/2024</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



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Facility Name: TOSHI ENTERPRISES, INC DBA TOSHI 1.0

Facility ID: FA0015177

Site Address: 5735 EL CAMINO REAL STE Q, ATASCADERO

Record ID: PR0020586

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Provide approved hand washing cleanser and towels or drying device in dispensers at or adjacent to each hand washing facility. Utilize the designated hand washing sink and not the food prep sink.	3.0	10/23/2024	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Observed food debris and residual on equipment handles, refrigeration doors, gaskets, and shelving throughout the facility. Ensure all nonfood-contact surfaces are maintained clean. Thoroughly clean all equipment, cabinets, and shelving.	0.5	11/01/2024	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Ensure test strips are obtained and used to measure the sanitation concentration.	0.5	11/01/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Properly secure the pressurized CO2 tank.	0.5	10/23/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Accumulation of food debris is apparent throughout the kitchen. Thoroughly clean and maintain all floors, walls, and ceilings. Implement a routine cleaning schedule in which hard to reach areas are targeted.	0.5	11/01/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 01/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed 0 ppm chlorine in sanitizer bucket. Ensure chlorine test strips are used to monitor 100 pm chlorine in sanitizer buckets. Corrected on site.	3.0	01/23/2024	Corrected On Site
K033: Nonfood-Contact Surfaces Clean Observed food debris and residual on equipment handles, refrigeration doors, gaskets, and shelving throughout the facility. Ensure all nonfood-contact surfaces are maintained clean. Thoroughly clean all equipment, cabinets, and shelving.	0.5	02/09/2024	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Ensure chlorine test strips are obtained and used to measure 100 pm chlorine in solution.	0.5	02/02/2024	Uncorrected as of 5/2/2025
K038: Approved Lighting/Ventilation: Adequate, Used Replace lights out under hood.	0.5	01/26/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.	0.5	01/26/2024	Uncorrected as of 5/2/2025



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Facility Name: TOUCH BY ANGELS

Facility ID: FA0016553

Site Address: 1211 MARSH ST, SAN LUIS OBISPO

Record ID: PR0022146

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 02/25/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 05/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	05/15/2024	Uncorrected as of 5/2/2025
No test strips observed on site. Ensure test strips are easily accessible and use them to regularly test sanitizer for adequate levels.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	05/24/2024	Uncorrected as of 5/2/2025
Observed non approved refrigerator in use that was installed after initial opening inspection. Replace with a commercial grade refrigerator.			
K041: Plumbing; Proper Backflow Devices	0.5	05/11/2024	Uncorrected as of 5/2/2025
Observed water not getting hot enough in the bathroom. Ensure hot water is available in the bathroom. Instruct your employees to wash hands for a second time with hot water in one of the two hand washing sinks after washing hands in the restroom.			

Inspection Date: 01/24/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: New equipment and finishes appear to meet current code requirements. Facility has Health Department's approval to operate.

Please provide a valid food manager certificate within 60 days of facility opening.

Inspection Date: 12/26/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Please obtain your Food Safety/Managers Certification and send it via email within 60 days of opening.

K007: Proper Hot and Cold Holding Temperatures	3.0	12/26/2023	
Keep pancake batter in refrigeration once mixed with water.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0		Uncorrected as of 5/2/2025
Provide within 60 days			



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Facility Name: TOUCH OF MEXICO

Facility ID: FA0000479

Site Address: 105 MAIN ST, TEMPLETON

Record ID: PR0000479

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

11/26/2024

Inspection Date: 04/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	04/24/2024	Corrected On Site
Ensure chlorine sanitizer is created, available for use at food prep areas. Employee created violation during inspection.			
K030: Food Storage; Food Storage Containers Identified	0.5	04/26/2024	11/26/2024
Discontinue storing raw meats above ready to eat foods. Ensure raw meats are stored below ready to eat foods to prevent cross contamination.			

Inspection Date: 09/25/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	09/25/2023	Corrected On Site
Food prep top unit measured 65F. Discontinue use until repaired or replaced. Ensure unit maintains 41F and below. Employees removed recently prepped foods and placed in adjacent refrigeration unit.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: TOUCH OF PASO

Facility ID: FA0014417

Site Address: 1414 PINE ST, PASO ROBLES

Record ID: PR0019898

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/27/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected REPEAT VIOLATION: Observe raw chicken fried steak being stored above ready to eat foods. To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken. Corrected on site.	1.0	01/27/2025	Corrected On Site
K030: Food Storage; Food Storage Containers Identified REPEAT VIOLATION: Observed unlabeled bulk food container (flour). Ensure bulk food items are labeled as to the contents of the container (ex., flour, sugar, etc.). Observed large bag of bulk onions on the floor. Properly elevate food items at least 6 inches above the floor.	0.5	01/31/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 27 and 30.	2.0	01/31/2025	Uncorrected as of 5/2/2025

Inspection Date: 03/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected REPEAT VIOLATION: Observed raw meat stored above ready to eat foods. To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken. Corrected on staff.	1.0	03/25/2024	Corrected On Site
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled spray bottles in the facility. Ensure toxic spray bottles are labeled as to the contents of the container.	0.5	03/27/2024	01/27/2025
K030: Food Storage; Food Storage Containers Identified REPEAT VIOLATION: Observed unlabeled bulk food containers. Ensure bulk food items are labeled as to the contents of the container (ex., flour, sugar, etc.).	0.5	03/29/2024	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean REPEAT VIOLATION: Observed accumulation of food debris on equipment (handles and gaskets). Ensure all nonfood-contact surfaces are maintained clean. Thoroughly clean all equipment, cabinets, and shelving.	0.5	04/05/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean REPEAT VIOLATION: Observed a build up of food debris on the floors around equipment and in low traffic areas. Implement a cleaning schedule to ensure floors are cleaned on a regular basis. Be sure to clean under and around equipment and storage areas.	0.5	03/29/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

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as of 5/2/2025

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Facility Name: TOUCH OF PASO

Facility ID: FA0014417

Site Address: 1414 PINE ST, PASO ROBLES

Record ID: PR0019898

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 09/20/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use Store employee beverages with lids in food prep area. Observed several drinks on the cook line with no lids.	<u>2.0</u>	<u>09/20/2023</u>	
K027: Food Separated and Protected To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken. Observed raw meat being stored above ready to eat foods. Corrected on site.	<u>1.0</u>	<u>09/20/2023</u>	<u>Corrected On Site</u>
K030: Food Storage; Food Storage Containers Identified Ensure bulk food containers are labeled as to the contents of the containers.	<u>0.5</u>	<u>09/22/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K033: Nonfood-Contact Surfaces Clean Ensure all nonfood-contact surfaces are maintained clean and kept free of accumulation of food residue and debris.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Clean and sanitize mold from ice chute.	<u>0.5</u>	<u>09/29/2023</u>	<u>03/25/2024</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed food debris and grease accumulation on floors, walls and ceiling throughout the kitchen. Clean and sanitize regularly.	<u>0.5</u>	<u>10/06/2023</u>	<u>Uncorrected as of 5/2/2025</u>



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FA0015084

PR0020485

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: TOWNEPLACE SUITES HOTEL

Facility ID: FA0015084

Site Address: 1301 CALLE JOAQUIN, SAN LUIS OBISPO

Record ID: PR0020485

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 07/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

AWRD: EXCELLENCE AWARD

0.0

K033: Nonfood-Contact Surfaces Clean

0.5

07/19/2024

Uncorrected as of 5/2/2025

Observed debris accumulation and brown substance under bottom shelf of reach in freezer. Clean, sanitize and maintain.

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

07/19/2024

Uncorrected as of 5/2/2025

Observed debris accumulation in floor sink. Ensure floor sink is cleaned, sanitized and maintained on routine schedule.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: Trader Joe's #117

Facility ID: FA0004967

Site Address: 955 Rancho Pkwy, Arroyo Grande

Record ID: PR0007244

Program Description: LR14 - RETAIL MKT (ABOVE 10,000 SF) - MINIMAL PREP

Inspection Date: 08/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained Observed debris built up on fan blades in walk-in refrigeration unit. Ensure all equipment is maintained clean.	<u>0.5</u>	<u>08/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mop being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment.	<u>0.5</u>	<u>08/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Observed 2023 Health Permit posted. Ensure 2024 Health Permit is posted in a conspicuous place.	<u>0.5</u>	<u>08/22/2024</u>	<u>Uncorrected as of 5/2/2025</u>



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FA0007398

PR0011417

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: Trader Joe's #211

Facility ID: FA0007398

Site Address: 1111 Rossi Rd, Templeton

Record ID: PR0011417

Program Description: LR13 - RETAIL MKT (5,001- 10,000 SF) - MINIMAL PREP

Inspection Date: 08/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K029: Toxic Substances Properly Identified, Stored, Used

0.5

08/21/2024

Uncorrected as of 5/2/2025

Observed a vinegar gallon used to hold the sanitizer near the 3-comp sink. Properly label all chemicals and cleaning agents.

K044: Premises; Personal/Cleaning Items; Vermin-Proofing

0.5

08/20/2024

Corrected On Site

Ensure that the hose is not placed at the base of the mop sink. The hose must be kept out of it to help prevent any possible back flow into the plumbing system. Corrected on site.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: **TRADER JOE'S #41**

Facility ID: FA0005959

Site Address: 3977 S HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0009218

Program Description: LR14 - RETAIL MKT (ABOVE 10,000 SF) - MINIMAL PREP

Inspection Date: **05/13/2024**

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

05/20/2024

Uncorrected as of 5/2/2025

Observed black plastic like material in the corner of the shelving area. The material blocks the view of the floor and would make a great hiding place for rodents though there was no evidence of them during the inspection. Please remove material.

K047: Signs Posted; Last Inspection Report Available

0.5

05/20/2024

Uncorrected as of 5/2/2025

No hand washing sign observed in the employee bathroom. Please post a sign to remind employees to wash hands..



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: TRATTORIA DI LUCA LLC

Facility ID: FA0015661

Site Address: 8550 EL CAMINO REAL #C, ATASCADERO

Record ID: PR0021152

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 11/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Commissary was inspected 11/13/2024. Facility was in compliance. Phone call occurred with business owner to ensure they are still in operation. It was confirmed that it is active.

Inspection Date: 04/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: TREATS & GIFTS BY THE BEACH

Facility ID: FA0015759

Site Address: 231 POMEROY AVE STE C, PISMO BEACH

Record ID: PR0021261

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 04/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Discontinue storing product for sale in the restroom.	<u>0.5</u>	<u>04/03/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean - Provide liquid hand soap instead of bar soap for the restroom. - Keep restroom door closed. Ensure door has a working self-closing mechanism.	<u>0.5</u>	<u>04/03/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 03/27/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: TRIBE COFFEE HOUSE

Facility ID: FA0013734

Site Address: 1355 E GRAND AVE, ARROYO GRANDE

Record ID: PR0019236

Program Description: LR24 - RESTAURANT (SEATING 11 - 50) - MINIMAL PREP

Inspection Date: 03/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K043: Approved Toilets: Maintained, Accessible, Clean Observed degrading grout/sealant behind sink in toilet room. Repair/replace.	<u>0.5</u>	<u>04/02/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 01/10/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: Facility presented clean and well maintained.

Violation Item	Points Lost	Comply By Date	Complied On Date
K040: Wiping Cloths: Properly Used and Stored Observed wiping cloths being stored on counter. Ensure wiping cloths are stored in sanitizer solution when not in use.	<u>0.5</u>	<u>01/10/2024</u>	<u>03/26/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mop being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop rack when feasible.	<u>0.5</u>	<u>01/31/2024</u>	<u>03/26/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: TROPICAL HAWAIIAN BBQ INC

Facility ID: FA0016050

Site Address: 1436 E GRAND AVE, ARROYO GRANDE

Record ID: PR0021585

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/23/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 86.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	01/23/2025	Uncorrected as of 5/2/2025
- Observed utensils blocking hand wash sinks. Ensure hand wash sinks are easily accessible at all times. - REPEAT VIOLATION: "Provide a six (6) inch high metal splashguard or twenty four (24) inch separation between handwashing sink and the food preparation sink."			
K027: Food Separated and Protected	1.0	01/23/2025	Uncorrected as of 5/2/2025
Observed scoops with handles submerged in bulk food. Ensure handles are maintained out of contact with food to prevent cross contamination.			
K030: Food Storage; Food Storage Containers Identified	0.5	01/24/2025	Uncorrected as of 5/2/2025
- Observed no lids on bulk trays of panko. Ensure all bulk food has a lid to prevent cross contamination. - Observed tray of food on floor of walk in refrigeration unit. Ensure all food items are stored 6 inches above the ground.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	01/24/2025	Uncorrected as of 5/2/2025
Observed free standing CO2 tanks next to soda boxes. Ensure CO2 tanks are affixed to a rigid structure.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	01/23/2025	Uncorrected as of 5/2/2025
- Observed stove top not fully underneath hood system. Ensure all cooking equipment releasing grease, heat, fumes is placed underneath the approved ventilation hood system, leaving 6 inches hood clearance. - Observed space between filters in hood system. Ensure all filters in hood system are installed properly.			
K040: Wiping Cloths: Properly Used and Stored	0.5	01/24/2025	Uncorrected as of 5/2/2025
Observed one large sanitizer bucket next to three compartment sink. Ensure each prep station has an easily accessible sanitizer bucket.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	01/23/2025	Uncorrected as of 5/2/2025
- Observed dental flosser in a cup near clean utensils/dishes. Discontinue this practice immediately. Ensure all personal items are stored away from food and food contact surfaces. - Observed mops being stored in mop bucket. Ensure all mops are hung up to air dry without soiling walls or equipment.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	01/27/2025	Uncorrected as of 5/2/2025
- Observed particle board ceiling tiles. Ensure all ceiling tiles are smooth, nonabsorbent and easily cleanable. - REPEAT VIOLATION: Observed grime/ build up throughout kitchen on floors/walls/ceilings. Ensure all floors/walls/ceilings are thoroughly cleaned and sanitized on a regular basis.			
K053: Repeat Violations - Critical (1 - 23)	5.0	01/23/2025	Uncorrected as of 5/2/2025
See comments in section 06.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	01/23/2025	Uncorrected as of 5/2/2025
See comments in section 45.			

Inspection Date: 12/19/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: TROPICAL HAWAIIAN BBQ INC

Facility ID: FA0016050

Site Address: 1436 E GRAND AVE, ARROYO GRANDE

Record ID: PR0021585

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/19/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	12/19/2023	Uncorrected as of 5/2/2025
REPEAT VIOLATION: "Provide a six (6) inch high metal splashguard or twenty four (24) inch separation between handwashing sink and the food preparation sink."			
- Observed one hand wash sink with no soap and another hand wash sink with no paper towels. Ensure ALL hand wash sinks are FULLY STOCKED with pump soap and paper towels.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	12/19/2023	Uncorrected as of 5/2/2025
Observed knife being stored in between wall and paper towel dispenser. Ensure all food contact surfaces of utensils are stored in a manner to prevent any cross contamination.			
K030: Food Storage; Food Storage Containers Identified	0.5	12/19/2023	Corrected On Site
Observed food being stored on walk-in floor. Ensure all food is elevated 6 inches above the ground. Corrected on site by manager.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	12/21/2023	Uncorrected as of 5/2/2025
Observed food debris/grime on faucet/refrigeration handles and refrigeration gaskets. Ensure all equipment is maintained clean and in good repair.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	12/19/2023	Corrected On Site
- Observed linens being dried/stored on food items. Ensure linens are stored in an approved and clean area. Corrected on site.			
- Observed CO2 tanks standing freely next to soda boxes. Ensure all CO2 tanks are affixed to a rigid structure.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	12/20/2023	Uncorrected as of 5/2/2025
Observed grime/ build up throughout kitchen on floors/walls/ceilings. Ensure all floors/walls/ceilings are thoroughly cleaned and sanitized on a regular basis.			



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FA0014027

PR0019503

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: TURLEY WINE CELLARS

Facility ID: FA0014027

Site Address: 2900 VINEYARD DR, TEMPLETON

Record ID: PR0019503

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 08/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: Overall, the facility is well-maintained and clean.

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K043: Approved Toilets: Maintained, Accessible, Clean

0.5

08/16/2024

Uncorrected as of 5/2/2025

Observed stacks of paper towels on a small stand, in the women's bathroom. Ensure that the paper towels are in permanently installed dispensers.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: TWIN CITIES HOSPITAL - KITCHEN

Facility ID: FA0007057

Site Address: 1100 LAS TABLAS RD, TEMPLETON

Record ID: PR0010968

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K041: Plumbing; Proper Backflow Devices Ensure mop sink hot water is maintained at 120F.	<u>0.5</u>	<u>11/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Ensure employee personal items are stored out of food storage locations.	<u>0.5</u>	<u>10/29/2024</u>	<u>Corrected On Site</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: Ensure mop sink hot water is maintained at 120F.	<u>2.0</u>	<u>10/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 02/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: Note: recommend replacing two compartment sink with three compartment sink to adequately wash rinse and sanitizer food contact equipment.

Violation Item	Points Lost	Comply By Date	Complied On Date
K041: Plumbing; Proper Backflow Devices Replace hot water handle on mop sink faucet. Ensure mop sink temperatures at 120 degrees minimum.	<u>0.5</u>	<u>02/14/2024</u>	<u>10/29/2024</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed degrading floor tiles at walk in freezer. Repair or replace.	<u>0.5</u>	<u>02/28/2024</u>	<u>10/29/2024</u>
K054: Repeat Violations - Good Retail Practices (24 -51) Repeat violations: 1) Observed degrading floor tiles at walk in freezer. Repair or replace.	<u>2.0</u>	<u>02/07/2024</u>	<u>10/29/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: TWISTED & GLAZED

Facility ID: FA0015625

Site Address: 521 SPRING ST, PASO ROBLES

Record ID: PR0021103

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 02/20/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: Ensure facility is thoroughly cleaned and sanitized and repeat violations are corrected, to prevent future, chargeable reinspections.

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Ensure 100 PPM chlorine or 200 PPM quat sanitizer is created, available for use during food preparation.	3.0	02/20/2025	Corrected On Site
K024: Person In Charge Present and Performs Duties; Valid Certification Obtain a Food Managers certificate and all other employees obtain Food Handler cards. Store copies on site, available for Inspector review.	1.0	03/06/2025	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean 1. Ensure all nonfood-contact surfaces are maintained clean. 2. Thoroughly clean all equipment, cabinets, and shelving.	0.5	02/27/2025	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used Quat and chlorine sanitizers are used in the food facility. Ensure quat and chlorine sanitizer test strips are obtained and used to monitor adequate PPM sanitizer.	0.5	02/27/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Discontinue storing food containers in the toilet room. Ensure food contact equipment is stored in a sanitary location.	0.5	02/21/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed employee personal items in food prep areas. Discontinue this practice. Ensure personal items are stored separate from food prep areas.	0.5	02/27/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Clean and maintain all floors and walls of food debris and grime accumulation.	0.5	02/27/2025	Uncorrected as of 5/2/2025
K049: Permits Available Post 2025 health permit in a conspicuous location.	0.5	02/27/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: 1. Obtain a Food Managers certificate and all other employees obtain Food Handler cards. Store copies on site, available for Inspector review. 2. Ensure all nonfood-contact surfaces are maintained clean. 3. Thoroughly clean all equipment, cabinets, and shelving.	2.0	02/20/2025	Uncorrected as of 5/2/2025

Inspection Date: 04/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Obtain a Food Managers certificate and all other employees obtain Food Handler cards. Store copies on site, available for Inspector review.	1.0	05/03/2024	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean 1. Ensure all nonfood-contact surfaces are maintained clean. 2. Thoroughly clean all equipment, cabinets, and shelving.	0.5	05/03/2024	Uncorrected as of 5/2/2025

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Facility Name: TWISTED & GLAZED

Facility ID: FA0015625

Site Address: 521 SPRING ST, PASO ROBLES

Record ID: PR0021103

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 04/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>05/03/2024</u>	<u>Uncorrected as of 5/2/2025</u>
1. Thoroughly clean and maintain all floors, walls, and ceilings.			
2. Observed water damage on ceiling throughout. Repair or replace.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>04/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION:			
1. Obtain a Food Managers certificate and all other employees obtain Food Handler cards. Store copies on site, available for Inspector review.			

Inspection Date: 07/06/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>07/06/2023</u>	<u>Corrected On Site</u>
Superior food prep top measured at 48F. Ensure cold holding unit is repaired or replaced. Maintain 41F and below when placing potentially hazardous food un unit.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>07/28/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Obtain a Food Managers certificate and all other employees obtain Food Handler cards. Store copies on site, available for Inspector review.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>07/14/2023</u>	<u>04/26/2024</u>
Obtain quat sanitizer test strips to monitor 200 PPM sanitizer in solution.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>07/07/2023</u>	<u>04/26/2024</u>
Store Health Inspection report on site, available for Inspector and customer upon request.			



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Facility Name: TYPHOON

Facility ID: FA0013784

Site Address: 858 FOOTHILL BLVD, SAN LUIS OBISPO

Record ID: PR0019282

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>12/26/2024</u>	<u>Corrected On Site</u>
Observed an employee washing blenders in the prep sink without a sanitizing step. This violation was corrected by the employee washing the blenders in the dish machine and verifying the sanitizer concentration. Education and direction regarding warewashing and sanitizer concentrations were given at the time of the inspection.			
K026: Approved Thawing Methods Used, Frozen Food	<u>0.5</u>	<u>12/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed raw chicken and pork being thawed at ambient temperature without being submerged in water. Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave. Discontinue thawing potentially hazardous foods at room temperature immediately.			
K027: Food Separated and Protected	<u>1.0</u>		<u>Uncorrected as of 5/2/2025</u>
Observed raw pork stored over ready to eat food in the walk in cooler. To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>12/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed a carpet blower on the roof of the walk in cooler. Repair the cooler so that it functions as manufactured, without the aid of the carpet blower.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>12/26/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed in-use ice cream scoops stored in a container of ice water. Observed in-use wok utensils stored in a container of water at ambient temperature at the hot line. In-use utensils must be stored in a container of hot water measuring 135F or higher, or else washed at least every 4 hours.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed wet wiping clothes stored outside the sanitizer bucket during active prep. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			

Inspection Date: 05/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Routine Inspection and construction final inspection (facility has changed name and expanded menu).

Approved to utilize new equipment.

Facility is clean and well organized - thank you.

AWRD: EXCELLENCE AWARD

0.0



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as of 5/2/2025

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Facility Name: UMI SUSHI & SAKE

Facility ID: FA0016118

Site Address: 1108 PINE ST, PASO ROBLES

Record ID: PR0021679

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/19/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed blocked hand wash sinks at warewash room and at cook line. Discontinue blocking hand wash sinks. (COS)	<u>3.0</u>	<u>12/19/2024</u>	<u>Corrected On Site</u>
K013: Food in Good Condition, Safe and Unadulterated Observed used Panko bread crumbs on counter that had other food debris in container from previous days use. Discontinue this practice. Ensure Panko bread crumbs are discarded after use to prevent potential consumption of contaminated foods. (COS)	<u>2.0</u>	<u>12/19/2024</u>	<u>Corrected On Site</u>
K014: Food Contact Surfaces: Clean and Sanitized Observed cook line preparing foods without sanitizer available for use. Discontinue this practice. Ensure 100 PPM chlorine or 200 PPM quat sanitizer is available for use during times of service and food prep.	<u>3.0</u>	<u>12/19/2024</u>	<u>Corrected On Site</u>
K024: Person In Charge Present and Performs Duties: Valid Certification Store Food Handler cards on site, available for Inspector review upon request.	<u>1.0</u>	<u>12/20/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use Ensure CO2 tanks are secured to fixed location.	<u>0.5</u>	<u>12/20/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean 1. Clean food debris accumulation from under and in between prep line. 2. Clean and degrease floors throughout.	<u>0.5</u>	<u>12/20/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Store Health Inspection Report on site, available for inspector and customer review upon request.	<u>0.5</u>	<u>12/20/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: 1. Store Food Handler cards on site, available for Inspector review upon request.	<u>2.0</u>	<u>12/19/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 03/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 77.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use Ensure employees beverages have lids when stored in food prep areas.	<u>2.0</u>	<u>03/21/2024</u>	<u>Corrected On Site</u>
K005: Proper Handwash Procedures and Glove Use Discontinue using the hand wash sink to wash wiping cloths. Ensure the hand wash sink is used to wash hands only.	<u>5.0</u>	<u>03/21/2024</u>	<u>Corrected On Site</u>
K006: Adequate/Accessible Handwash Sinks, Supplies 1. Discontinue blocking the hand wash sink in the dish washing area. Ensure hand wash sink is clean and available for use at all times. 2. Ensure hand wash sink supplies are stocked, available for use at all times.	<u>3.0</u>	<u>03/21/2024</u>	<u>Corrected On Site</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: UMI SUSHI & SAKE

Facility ID: FA0016118

Site Address: 1108 PINE ST, PASO ROBLES

Record ID: PR0021679

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 77.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K018: HACCP/Variance Required: Approved/Records Kept	<u>2.0</u>	<u>03/21/2024</u>	<u>Corrected On Site</u>
Sushi rice measured at 6.0 pH. Ensure sushi rice is maintained between 4.0-4.5 pH. Use pH test strips to monitor pH. Sushi rice had been made one hour prior to inspection. Vinegar was added to rice to maintain approved pH. Ensure Records are kept and available for review upon request.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>04/05/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Store Food Handler cards on site, available for Inspector review upon request.			
K030: Food Storage; Food Storage Containers Identified	<u>0.5</u>	<u>03/22/2024</u>	<u>12/19/2024</u>
1. Ensure bulk food bins are labeled as to the contents of the containers. 2. Ensure food is stored 6" up off floor in walk in freezer and refrigeration units.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>03/29/2024</u>	<u>12/19/2024</u>
Discontinue use of raw wood planks to hold up chopping block. Raw wood is not approved for use in food facility. Equipment shall smooth, nonabsorbent and easily cleanable.			
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>03/29/2024</u>	<u>12/19/2024</u>
Repair or replace lighting under hood system in kitchen area.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>03/22/2024</u>	<u>12/19/2024</u>
Ensure sanitizer wiping cloths are stored in sanitizer solution when not in active use.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>03/29/2024</u>	<u>12/19/2024</u>
Ensure hot water handle is able to tune on the hot water at kitchen hand wash sink.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>03/22/2024</u>	<u>12/19/2024</u>
Discontinue storing employee personal items in food prep areas. Use lockers to store personal items.			
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>	<u>03/21/2024</u>	<u>12/19/2024</u>
REPEAT VIOLATIONS: 1. Discontinue blocking the hand wash sink in the dish washing area. Ensure hand wash sink is clean and available for use at all times. 2. Ensure hand wash sink supplies are stocked, available for use at all times. 3. Sushi rice measured at 6.0 pH. Ensure sushi rice is maintained between 4.0-4.5 pH. Use pH test strips to monitor pH. Sushi rice had been made one hour prior to inspection. Vinegar was added to rice to maintain approved pH. Ensure Records are kept and available for review upon request.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>03/21/2024</u>	<u>12/19/2024</u>
REPEAT VIOLATION: 1. Store Food Handler cards on site, available for Inspector review upon request. 2. Ensure sanitizer wiping cloths are stored in sanitizer solution when not in active use.			

Inspection Date: 07/06/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 79.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K001: Demonstration of Knowledge	<u>5.0</u>	<u>07/06/2023</u>	<u>Corrected On Site</u>
Ensure employees are educated in proper/adequate sanitizing practices/food handling. Employees were informed of how to measure adequate sanitizer PPM at automatic dish machine, proper pH for sushi rice and how to document.			

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Facility Name: UMI SUSHI & SAKE

Facility ID: FA0016118

Site Address: 1108 PINE ST, PASO ROBLES

Record ID: PR0021679

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 07/06/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 79.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use	<u>5.0</u>	<u>07/06/2023</u>	<u>Corrected On Site</u>
Observed employee touch face with gloved hands, used for food prep. Discontinue this practice. Employee discarded gloves and washed hands. New gloves were replaced. Proper hand hygiene was discussed with employees.			
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>	<u>07/06/2023</u>	<u>Corrected On Site</u>
1. Observed blocked hand wash sink in ware wash room. Ensure hand wash sink is unblocked and available for use at all times. 2. Install paper towel dispenser at sushi line hand wash sink.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>	<u>07/06/2023</u>	<u>Corrected On Site</u>
1. Automatic dish machine measured 0 PPM sanitizer solution. Employees shall manually ware wash at the three compartment sink, using 100 PPM chlorine, until automatic dish machine is repaired or replaced. Ensure proof of service to the unit is emailed to Inspector prior to reuse. 2. Clean and sanitize food contact surfaces regularly.			
K018: HACCP/Variance Required: Approved/Records Kept	<u>2.0</u>	<u>07/06/2023</u>	<u>Corrected On Site</u>
Sushi rice pH measured at 6 during inspection. Test strips to monitor pH were not available during inspection. Ensure pH strips are obtained to monitor pH of 4-4.5. Ensure pH is logged and records kept and available for Inspector review.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>07/14/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Store Food Handler cards on site, available for Inspector review upon request.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>07/07/2023</u>	<u>03/21/2024</u>
1. Observed food being prepared in three compartment sink. Discontinue this practice. Ensure foods are prepped in food prep sink. 2. Ensure used mops are hung at mop sink after each use. 3. Ensure CO2 tanks are secured to a fixed location.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>07/14/2023</u>	<u>12/19/2024</u>
Ensure sanitizer wiping cloths are stored in sanitizer solution when not in active use.			
K047: Signs Posted; Last Inspection Report Available	<u>0.5</u>	<u>07/07/2023</u>	<u>03/21/2024</u>
Store Health Inspection report on site, available for Inspector and customer review upon request.			



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Facility Name: UMI SUSHI AND SAKE

Facility ID: FA0000016

Site Address: 630 EMBARCADERO, MORRO BAY

Record ID: PR0000016

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/27/2025

Type of Service Description: CHARGEABLE REINSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 95.0

Overall Inspection Comments: The purpose of this visit was to perform a reinspection after the repeat violations noted on the report dated 1/24/25.

Violation Item	Points Lost	Comply By Date	Complied On Date

K007: Proper Hot and Cold Holding Temperatures

5.0

02/27/2025

Observed cooked shrimp and a cooked crab in a tray by the hot line at 75F. A food employee stated they were cooked and held to be used in sushi rolls when ordered.

The violation was corrected by an employee moving the food to the refrigerator.

Education and direction regarding proper holding temperatures were given at the time of the inspection.

A chargeable reinspection has been scheduled to verify compliance.

Inspection Date: 01/23/2025

Type of Service Description: REINSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K007: Proper Hot and Cold Holding Temperatures

3.0

Uncorrected as of 5/2/2025

Observed par cooked chicken stored in a container on the grill. The chicken measured 91F and had been marked on the grill 20 minutes prior to the inspection.

Maintain all potentially hazardous foods (PHF) at 41°F or below or at or above 135°F.

K016: Shell Stock: Quality, Storage, Tags

2.0

01/23/2025

Observed previously frozen mussels without the proper shellstock tag.

This violation was corrected by an employee finding the tag that was printed on the box and placing the tag with the shellstock.

Maintain shellfish certification tags shellstock until all shells are gone, and then maintain tags in chronological order on the premises for a period of not less than 90 days from the date of harvest.

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

Uncorrected as of 5/2/2025

Measured the sanitizer in the sanitizer bucket above 500 PPM quaternary ammonium.

No test strips were available in the facility at the time of the inspection.

Test sanitizer concentrations using test strips to ensure that solutions are not too strong.

K036: Equipment, Utensils and Linens: Storage and Use

0.5

Uncorrected as of 5/2/2025

Observed an unsecured CO2 cylinder.

Properly secure the pressurized CO2 tank.

Inspection Date: 01/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 86.5

Overall Inspection Comments: None entered

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: UMI SUSHI AND SAKE

Facility ID: FA0000016

Site Address: 630 EMBARCADERO, MORRO BAY

Record ID: PR0000016

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 86.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	<u>3.0</u>		<u>Uncorrected as of 5/2/2025</u>
Observed a soiled pan in the hot line hand sink. A food handler stated that because there was no dishwasher at the time of the inspection, he had to wash the pan as needed.			
Discontinue washing utensils in the hand sink. Discontinue washing utensils without a sanitizing step.			
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>		<u>01/14/2025</u>
Observed the following temperatures:			
1) Raw beef on the sink drain board measuring between 43F and 55F. A food employee stated that the beef is defrosted on a shelf overnight then was being portioned at the time of the inspection. This violation was corrected by an employee portioning the food and returning the portions to refrigeration within 2 hours.			
2) Par cooked chicken in a metal container on the grill measuring 87F. A food employee stated that the chicken had been par cooked 1 hour prior to the inspection. This violation was corrected by the employee reheating the food to 165F or higher prior to serving the food.			
3) Par cooked shrimp tempura measuring 90F. A food employee stated that the shrimp had been cooked 30 minutes prior to the inspection. This violation was corrected by reheating the food to 165F or higher prior to serving the food.			
4) Observed raw shell eggs stored without temperature control on a shelf in the kitchen.			
5) Observed tempura shrimp stored without temperature control at the sushi bar measuring 103F. A food employee stated that they were brought from the kitchen to make a shrimp roll and the extra were to be brought back to the kitchen.			
Maintain all potentially hazardous foods (PHF) at 41°F or below or at or above 135°F.			
K014: Food Contact Surfaces: Clean and Sanitized	<u>3.0</u>		<u>01/14/2025</u>
No sanitizer buckets were set up during active food preparation.			
A food employee was directed to set up a sanitizer bucket but did not know what to do. Another employee came to set up the sanitizer bucket and filled a container from the sanitizer dispenser. No sanitizer was measured in the solution. No chemical container was observed connected to the sanitizer container.			
A sanitizer bucket was set up using bleach and was measured to 100 ppm.			
Education and direction regarding sanitizer, sanitizer testing and sanitizer concentrations were given at the time of the inspection.			
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>		<u>Uncorrected as of 5/2/2025</u>
1) No food safety manager's certificate was available for review at the time of the inspection.			
Ensure the food facility owner or an employee has a valid/current food safety protection certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.			
Prior to the reinspection on 1/21/25, please have a valid food safety manager's certificate for someone who works in the facility or else have verification that an employee has paid for and enrolled in the Food Safety Manager's Certification course.			
2) Ensure all food employees have a valid/current food handler card/certificate.			
K029: Toxic Substances Properly Identified, Stored, Used	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed an unapproved container of Raid pesticide in the facility.			
Discontinue the use of all "household use only" insecticides in the food facility.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
No test strips were available in the facility at the time of the inspection.			
Provide approved and correct testing equipment to test for sanitizer concentration and/or hot water temperature.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: UMI SUSHI AND SAKE

Facility ID: FA0000016

Site Address: 630 EMBARCADERO, MORRO BAY

Record ID: PR0000016

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/14/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 86.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed the following:			
1) A door gasket in the hot line reach in cooler in disrepair. Repair the gasket.			
2) A reach in cooler at the hot line holding 45F. Repair the cooler to maintain food temperatures at or below 41F.			
3) An inoperable freezer at the sushi bar. Repair or remove all inoperable equipment.			
4) An accumulation of condensation in the bottom of a reach in cooler at the hot line.			
5) Observed a cold top cooler on top of the reach in cooler at the hot line holding 49F.			
Ensure equipment is maintained clean, functional, and in good repair.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
1) Observed unsecured CO2 cylinders.			
Properly secure the pressurized CO2 tank.			
2) Observed an ice scoop stored inside the ice bin with the handle in contact with the ice.			
Store the scoop in a manner that will not contaminate the ice.			
Properly store all equipment /utensils/linens in an approved and clean area.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed wet towels stored on a prep surface.			
Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			
K041: Plumbing: Proper Backflow Devices	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
No air gap was observed at the dish machine floor sink.			
Ensure preparation and warewashing sinks and other equipment with drain lines drain via indirect connection to an approved receptacle.			
K049: Permits Available	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Maintain the Public Health Permit in a conspicuous place.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: UMI SUSHI PACIFICA CA INC

Facility ID: FA0014767

Site Address: 1319 GRAND AVE, GROVER BEACH

Record ID: PR0020216

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/23/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified Observed unlabeled bulk containers with food. Provide labels to all working containers to indicate contents.	0.5	01/25/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gaskets on prep cooler. Repair or replace.	0.5	03/23/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed unsealed concrete in kitchen area. Spoke with employee and explained laminate flooring had been removed and would be replaced with tile. Prior to any flooring installation you must have approval from your inspector. Contact your inspector for approved flooring materials list.	0.5	01/25/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure all required hand washing signs are posted.	0.5	01/25/2025	Uncorrected as of 5/2/2025

Inspection Date: 10/19/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 87.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies - Observed a bowl and excessive food debris in the front hand washing sink. Ensure hand washing sinks are kept clear of any utensils, dishes, equipment at all times. Discontinue rinsing out sanitizer rags in the hand sink. This shall be done in sanitizer buckets. Keep hand sinks clean and clear and use for hand washing only. REPEAT VIOLATION. - Provide a six (6) inch high metal splashguard between handwashing sink and the warewashing sink to protect from contamination. REPEAT VIOLATION.	3.0	10/19/2023	Uncorrected as of 5/2/2025
K018: HACCP/Variance Required: Approved/Records Kept Facility acidifies their sushi rice instead of using temperature control but is not recording the pH of each batch on the pH log. The pH log has not been completed since July 2023. The pH of each batch of rice must be taken and recorded on the log sheet. Sushi rice shall have a pH of less than 4.6. *ONGOING REPEAT VIOLATION - LAST WARNING*	2.0	10/19/2023	Corrected On Site
K040: Wiping Cloths: Properly Used and Stored Ensure wiping cloths are kept inside the sanitizer solution between uses. Discontinue leaving them on the food prep surfaces. REPEAT VIOLATION.	0.5	10/19/2023	01/23/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Facility has unapproved rubber top set coving in some areas of the kitchen. Upon any remodeling of the floors the coving must be brought up to code.	0.5	10/19/2023	Uncorrected as of 5/2/2025
K053: Repeat Violations - Critical (1 - 23) REPEAT VIOLATIONS: - Using hand wash sinks for purposes other than hand washing - pH log for sushi rice is not being completed daily	5.0	10/19/2023	Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** UMI SUSHI PACIFICA CA INC**Facility ID:** FA0014767**Site Address:** 1319 GRAND AVE, GROVER BEACH**Record ID:** PR0020216**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date:** 10/19/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** SIGNIFICANT VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 87.0**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>10/19/2023</u>	<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATIONS: - Wiping cloths not stored in sanitizer between uses.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: UNIVERSITY SPIRIT GAS AND MINI-MART

Facility ID: FA0009584

Site Address: 1756 MONTEREY ST, SAN LUIS OBISPO

Record ID: PR0010426

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 02/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mop sitting in mop sink. Ensure mop hang dries.	<u>0.5</u>	<u>02/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean -Observed grime accumulation in floor sink under the hand wash sink. Ensure it is cleaned and maintained clean. -Observed missing tile adjacent to the hand wash sink. Ensure tile is replaced in order for the floor to be cleanable.	<u>0.5</u>	<u>02/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Observed old permit on display. Ensure new permit is displayed.	<u>0.5</u>	<u>02/07/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 02/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: Facility is existing non-conforming due to coffee and cappuccino self service with no three compartment sink on site for cleaning and sanitizing components. Should there be an ownership change, remodel, or menu change a three compartment sink will be required unless coffee is no longer served.

Violation Item	Points Lost	Comply By Date	Complied On Date
K032: Food Properly Labeled & Honestly Presented	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K033: Nonfood-Contact Surfaces Clean Observed coffee dust accumulation on the interior of the cappuccino machine. Regularly clean and maintain free of debris.	<u>0.5</u>	<u>03/06/2024</u>	<u>02/07/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained 1) Monster Energy refrigerator not maintaining proper temperature. Repair or replace. 2) Observed dust on fan guard. Clean and maintain.	<u>0.5</u>	<u>03/13/2024</u>	<u>02/07/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use 1) No soap observed at hand wash sink. Provide soap for employees to wash hands properly. 2) Observed paper towel roll sitting on counter top. Install paper towel rack in close proximity to the hand wash sink.	<u>0.5</u>	<u>03/06/2024</u>	<u>02/07/2025</u>
K041: Plumbing; Proper Backflow Devices Unable to obtain hot water at the time of inspection at the hand wash sink. Fix immediately.	<u>0.5</u>	<u>03/06/2024</u>	<u>02/07/2025</u>



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FA0000972

PR0000972

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: UNOCAL FASTBREAK 76

Facility ID: FA0000972

Site Address: 2015 BROAD ST, SAN LUIS OBISPO

Record ID: PR0000972

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 05/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K035: Adequate/Approved Equipment/Utensils, Maintained

0.5

06/30/2024

Uncorrected as of 5/2/2025

Observed hot dog roller not in use. Manager explained that they stopped making them during covid. Please remove equipment if there are no plans to make hot dogs again. Also, make sure to re-new your food manager card if you decide to make hot dogs again.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: URBANE CAFE

Facility ID: FA0008842

Site Address: 952 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0014830

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 11/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	11/27/2024	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	11/27/2024	Uncorrected as of 5/2/2025

REPEAT VIOLATION:
- Please send updated food managers card as soon as possible.

Inspection Date: 09/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	09/09/2024	Uncorrected as of 5/2/2025
Obtain Food Managers card as soon as possible.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	09/09/2024	11/26/2024
Line refrigerator out of temperature and reading 52F. Repair or replace immediately and continue to use time as a public health control until the unit is able to maintain a temperature of 41F or below.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Inspection Date: 03/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	03/14/2024	11/26/2024
Observed line refrigerator out of temperature. Maintain use of metal lids for individual food items if you are not going to use a lid to cover entire prep line.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	03/07/2024	09/09/2024
Manager corrected mop sink hose on site to avoid potential back flow.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: URBANE CAFE

Facility ID: FA0015238

Site Address: 924 RANCHO PARKWAY, ARROYO GRANDE

Record ID: PR0020648

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>03/03/2025</u>	
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>03/06/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed some food debris in corners underneath equipment. Ensure all flooring is maintained clean. Ensure equipment is moved out to clean hard to reach areas.			

Inspection Date: 08/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>08/16/2024</u>	<u>03/03/2025</u>
REPEAT VIOLATION: Observed no food manager safety certification. Ensure there is at least one employee/owner with a food manager safety certification. Ensure a copy is stored on site and able to be presented during an inspection.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>08/02/2024</u>	<u>03/03/2025</u>
See comments in section 24.			

Inspection Date: 12/19/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>02/20/2024</u>	<u>08/02/2024</u>
REPEAT VIOLATION: Observed no food manager food safety certification. Ensure there is at least one food manager and all other employees have food handler safety certifications.			
K026: Approved Thawing Methods Used, Frozen Food	<u>0.5</u>	<u>12/19/2023</u>	<u>Corrected On Site</u>
Observed meat being thawed in a bucket of water. Thaw PHF by one of the approved methods; completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours); in a refrigeration unit, as part of the cooking process, or by use of a microwave. Corrected on site by manager.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>12/19/2023</u>	<u>08/02/2024</u>
See comments in section 24.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: VALLEY LIQUOR

Facility ID: FA0002744

Site Address: 2199 10TH ST, LOS OSOS

Record ID: PR0000080

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 12/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 86.0

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

- 1) Warewashing
- 2) Sanitizer concentrations.
- 3) Cooling.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	12/09/2024	Corrected On Site
No soap was available from the wall mounted dispenser at the deli hand sink.			
Provide approved handwashing cleanser and towels or drying device in dispensers at or adjacent to each hand washing facility.			
The violation was corrected by replacing the soap reservoir.			
K007: Proper Hot and Cold Holding Temperatures	3.0	12/09/2024	Corrected On Site
1) Observed multiple packages of raw beef, cooked beef, and cooked turkey, stored in the beverage walk in cooler at 46F-48F. The operator stated that the food had been stored there overnight.			
Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F.			
This violation was corrected by moving the food into an area of the cooler that receives more air flow and is holding lower than 41F. The operator stated that the food would be thoroughly cooked and would not be cooled or reheated for future use.			
2) Observed single service containers of salsa, ranch dressing, and other sauces between 44F- 49F.			
Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F.			
K023: No Rodents, Insects, Birds, or Animals	2.0	12/09/2024	Uncorrected as of 5/2/2025
Observed evidence of rodent activity in various places including under the customer self service soda fountain and in the beer storage room.			
Eliminate rodents and evidence of rodents (e.g. droppings, dead rodents, nesting material, rub marks) from the facility by safe, legal, and effective means at once.			
K027: Food Separated and Protected	1.0		Uncorrected as of 5/2/2025
1) Observed raw shell eggs in the deli stand up cooler and raw meat in the beverage walk in cooler stored over ready to eat food.			
To protect food from cross-contamination during storage, always store cooked and ready to eat foods above raw foods or in the following order from top shelf to bottom shelf: ready-to-eat foods; cooked meats; raw meats. If raw foods cannot be stored on the bottom shelf, then store in the following order from top to bottom: seafood, pork/beef, chicken.			
K030: Food Storage: Food Storage Containers Identified	0.5	12/09/2024	Uncorrected as of 5/2/2025
1) Observed numerous beer bottles stored under a refrigeration line inside the walk in cooler. Condensation was dripping onto the beer bottles and an accumulation of grime was observed on the beer bottles.			
The operator was directed to discard the beer bottles.			
Ensure all food items are stored in approved areas and with sufficient protection to prevent cross contamination.			
2) Observed raw shell eggs and a bag of onions stored on the floor of the walk in cooler.			
All food must be elevated off the floor.			
K033: Nonfood-Contact Surfaces Clean	0.5	12/09/2024	Uncorrected as of 5/2/2025
Observed an accumulation of grime on the fans and ceiling of the beverage walk in cooler.			
Ensure all nonfood-contact surfaces are maintained clean.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: VALLEY LIQUOR

Facility ID: FA0002744

Site Address: 2199 10TH ST, LOS OSOS

Record ID: PR0000080

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 12/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 86.0

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

- 1) Warewashing
- 2) Sanitizer concentrations.
- 3) Cooling.

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>12/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
1) Observed the 2 door prep cooler in the deli to be in disrepair. Ensure equipment is maintained clean, functional, and in good repair.			
2) Observed a accumulation of ice on the refrigeration unit inside the stand up freezer. Ensure equipment is maintained clean, functional, and in good repair.			
3) Observed an accumulation of grime inside the ice machine bin. Clean the ice machine.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>12/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed unsecured CO2 cylinders near the bag-in-a-box rack. Properly secure the pressurized CO2 tank.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>12/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed a wet wiping cloth stored on a cutting board in the prep area. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			
K041: Plumbing; Proper Backflow Devices	<u>0.5</u>	<u>12/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
No air gap was observed between the refrigeration condensation discharge pipe and the floor sink inside the walk in cooler. Maintain an air gap of at least 1 inch above the flood level of the floor sink.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>12/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed the front and rear doors propped open. Maintain all exterior doors closed except when in use.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>12/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed unsealed wooded shelves in the walk in cooler. Paint or seal the wood.			
K046: No Private Home/Living/Sleeping in Food Prep Areas	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available	<u>0.5</u>	<u>12/09/2024</u>	<u>Uncorrected as of 5/2/2025</u>
The permit was posted in the back room. Maintain the Public Health Permit in a conspicuous place.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: VALLEY LIQUOR

Facility ID: FA0002744

Site Address: 2199 10TH ST, LOS OSOS

Record ID: PR0000080

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 01/11/2024

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: The owner was able to correct or partially correct most of the noted violations from the inspection on 1/9/24. The critical violation was promptly corrected and is now in full compliance. The owner indicated that staff would be trained to maintain the slicer clean and sanitary as required. The leak under the prep sink was located and repaired. FRP was secured to the wall with a washable tape as a temporary repair to prevent water damage. The owner indicated that he intends to replace the FRP as soon as possible. All food storage was observed in compliance. Personal belongings were not observed in work areas. The soil/mold above the retail freezer has been significantly reduced by cleaning, but embedded soil and mold will not be fully removed until sealant is replaced.

The facility owner attempted to correct or improve all noted violations, but the few remaining non-critical violations will require more time to fully correct. The owner indicated his intent and methods to return them to compliance.

Thank you for your prompt attention and corrections. Please refer to your 1/9/24 inspection report to review correction comments as needed. Remaining violations will be evaluated at the next routine inspection.

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	01/09/2024	12/09/2024
Dried food residue was observed on food contact areas of the slicer. Train staff to break down the slicer and thoroughly clean and sanitize after each use. If the slicer is to be used continually throughout the day clean and sanitize at least every four hours or between different food products.			
K030: Food Storage; Food Storage Containers Identified	0.5	01/09/2024	12/09/2024
Bagged onions were observed stored on the floor. Maintain all food storage at least six inches off of the floor.			
K033: Nonfood-Contact Surfaces Clean	0.5	02/11/2024	12/09/2024
K033: Nonfood-Contact Surfaces Clean	0.5	01/09/2024	12/09/2024
Observed an excessive amount of mold growth above the reach in freezer in the retail area. Thoroughly clean and maintain.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	01/09/2024	12/09/2024
Obtain a supply of sanitizer test strips and store in a location convenient for staff use.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	02/11/2024	12/09/2024
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	01/16/2024	12/09/2024
1) In the reach in freezer a soiled and deteriorated piece of cardboard was observed as a barrier between ice bags and food products. Replace the barrier with a solid, impermeable, and washable material.			
2) Cutting board at the prep top refrigerator was observed deeply cut and stained. Food contact surfaces must be maintained smooth and cleanable. Replace or resurface cutting boards when they are showing deep cuts and stains.			
3) An excessive amount of ice accumulation was observed in the retail area freezer. Maintain all equipment in good repair and fully functional. Service the freezer to function properly.			
K039: Thermometers Provided and Accurate	0.5	01/11/2024	12/09/2024
Multiple refrigerators were observed with missing or not easily visible thermometers. Maintain functioning thermometers in a visible location near the front of the refrigerator. Since a few of the thermometers had been pushed to the back of the unit and were not visible to staff, it is recommended to affix the thermometers in the warmest part of the refrigerator and in a visible area. Train staff to monitor refrigerator temperatures regularly.			
K041: Plumbing; Proper Backflow Devices	0.5	01/16/2024	12/09/2024
Observed pooled water under the prep sink. Investigate the source of the leak and make the proper repairs.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	01/16/2024	12/09/2024
Employee jacket was observed hanging on a food storage shelf. Provide a designated area, separate from food prep or food storage areas, for employees to store personal belongings.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	02/11/2024	12/09/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** VALLEY LIQUOR**Facility ID:** FA0002744**Site Address:** 2199 10TH ST, LOS OSOS**Record ID:** PR0000080**Program Description:** MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP**Inspection Date:** 01/09/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 87.5**Overall Inspection Comments:** Multiple repeat violations were observed. Promptly and permanently make corrections.

Violation Item	Points Lost	Comply By Date	Complied On Date

K045: Floors/Walls/Ceilings: Built, Maintained, Clean**0.5****02/09/2024****12/09/2024**

FRP at the three compartment sink is peeling away from the wall and becoming deteriorated. FRP needs replacement.

K047: Signs Posted; Last Inspection Report Available**0.5****01/09/2024****12/09/2024**

Observed missing hand washing signs. Maintain required hand washing signs posted at each hand washing sink.

K053: Repeat Violations - Critical (1 - 23)**5.0****01/09/2024****12/09/2024**

#33, #35



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: VENTANA GRILL

Facility ID: FA0000134

Site Address: 2575 PRICE ST, PISMO BEACH

Record ID: PR0000134

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K035: Adequate/Approved Equipment/Utensils, Maintained Observed mold growth on the fan inside the salad prep top unit. Clean and sanitize.	<u>0.5</u>	<u>12/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed sanitizer wiping cloths on multiple food prep surfaces and equipment. Ensure wiping cloths are kept inside a sanitizer solution in between uses.	<u>0.5</u>	<u>12/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 10/18/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed foods at one of the prep top units in the temperature danger zone (54F). Ensure all cold held potentially hazardous foods are kept at or below 41F at all times. Corrective action: Manager stated the foods have been in the unit less than 4 hours. Foods were moved to the lower section of the unit which is holding correct temperature. Discontinue using the top part of the unit until it can maintain proper temperature. A lid for the top portion may be required.	<u>3.0</u>	<u>10/18/2023</u>	<u>Corrected On Site</u>
K023: No Rodents, Insects, Birds, or Animals Observed old rodent droppings on top of the dish machine and in the back storage room where the mop sink is. No evidence of fresh droppings or live rodents was found. Immediately clean and sanitize all areas and equipment where droppings are found.	<u>2.0</u>	<u>10/18/2023</u>	<u>12/18/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: VENTEUX VINEYARDS

Facility ID: FA0012773

Site Address: 1795 LAS TABLAS RD, TEMPLETON

Record ID: PR0018273

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 10/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

10/11/2024

Inspection Date: 10/09/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 [Award of Excellence Issued](#)

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

10/09/2023

10/11/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: VESPERA ON OCEAN

Facility ID: FA0014983

Site Address: 147 STIMSON AVE, PISMO BEACH

Record ID: PR0020398

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0	12/02/2024	Corrected On Site
Observed soup cooling on counter without any aid. Ensure soup is rapidly cooled with ice paddles or in shallow trays. Employee corrected on site.			

Inspection Date: 11/14/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	11/14/2023	Uncorrected as of 5/2/2025
- Observed no paper towels at the hand sink near the back cook line and at one of the sinks at the bar. Ensure paper towels are available at all hand washing sinks at all times. - Outside bar hand soap dispenser is empty. Ensure hand soap is available at all hand sinks at all times. Corrected on site.			
K007: Proper Hot and Cold Holding Temperatures	3.0	11/15/2023	11/14/2023
Observed hot holding unit with foods measuring 85F. Ensure hot held food is maintained at or above 135F at all times. Corrective action: Chef reheated the foods on the grill and added more water to the unit.			
K041: Plumbing; Proper Backflow Devices	0.5	11/15/2023	Uncorrected as of 5/2/2025
Observed drain line from the salad spinner extending into the floor sink. Ensure there is at least a one inch air gap between the ends of drain lines and top of the floor sink to prevent backflow contamination.			
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	11/15/2023	12/02/2024
Observed toilet paper in the employee restroom places on shelves and hand rail. Ensure toilet paper is maintained on the dispenser.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: VETERANS MEMORIAL BUILDING

Facility ID: FA0001146

Site Address: 240 SCOTT ST, PASO ROBLES

Record ID: PR0001146

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

02/11/2025

Inspection Date: 06/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	06/11/2024	Corrected On Site
The automatic dish machine measured 0 PPM chlorine dispensing at end of cycle. Discontinue use until repaired or replaced. Ensure the three compartment sink is used to wash, rinse and sanitize food contact surfaces. Ensure 100 PPM chlorine is used to sanitize food contact surfaces/equipment.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	06/12/2024	Uncorrected as of 5/2/2025
Ensure employee personal items are stored separate from food storage/equipment areas.			

Inspection Date: 12/07/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	12/07/2023	06/11/2024
K029: Toxic Substances Properly Identified, Stored, Used	0.5	12/08/2023	06/11/2024
Properly label all chemicals and store in an area separate from food and utensils.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	12/08/2023	06/11/2024
Ensure licensed pest management is used in permitted food facility.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: VETERANS OF FOREIGN WARS

Facility ID: FA0014201

Site Address: 9555 MORRO RD, ATASCADERO

Record ID: PR0019680

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 08/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: Facility is clean and works in an orderly fashion.

Violation Item

Points Lost**Comply By Date****Complied On Date**

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

09/01/2024

Uncorrected as of 5/2/2025

Provide approved and correct testing strips to test for sanitizer concentration. Ensure that if chlorine is utilized that it measures at 100ppm and if a quat based sanitizer is used it measures at 200ppm.

K036: Equipment, Utensils and Linens: Storage and Use

0.5

08/22/2024

Uncorrected as of 5/2/2025

CO2 tanks (behind the bar) weren't secured at the time of inspection. Properly secure the pressurized CO2 tanks.

K047: Signs Posted; Last Inspection Report Available

0.5

08/22/2024

Corrected On Site

Ensure the required hand washing signs are posted. Corrected on site.



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
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FA0015914

PR0021433

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: VIA CARAVAGGIO 147

Facility ID: FA0015914

Site Address: 1803 SPRING ST POD 2+4, PASO ROBLES

Record ID: PR0021433

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/20/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: VILLA CANTINA

Facility ID: FA0016586

Site Address: 106 E BRANCH ST, ARROYO GRANDE

Record ID: PR0022178

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/30/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 83.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Observed black grime on soda nozzle gaskets. Ensure all food contact surfaces are maintained clean and sanitized.	<u>3.0</u>	<u>01/31/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K023: No Rodents, Insects, Birds, or Animals REPEAT VIOLATION: Observed multiple fruit flies in food facility. Ensure all flies are removed by safe, legal and effective means. Facility needs to contact professional pest management company.	<u>2.0</u>	<u>02/02/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Observed no current food manager safety certified person at facility. Ensure at least one person obtains a food manager safety certification.	<u>1.0</u>	<u>02/10/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed mop sink being used for storage of equipment. Discontinue this practice. Ensure mop sink is maintained fully operative.	<u>0.5</u>	<u>02/01/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use REPEAT VIOLATION: Observed free standing CO2 tanks. Ensure all CO2 tanks are affixed to a rigid structure.	<u>0.5</u>	<u>02/02/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used - Observed light out in hood system. Repair/replace. - Observed light duct taped in refrigeration unit near hand wash sink. Ensure all lighting is maintained in good repair and installed properly.	<u>0.5</u>	<u>02/01/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices Observed multiple drain lines under bar three compartment sink going into floor sink. Ensure there is an air gap (at least one inch) between the rim of the floor sink and the water inlet.	<u>0.5</u>	<u>02/01/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing REPEAT VIOLATION: Observed mops being stored in mop bucket. Ensure all mops are hung up to air dry without soiling walls or equipment.	<u>0.5</u>	<u>02/01/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean REPEAT VIOLATION: Observed food debris/grime underneath equipment. Ensure all floors/walls/ceilings are maintained clean. Facility can move equipment in order to clean/sanitize thoroughly.	<u>0.5</u>	<u>02/02/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Observed no hand wash sign at hand wash sink. Ensure all hand wash sinks have a sign posted. Sign provided to manager.	<u>0.5</u>	<u>01/30/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K053: Repeat Violations - Critical (1 - 23) See comments in section 23.	<u>5.0</u>	<u>01/30/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 24, 36, 44 and 45.	<u>2.0</u>	<u>01/30/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 01/17/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 88.5

Overall Inspection Comments: Change of ownership inspection for food facility. Food facility needs to deep clean and sanitize kitchen, please see below for details.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: VILLA CANTINA

Facility ID: FA0016586

Site Address: 106 E BRANCH ST, ARROYO GRANDE

Record ID: PR0022178

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/17/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 88.5

Overall Inspection Comments: Change of ownership inspection for food facility. Food facility needs to deep clean and sanitize kitchen, please see below for details.

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed refrigeration unit at 48/50F (food that was probed was also 48/50F). All potentially hazardous food items were voluntarily discarded by manager. Repair/replace unit. Ensure all refrigeration units can maintained 41F or below.	3.0	01/17/2024	Corrected On Site
K009: Proper Cooling Methods Observed incorrect cooling methods being used for salsa. Discontinue cooling PHF using unapproved methods. All PHF shall be rapidly cooled according to specified time temperature requirements, from 135 degrees to 70 degrees within 2 hours, and from 70 degrees to 41 degrees within four hours. Corrected on site by manager.	2.0	01/17/2024	Corrected On Site
K023: No Rodents, Insects, Birds, or Animals Observed multiple flies in food facility. Ensure all flies are removed by safe, legal and effective means. Facility needs to contact professional pest management company.	2.0	01/17/2024	Uncorrected as of 5/2/2025
K024: Person In Charge Present and Performs Duties; Valid Certification Observed no current food manager safety certified person at facility. Ensure at least one person obtains a food manager safety certification.	1.0	02/28/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed bag of onions being stored on the floor. Ensure all food is stored 6 inches above the ground.	0.5	01/18/2024	01/30/2025
K033: Nonfood-Contact Surfaces Clean Observed build up of dust/grime on non food contact surfaces. Ensure all non food contact surfaces are maintained clean.	0.5	01/19/2024	01/30/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed multiple cutting boards degrading. Ensure all equipment is commercial grade and maintained in good repair.	0.5	01/24/2024	01/30/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed free standing CO2 tanks. Ensure all CO2 tanks are affixed to a rigid structure.	0.5	01/18/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed wiping cloths being stored on prep line. Ensure all wiping cloths, when not in use, are stored in sanitizer solution. Corrected on site.	0.5	01/17/2024	Corrected On Site
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mops being stored in mop bucket. Ensure all mops are hung up to air dry without soiling walls or equipment.	0.5	01/18/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean - Observed build of grime throughout kitchen. Ensure kitchen is cleaned and sanitized thoroughly. - Observed raw wood in kitchen. Ensure all surfaces are smooth, nonabsorbent and easily cleanable. Raw wood can be sealed.	0.5	01/24/2024	01/30/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: VILLA DEL MAR

Facility ID: FA0000447

Site Address: 1100 W GRAND AVE, GROVER BEACH

Record ID: PR0000447

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/30/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Provide approved handwashing cleanser and towels or drying device in dispensers at or adjacent to each hand washing facility. No soap at hand sink at start of inspection. Corrected on site.	<u>3.0</u>	<u>01/30/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food manager certificate AND ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. -Keep copies on site for inspector inquiries.	<u>1.0</u>	<u>03/31/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K038: Approved Lighting/Ventilation: Adequate, Used Clean and maintain the hood grease filters and hood surfaces.	<u>0.5</u>	<u>02/28/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Personal mug was sitting on cutting board. Ensure employees store personal items away from food preparation areas or food/utensil/equipment storage rooms. Corrected on site.	<u>0.5</u>	<u>01/30/2025</u>	<u>Corrected On Site</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean -Thoroughly clean and maintain all floors, walls, and ceilings. - Observed a supply of rubber top set being utilized to repair some of the damaged flooring in the bathrooms. Rubber top set is an unapproved material. If repairs will be made ensure that approved materials are used. Reference document will be provided via email.	<u>0.5</u>	<u>07/31/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K053: Repeat Violations - Critical (1 - 23) Repeat Violation: K006, hand washing station shall always be stocked with supplies.	<u>5.0</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 02/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 88.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies 1. Observed bucket blocking hand wash sink. Bucket was removed. Discontinue blocking access to the handwashing sink at all times. 2. Observed no paper towels in dispenser at hand wash sink. Ensure hand wash station is stocked and available to use at all times.	<u>3.0</u>	<u>02/29/2024</u>	<u>Corrected On Site</u>
K007: Proper Hot and Cold Holding Temperatures Walk in refrigeration unit measure 63F. Only potentially hazardous food was butter. Butter was voluntarily discarded. All other food was whole uncut produce and shelf stable products. Staff is aware walk in refrigeration unit is broken. It is unable to be prepared due age of the equipment.	<u>3.0</u>	<u>02/29/2024</u>	<u>Corrected On Site</u>
K029: Toxic Substances Properly Identified, Stored, Used Ensure toxic spray bottles are labeled as to the contents of the container. Corrected on site.	<u>0.5</u>	<u>02/29/2024</u>	<u>Corrected On Site</u>
K030: Food Storage; Food Storage Containers Identified Observed boxes of tortillas on the floor in walk in refrigeration unit. Ensure food is properly elevated at least 6 inches above the floor.	<u>0.5</u>	<u>03/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: VILLA DEL MAR

Facility ID: FA0000447

Site Address: 1100 W GRAND AVE, GROVER BEACH

Record ID: PR0000447

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 88.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Ensure all nonfood-contact surfaces are maintained clean. Thoroughly clean all equipment, cabinets, and shelving.	<u>0.5</u>	<u>03/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K040: Wiping Cloths: Properly Used and Stored Observed sponges in 3 compartment sink. Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.	<u>0.5</u>	<u>03/02/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing: Proper Backflow Devices Observed loose faucet at hand wash sink. Maintain all plumbing fixtures fully operative, clean and in good repair so as to prevent any contamination of food or utensils.	<u>0.5</u>	<u>03/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mop leaning against the wall in the womens toilet room. Ensure mops are hung up to air dry without soiling walls or other equipment. Facility can install a mop rack.	<u>0.5</u>	<u>03/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Thoroughly clean and maintain all floors, walls, and ceilings.	<u>0.5</u>	<u>03/08/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available REPEAT VIOLATION: No hand wash signs posted in toilet rooms. Ensure all required signs (hand washing are posted. Signs were provided.	<u>0.5</u>		<u>02/29/2024</u>
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



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FA0009103

PR0015256

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: VILLA SAN JULIETTE

Facility ID: FA0009103

Site Address: 6385 CROSS CANYON DR, SAN MIGUEL

Record ID: PR0015256

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/11/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: VILLAGE CAFE

Facility ID: FA0000099

Site Address: 112 W BRANCH ST, ARROYO GRANDE

Record ID: PR0000099

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification REPEAT VIOLATION: Unable to verify food manager safety certification or food handler certifications. Ensure there are copies of food safety certifications on site and able to be presented during time of inspection.	1.0	02/21/2025	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean Observed dust/debris built up on shelving and other non food contact surfaces throughout kitchen. Ensure all non food contact surfaces are maintained clean.	0.5	02/14/2025	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained REPEAT VIOLATION: Observed build up of grime/dust on refrigeration unit fan in the back. Ensure all equipment is maintained clean and in good repair.	0.5	02/13/2025	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing REPEAT VIOLATION: Observed mop being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or other equipment. Facility has a mop rack.	0.5	02/12/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean REPEAT VIOLATION: Observed food debris/grime underneath equipment and throughout kitchen. Ensure floors/walls/ceilings are cleaned and sanitized on a regular basis.	0.5	02/13/2025	Uncorrected as of 5/2/2025
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in sections 24, 35, 44 and 45.	2.0	02/11/2025	Uncorrected as of 5/2/2025

Inspection Date: 03/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 86.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed prep top refrigeration unit out of temperature compliance (50F). Food was probed at 49F, all potentially hazardous food items were voluntarily discarded. Food items that had just been prepped (sliced vegetables) and cheese (probed at 41F) were moved to another unit. Repair/replace unit. Ensure all refrigeration units are maintained at 41F or below.	3.0	03/07/2024	Corrected On Site
K014: Food Contact Surfaces: Clean and Sanitized Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.	3.0	03/07/2024	Corrected On Site
K021: Hot and Cold Water Available Observed no warm water at toilet room hand wash sink. Hot water had been turned off at the hand wash sink. Ensure all hand wash sinks have warm water (100-104F) AT ALL TIMES. Corrected on site.	2.0	03/07/2024	Corrected On Site

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: VILLAGE CAFE

Facility ID: FA0000099

Site Address: 112 W BRANCH ST, ARROYO GRANDE

Record ID: PR0000099

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 86.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>04/08/2024</u>	<u>02/10/2025</u>
REPEAT VIOLATION: Observed no food manager or food handler safety certifications on site. Ensure there are copies of food safety certifications on site and able to be presented during time of inspection.			
Email food safety certifications for facility to inspector within 30 days for verification.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>03/08/2024</u>	<u>02/10/2025</u>
- REPEAT VIOLATION: Observed build up of grime/dust on refrigeration unit fan in the back. Ensure all equipment is maintained clean and in good repair.			
- Observed cardboard and foil used to line shelving. Discontinue this practice. Ensure all equipment is commercial grade, smooth, nonabsorbent and easily cleanable.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>03/08/2024</u>	<u>02/10/2025</u>
Observed grime on soda nozzle gaskets. Ensure all equipment is maintained clean.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>03/07/2024</u>	<u>02/10/2025</u>
REPEAT VIOLATION: Observed wiping cloths being left on prep line in kitchen. Ensure wiping cloths, when not in use, are kept in sanitizer solution.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>03/07/2024</u>	<u>02/10/2025</u>
Observed mop being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or other equipment. Facility has a mop rack.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>03/08/2024</u>	<u>02/10/2025</u>
Observed food debris/grime underneath equipment and throughout kitchen. Ensure floors/walls/ceilings are cleaned and sanitized on a regular basis.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>03/07/2024</u>	<u>02/10/2025</u>
See comments in section 24, 35 and 40.			

Inspection Date: 09/05/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	<u>1.0</u>	<u>09/07/2023</u>	<u>02/10/2025</u>
Observed no food manager or food handler safety certifications on site. Ensure there are copies of food safety certifications on site and able to be presented during time of inspection.			
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>09/06/2023</u>	<u>02/10/2025</u>
Observed build up of grime/dust on refrigeration unit fan in the back. Ensure all equipment is maintained clean and in good repair.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>09/05/2023</u>	<u>02/10/2025</u>
Observed wiping cloths being left on prep line in kitchen. Ensure wiping cloths, when not in use, are kept in sanitizer solution.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>09/05/2023</u>	<u>Uncorrected as of 5/2/2025</u>
Observed degrading floor in kitchen near prep line and food preparation sink. Ensure floors/walls/ceilings are maintained in good repair. Prior to any construction, food facility needs to contact Environmental Health Services.			



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FA0015556

PR0021031

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: VIN 13 WINE BAR OF PASO ROBLES

Facility ID: FA0015556

Site Address: 1244 PINE ST STE 102C, PASO ROBLES

Record ID: PR0021031

Program Description: 1609 - BARS (NO FOOD PREPARATION)

Inspection Date: 09/08/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K035: Adequate/Approved Equipment/Utensils, Maintained

0.5

09/29/2023

Uncorrected as of 5/2/2025

Ensure floor sink is cleaned and sanitized of food debris and grime on a regular basis.

K047: Signs Posted; Last Inspection Report Available

0.5

09/15/2023

Uncorrected as of 5/2/2025

Maintain a copy of the most recent routine inspection report at the facility.



Two Years of Retail Food Facility Inspection Results

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Facility Name: VINA ROBLES AMPHITHEATRE (VRE, LLC)

Facility ID: FA0009141

Site Address: 3800 MILL RD, PASO ROBLES

Record ID: PR0015301

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: At the time of the inspection, the facility was closed. No events occurring this date. All surfaces are cleaned and sanitized at each kiosks and bar areas prior to opening for each event.

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals	<u>2.0</u>	<u>10/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed mouse dropping on outdoor prep table in Suendero Bar area. Ensure all work surfaces are cleaned and sanitized prior to use.			
K034: Warewashing Facility/Test Strips: Adequate, Used	<u>0.5</u>	<u>10/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Automatic dish machine measured 0 ppm chlorine. Discontinue use until dispenses 50 ppm chlorine sanitizer. Utilize sanitizer test strips to confirm correct concentrations.			

Inspection Date: 01/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: Amphitheatre is closed for the season. The kitchen was clean and well maintained. All equipment was turned off at the time of the inspection.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K049: Permits Available	<u>0.5</u>	<u>01/05/2024</u>	<u>10/11/2024</u>
Maintain the 2024 Public Health Permit in a conspicuous place.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: VINA ROBLES VINEYARDS & WINERY

Facility ID: FA0007567

Site Address: 3700 MILL RD, PASO ROBLES

Record ID: PR0016049

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 10/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	10/11/2024	Corrected On Site
Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	10/25/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Replace lights out under hood.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	11/01/2024	Uncorrected as of 5/2/2025
Main walk ways are cleaned, however, there is a build up of food debris on the floors around equipment and floor sinks. Implement a cleaning schedule to ensure floors are cleaned on a regular basis. Be sure to clean under and around equipment and main kitchen, storage areas, and walk in refrigeration unit.			

Inspection Date: 01/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean	0.5	01/19/2024	Uncorrected as of 5/2/2025
Thoroughly clean all equipment, cabinets, and shelving. Observed mold growing in drawer refrigeration units.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	01/12/2024	Uncorrected as of 5/2/2025
Replace light out under hood.			
K040: Wiping Cloths: Properly Used and Stored	0.5	01/19/2024	10/11/2024
Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.			
K049: Permits Available	0.5	01/05/2024	10/11/2024
Maintain the 2024 Public Health Permit in a conspicuous place.			



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as of 5/2/2025

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Facility Name: VINES R.V. RESORT

Facility ID: FA0009620

Site Address: 88 WELLSONA RD, PASO ROBLES

Record ID: PR0016088

Program Description: LR24 - RESTAURANT (SEATING 11 - 50) - MINIMAL PREP

Inspection Date: 08/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K049: Permits Available REPEAT VIOLATION: Maintain the Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>08/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 49.	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>



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FA0016200

PR0021761

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: VINESHIFT INC DBA REGION

Facility ID: FA0016200

Site Address: 858 MONTEREY ST, SAN LUIS OBISPO

Record ID: PR0021761

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/12/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Facility is well maintained and is set up for private events. Caterers are brought in for events and have access to the commercial kitchen for food service.

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: VINEYARD ELEMENTARY SCHOOL

Facility ID: FA0000913

Site Address: 2121 VINEYARD DR, TEMPLETON

Record ID: PR0000913

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/26/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 09/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: Overall, facility is well maintained. No violations were observed.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 04/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K044: Premises; Personal/Cleaning Items; Vermin-Proofing

0.5

06/01/2024

09/12/2024

Maintain all exterior doors closed except when in use to ensure unwanted vermin go inside the kitchen.

Inspection Date: 12/13/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

12/13/2023

04/11/2024

K036: Equipment, Utensils and Linens: Storage and Use

0.5

12/15/2023

04/11/2024

Replace pump soap dispenser at second hand wash station.

K038: Approved Lighting/Ventilation: Adequate, Used

0.5

12/15/2023

04/11/2024

Replace missing light out under hood system.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: VINEYARD HILLS HEALTH CENTER

Facility ID: FA0008869

Site Address: 290 HEATHER CT, TEMPLETON

Record ID: PR0014885

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 11/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

11/14/2024

Inspection Date: 03/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

03/11/2024

11/14/2024

K041: Plumbing: Proper Backflow Devices

0.5

03/12/2024

11/14/2024

Ensure hot water is turned up to a minimum of 100F at rear hand wash sink.

Inspection Date: 09/01/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

09/01/2023

03/11/2024

K035: Adequate/Approved Equipment/Utensils, Maintained

0.5

09/29/2023

03/11/2024

Repair or replace leaking food steamer.

K038: Approved Lighting/Ventilation: Adequate, Used

0.5

09/29/2023

03/11/2024

Repair or replace shatter proofing on lights in dry storage room.



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FA0017775

PR0022942

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: VINTAGE CHEESE CREAMERY

Facility ID: FA0017775

Site Address: 811 FROOM RANCH WY STE 150, SAN LUIS OBISPO

Record ID: PR0022942

Program Description: HR12 - RETAIL MKT (150 - 5,000 SF) - FULL PREP

Inspection Date: 04/18/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: VIRGINIA PETERSON

Facility ID: FA0001290

Site Address: 2501 BEECHWOOD, PASO ROBLES

Record ID: PR0001290

Program Description: HR32 - SCHOOLS - INSTITUTES - FULL PREP

Inspection Date: 03/12/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: Virginia Peterson kitchen is equipped to hot and cold hold foods prepared at the Culinary Academy only. Food preparation such as slicing fruits and vegetables is not permitted, as the site does not have a food preparation sink to wash produce and there is no three compartment sink to adequately wash, rinse, and sanitize equipment used to prep foods.

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>03/12/2025</u>	
K028: Washing Fruits and Vegetables	<u>0.5</u>	<u>04/02/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Observed slicing of whole produce. Raw, whole produce shall be washed prior to preparation. Facility is equipped with only a hand wash sink. Ensure a food prep sink and three compartment sink are installed in facility. Submit spec sheets of equipment prior to installation.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>03/12/2025</u>	<u>Uncorrected as of 5/2/2025</u>
Kitchen is equipped with a hand wash sink only. Facility operators unable to wash, rinse and sanitize adequately as the kitchen is not equipped with a three compartment sink. Discontinue conducting food prep until approved equipment is installed.			

Inspection Date: 09/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>09/05/2024</u>	<u>03/12/2025</u>

Inspection Date: 02/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>02/29/2024</u>	<u>09/05/2024</u>
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>03/29/2024</u>	<u>09/05/2024</u>
1. Observed Beverage Air milk refrigeration unit out of service. Repair or replace. 2. Observed two, Imperial Convection Oven units out of service. Repair or replace.			

Inspection Date: 08/29/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>08/29/2023</u>	<u>02/29/2024</u>



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Facility Name: VIRT JUICE

Facility ID: FA0014205

Site Address: 1200 E GRAND AVE #103, ARROYO GRANDE

Record ID: PR0019688

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 12/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 90.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	12/18/2024	Uncorrected as of 5/2/2025
Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Manager and employees instructed to make up sanitizer solution immediately.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	01/20/2025	Uncorrected as of 5/2/2025
Observed no valid/current food manager safety certification. Ensure at least one person/employee obtains a food manager safety certification.			
K027: Food Separated and Protected	1.0	12/19/2024	Uncorrected as of 5/2/2025
Observed multiple scoops with handles submerged in food. Ensure handles of scoops are maintained out of contact with food to prevent any cross contamination.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5	12/19/2024	Uncorrected as of 5/2/2025
Observed unlabeled spray bottles. Ensure all toxic spray bottles are labeled as to the contents of the container.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	12/20/2024	Uncorrected as of 5/2/2025
- Observed food preparation sink being used for warewashing. Discontinue this practice. Ensure warewashing facilities are used for warewashing utensils/dishes and the food preparation sink is ONLY used for washing fruits/vegetables and defrosting food items. - Observed no sanitizer test strips. Ensure correct testing strips are obtained in order to properly measure sanitizer concentration.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	12/19/2024	Uncorrected as of 5/2/2025
Observed raw wood drawers on shelving. Raw wood is not approved in food facilities. Ensure all equipment is smooth, nonabsorbent, easily cleanable and commercial grade. Facility can seal the raw wood.			
K040: Wiping Cloths: Properly Used and Stored	0.5	12/18/2024	Uncorrected as of 5/2/2025
Discontinue the use of sponges on food contact surfaces.			
K047: Signs Posted; Last Inspection Report Available	0.5	12/19/2024	Uncorrected as of 5/2/2025
Ensure copy of last health inspection report is available during time of inspection.			
K049: Permits Available	0.5	12/18/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Ensure 2024 Health Permit is posted in a conspicuous place.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	12/18/2024	Uncorrected as of 5/2/2025
See comments in section 49.			

Inspection Date: 12/28/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	12/28/2023	12/18/2024
K049: Permits Available	0.5	12/28/2023	12/18/2024
Ensure 2024 Health Permit is posted in a conspicuous place.			



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Facility Name: VISTA STEAK AND SEAFOOD

Facility ID: FA0015269

Site Address: 1601 PRICE ST, PISMO BEACH

Record ID: PR0020678

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 12/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	01/02/2025	Uncorrected as of 5/2/2025
Hot water at the hand wash sink near the large ice machine is turned off. Repair the hand sink so that it can provide and maintain an adequate supply of hot potable water (minimum 100°F) and cold potable water at all times.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	12/02/2024	Corrected On Site
Provide approved and correct testing equipment to test for sanitizer concentration and/or hot water temperature at the bar area. Corrected on site.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	02/02/2025	Uncorrected as of 5/2/2025
Observed a larger amount of condensation from the walk-in refrigerator accumulating. This can become a slipping hazard for staff. Ensure equipment is serviced/maintained in good repair.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	12/02/2024	Corrected On Site
- Properly secure the pressurized CO2 tank, located behind the bar. Corrected on site.			

Inspection Date: 07/11/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	07/11/2023	Uncorrected as of 5/2/2025
1) Hot water at the hand wash sink near the dish machine is turned off and the foot pedal is broken. Repair the hand sink so that it can provide and maintain an adequate supply of hot potable water (minimum 100°F) and cold potable water at all times. 2) Observed food debris and a pair of scissors in the hand sink near the salad prep area ("the pantry"). Ensure hand sinks are used only for hand washing and are maintained clean and sanitary.			
K014: Food Contact Surfaces: Clean and Sanitized	3.0	07/11/2023	12/02/2024
1) No sanitizer bucket was available at the cook line. Ensure all stations have a sanitizer solution for wiping down food contact surfaces. Corrected on site. 2) Observed mildew inside the ice machine. Clean and sanitize regularly to prevent contamination of the ice. 3) Observed food debris on the table mounted can opener. Clean and sanitize daily to prevent contamination of canned foods.			



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Facility Name: VIVANT FINE CHEESE

Facility ID: FA0009659

Site Address: 821 PINE ST STE B, PASO ROBLES

Record ID: PR0016208

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 01/28/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

01/28/2025

Inspection Date: 04/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

04/26/2024

01/28/2025

K029: Toxic Substances Properly Identified, Stored, Used

0.5

05/03/2024

01/28/2025

Ensure sanitizer spray bottles are labeled as to the contents of the container.

K034: Warewashing Facility/Test Strips: Adequate, Used

0.5

05/03/2024

01/28/2025

Obtain quat sanitizer test strips to monitor 200 PPM quat sanitizer in solution.

Inspection Date: 07/05/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

07/05/2023

04/26/2024



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
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FA0017609

PR0022758

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as of 5/2/2025

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Facility Name: VIX CREEK SALOON

Facility ID: FA0017609

Site Address: 133 BRIDGE ST, ARROYO GRANDE

Record ID: PR0022758

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 02/18/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: NOT APPLICABLE

Department Action Description: NOT APPLICABLE

Score: 100.0

Overall Inspection Comments: Food facility conditionally approved to open, see comments above for details.



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as of 5/2/2025

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Facility Name: VONS GAS #4607

Facility ID: FA0001211

Site Address: 550 W TEFFT ST, NIPOMO

Record ID: PR0007994

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 12/30/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: Facility presented clean and well maintained during time of inspection.

AWRD: EXCELLENCE AWARD

0.0

12/30/2024

Inspection Date: 02/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: Facility presented clean and organized during time of inspection.

Violation Item

Points Lost Comply By Date Complied On Date

K044: Premises; Personal/Cleaning Items; Vermin-Proofing

0.5

02/16/2024

12/30/2024

Observed mop being stored in mop bucket. Ensure all mops are hung up to air dry without soiling walls or other equipment. Facility has a mop rack.

K047: Signs Posted; Last Inspection Report Available

0.5

02/16/2024

12/30/2024

Observed no hand wash signs posted at coffee station or toilet room hand wash sinks. Ensure all hand wash sinks have a hand washing sign posted. Hand wash signs provided to manager.



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Facility Name: WALGREENS #07210

Facility ID: FA0006594

Site Address: 8005 EL CAMINO REAL, ATASCADERO

Record ID: PR0010298

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 02/10/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean Observed dust accumulation on the fans in the walk-in refrigerator. Implement cleaning hard to reach areas bi-monthly.	<u>0.5</u>	<u>04/10/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K043: Approved Toilets: Maintained, Accessible, Clean Provide toilet paper in permanently installed dispensers.	<u>0.5</u>	<u>02/12/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean A hole/access to plumbing line on the wall (in women's bathroom stall) was left uncovered post repair. Ensure that the cover gets placed back to help prevent any vermin/rodent harborage.	<u>0.5</u>	<u>02/24/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 02/15/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0

Overall Inspection Comments: Complaint and routine inspection report

Complaint alleges mold growth in the refrigeration unit. No mold was observed in the refrigeration unit at the time of inspection. Last inspection report indicated, that mold growth was observed in the janitorial closet ceiling. Unable to be verified at the time of inspection. Please contact inspector to verify that proper repairs have been completed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained 1. Observed grime and garbage under the racks and floors. Spillage was also seen on racks. 2. Observed dust along the walls and plumbing lines that run through the refrigeration unit. Clean the interior of the refrigeration unit. Implement a routine cleaning schedule.	<u>0.5</u>	<u>03/01/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed dirt and debris within the mop sink. Ensure that it is kept clean.	<u>0.5</u>	<u>03/01/2024</u>	<u>02/10/2025</u>



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Facility Name: WAL-MART #2099

Facility ID: FA0000908

Site Address: 180 NIBLICK RD, PASO ROBLES

Record ID: PR0000908

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 01/08/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	<u>0.5</u>	<u>01/09/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Post current health permit in a conspicuous location.	<u>0.5</u>	<u>01/10/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: 1. Post current health permit in a conspicuous location. 2. Maintain a copy of the most recent routine inspection report at the facility.	<u>2.0</u>	<u>01/08/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 11/15/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K047: Signs Posted; Last Inspection Report Available Maintain a copy of the most recent routine inspection report at the facility.	<u>0.5</u>	<u>11/16/2023</u>	<u>01/08/2025</u>
K049: Permits Available Post current health permit in a conspicuous location.	<u>0.5</u>	<u>11/24/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: Maintain a copy of the most recent routine inspection report at the facility.	<u>2.0</u>	<u>11/15/2023</u>	<u>01/08/2025</u>



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Facility Name: Walmart #2556

Facility ID: FA0001187

Site Address: 1168 W Branch St, Arroyo Grande

Record ID: PR0001187

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 04/22/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K013: Food in Good Condition, Safe and Unadulterated Observed dented can of baby formula. Ensure all food is maintained in good condition. Manager voluntarily discarded the can.	<u>2.0</u>	<u>04/22/2025</u>	<u>Corrected On Site</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Observed build up of food debris in milk refrigeration unit. Ensure all refrigeration units are maintained clean and in good repair.	<u>0.5</u>	<u>04/24/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mop being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment.	<u>0.5</u>	<u>04/24/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grime above fan blades on ceiling of walk in refrigeration unit. Ensure all floors/walls/ceilings are maintained clean.	<u>0.5</u>	<u>04/23/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 02/07/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K021: Hot and Cold Water Available Observed no warm water (100-104F) at toilet hand wash sinks. Ensure all hand wash sinks have warm water available. Facility has hot/warm water at all other sinks in facility (mop sink/break room hand wash sink). Facility employees need to rewash hands using warm water before handling food products. Repair warm water in toilet facilities immediately. Food facility only has prepackaged food items, no food preparation takes place at this facility.	<u>2.0</u>	<u>02/07/2024</u>	<u>Corrected On Site</u>



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Facility Name: **WAYSIDE LIQUORS**

Facility ID: FA0006567

Site Address: 703 CRESTON RD, PASO ROBLES

Record ID: PR0016081

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 11/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

11/01/2024

Inspection Date: 01/03/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Store all employees Food Handler cards on site.	<u>1.0</u>	<u>01/12/2024</u>	<u>11/01/2024</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain chlorine sanitizer test strips to monitor 100 PPM chlorine in sanitizer solution.	<u>0.5</u>	<u>01/12/2024</u>	<u>11/01/2024</u>
K047: Signs Posted; Last Inspection Report Available Store health inspection report on site, available for Inspector an customer review upon request.	<u>0.5</u>	<u>01/04/2024</u>	<u>11/01/2024</u>



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Facility Name: WAYWARD BAKING LLC

Facility ID: FA0014798

Site Address: 1001 SANTA YNEZ AVE, LOS OSOS

Record ID: PR0020243

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 05/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 89.5

Overall Inspection Comments: Education and direction regarding the following topics were given at the time of the inspection:

- 1) Vermin exclusion. Flies, cockroaches and rodents as vectors of disease.
- 2) Enclosed facility.
- 3) Sanitizer concentration.
- 4) Manual Warewashing.

Violation Item	Points Lost	Comply By Date	Complied On Date

K007: Proper Hot and Cold Holding Temperatures

5.0

05/02/2025

Measured the following temperatures:

- 1) In the Hot Line Cold Top cooler: Cream cheese 50° F, Shelled Boiled Egg 52° F, Tuna 52° F, Portioned Lox 50° F.

This violation was corrected by rapidly cooling the food in the working display cooler.

Repair, replace or remove the cooler. Maintain all PHF at 41° F or lower.

- 2) Measured the In-Service Fridge at 43° F Maintain all PHF at 41° F or lower.

- 3) In the Diary Fridge: Sandwiches with cooked ham at 47° F, Pecorino Cheese at 45° F. Maintain all PHF at 41° F or lower.

K014: Food Contact Surfaces: Clean and Sanitized

5.0

05/02/2025

Observed the following:

- 1) No sanitizer was measured in the sanitizer buckets during active food preparation.
- 2) No sanitizer was measured in the third compartment during active manual warewashing.

This violation was corrected by setting up sanitizer buckets and the third compartment sink with 200 ppm quaternary ammonium.

Education and direction regarding manual warewashing, sanitizer concentration, and test strip use.

Clean and sanitize multi-use utensils and equipment in the following manner after coming in contact with food or becoming contaminated; wash with detergent and water not less than 100°F; rinse with clear potable water; sanitize with 100 ppm chlorine for 30 seconds, 200 ppm quaternary ammonium for 1 minute, 25ppm iodine for 1 minute, complete immersion in water of at least 171° F for 30 seconds, or other methods as approved.

Discontinue allowing food to contact unclean/unsanitized surfaces and equipment. Ensure all food contact surfaces are cleaned and sanitized.

Food facilities must set up sanitizer buckets during active food preparation and measure sanitizer concentration to either 100 ppm chlorine or 200 ppm quaternary ammonium.

K044: Premises; Personal/Cleaning Items; Vermin-Proofing

0.5

Uncorrected as of 5/2/2025

- 1) Observed the front doors propped open. Observed multiple open, unscreened windows. Maintain the facility fully enclosed to prevent vermin entrance and harborage.

- 2) Observed an electric fly swatter in the facility. Pest control is only permissible using approved methods. Fly swatters are not permitted.

Inspection Date: 07/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: Food facility was well organized and well managed.

Violation Item	Points Lost	Comply By Date	Complied On Date

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: WAYWARD BAKING LLC

Facility ID: FA0014798

Site Address: 1001 SANTA YNEZ AVE, LOS OSOS

Record ID: PR0020243

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 07/29/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: Food facility was well organized and well managed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Observed hand wash sink blocked by mop bucket. Ensure hand wash sink is easily accessible at all times.	<u>3.0</u>	<u>07/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K013: Food in Good Condition, Safe and Unadulterated Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium. Corrected on site.	<u>2.0</u>	<u>07/29/2024</u>	<u>Corrected On Site</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing - Observed mop being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility has a mop rack. - Observed multiple windows without screens propped open to kitchen. Ensure windows are maintained closed to prevent vermin from entering. To maintain a fully enclosed kitchen with the windows open, facility can install screens.	<u>0.5</u>	<u>07/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: WE OLIVE

Facility ID: FA0006627

Site Address: 1311 PARK ST, PASO ROBLES

Record ID: PR0010336

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 01/30/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: PERMIT VIOLATION

Department Action Description: TO BE RE-INSPECTED

Score: 98.0

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K024: Person In Charge Present and Performs Duties; Valid Certification 1.0 Uncorrected as of 5/2/2025

Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.

K047: Signs Posted; Last Inspection Report Available 0.5 02/07/2025 Uncorrected as of 5/2/2025

Maintain a copy of the most recent routine inspection report at the facility.

K049: Permits Available 0.5 02/07/2025 Uncorrected as of 5/2/2025

Cannot verify valid health permit to operate. No food facility shall operate without a valid permit from the health department. If the health permit has not been received due to non-payment of health permit fees, immediately pay all applicable fees within 5 business days or closure of the facility may result. Contact (805) 781-5544 to pay by phone, visit www.slopublichealth.org/eh to pay online, or mail payments to/pay in person at 2156 Sierra way, San Luis Obispo, CA, 93401. Please note that mailed payments may not be received by the compliance deadline and it is the responsibility of the permit holder to ensure that payment is received prior to the compliance deadline in order to prevent facility closure.

Inspection Date: 01/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: WENDY'S #11996

Facility ID: FA0013075

Site Address: 8600 CURBARIL AVE, ATASCADERO

Record ID: PR0018613

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 11/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
<u>AWRD: EXCELLENCE AWARD</u>	<u>0.0</u>		
<u>K049: Permits Available</u> Maintain the Public Health Permit in a conspicuous place.	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 01/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

<u>AWRD: EXCELLENCE AWARD</u>	<u>0.0</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: WENDY'S #13332

Facility ID: FA0015894

Site Address: 161 S FRONTAGE RD, NIPOMO

Record ID: PR0021424

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 04/03/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

04/03/2025

Inspection Date: 07/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

07/05/2024

04/03/2025

K049: Permits Available

0.5

07/05/2024

04/03/2025

Ensure 2024 Health Permit and 2024 Dairy License are posted in a conspicuous place.

Inspection Date: 09/14/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K007: Proper Hot and Cold Holding Temperatures

3.0

09/14/2023

Corrected On Site

Observed one refrigeration unit at 50F. Manager was instructed to move all items that were prepped that morning out of the unit and into another unit that can maintain 41F or below. Repair/replace unit. Manager moved all items immediately out of the unit. Ensure all refrigeration units are maintained at 41F or below.

K039: Thermometers Provided and Accurate

0.5

09/15/2023

07/05/2024

Ensure all units have secondary thermometers to monitor temperature compliance.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: WENDY'S #80470

Facility ID: FA0013194

Site Address: 141 NIBLICK RD, PASO ROBLES

Record ID: PR0018746

Program Description: MR25 - RESTAURANT (SEATING 51 +) - MODERATE PREP

Inspection Date: 11/12/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure employees obtain Food Handler Cards. Store copies on site, available for Inspector review upon request.	<u>1.0</u>	<u>11/29/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K041: Plumbing; Proper Backflow Devices Ensure mop sink is able to fully drain. Repair or replace.	<u>0.5</u>	<u>11/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K049: Permits Available Post current health permit in a conspicuous location.	<u>0.5</u>	<u>11/15/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: Post current health permit in a conspicuous location.	<u>2.0</u>	<u>11/12/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 11/13/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Store Food Handler Cards on site, available for review.	<u>1.0</u>	<u>11/17/2023</u>	<u>11/12/2024</u>
K030: Food Storage; Food Storage Containers Identified Ensure boxes of foods area stored 6" up off floor in walk-in cooler.	<u>0.5</u>	<u>11/17/2023</u>	<u>11/12/2024</u>
K041: Plumbing; Proper Backflow Devices Ensure the hot water temperature is turned up to 100 F at all hand wash sinks.	<u>0.5</u>	<u>11/17/2023</u>	<u>11/12/2024</u>
K049: Permits Available POst current health permit in a conspicuous location.	<u>0.5</u>	<u>11/17/2023</u>	<u>Uncorrected as of 5/2/2025</u>
K054: Repeat Violations - Good Retail Practices (24 -51) REPEAT VIOLATION: 1. Ensure boxes of foods area stored 6" up off floor in walk-in cooler. 2. Store Food Handler Cards on site, available for review.	<u>2.0</u>	<u>11/13/2023</u>	<u>11/12/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: WEST COAST RESTAURANTS INC DBA HUCKLEBERRY'S

Facility ID: FA0016309

Site Address: 6910 EL CAMINO REAL, ATASCADERO

Record ID: PR0021878

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/31/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	<u>3.0</u>	<u>03/31/2025</u>	<u>Corrected On Site</u>
At the start of the inspection, one refrigeration unit by the cooking line, measured at 47F. All potentially hazardous foods (PHF) shall be stored at 41°F/45°F or below OR at/above 135°F. The unit was adjusted and the temperature dropped to 43F. Corrected on site.			
**Monitor the unit and ensure that the temperature remains within code limits.			
K049: Permits Available	<u>0.5</u>	<u>03/31/2025</u>	
Maintain the Public Health Permit in a conspicuous place. Corrected on site.			

Inspection Date: 09/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K035: Adequate/Approved Equipment/Utensils, Maintained	<u>0.5</u>	<u>10/01/2024</u>	<u>03/31/2025</u>
Observed a prep table lid unsecured, due to removal of the screw. Ensure equipment is maintained fully functional and in good repair.			
K036: Equipment, Utensils and Linens: Storage and Use	<u>0.5</u>	<u>09/23/2024</u>	<u>Corrected On Site</u>
Observed the ice scoop fully emerged in the ice machine. Store all equipment/utensils in proper manner to protect from contamination. Corrected on site.			
K049: Permits Available	<u>0.5</u>	<u>09/24/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Maintain the Public Health Permit in a conspicuous place.			

Inspection Date: 07/26/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: OPENING INSPECTION:

Equipment and finishes meet current code requirements. Facility has Health Department's approval for opening pending final occupancy from the Building Department.

-Post Environmental Health sign. (Provided during inspection).

-Post Health Permit when received. (Health Permit will be mailed via USPS).



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: WEST END BAR & GRILLE

Facility ID: FA0000426

Site Address: 774 MAIN ST, CAMBRIA

Record ID: PR0000426

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 11/06/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Observed expired food safety manager certificate. Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate within 60 days.	1.0	01/06/2025	Uncorrected as of 5/2/2025
K029: Toxic Substances Properly Identified, Stored, Used Observed unlabeled bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.	0.5	11/08/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed boxes/containers with food on floor of walk in cooler and freezer. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	11/08/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed broken rubber door gaskets on walk in cooler. Repair or replace.	0.5		Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinder at bar area. Properly secure the pressurized CO2 tank.	0.5	11/07/2024	Uncorrected as of 5/2/2025

Inspection Date: 04/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected Observed open bags of food in walk in freezer. Ensure all food products are stored so as to be protected from contamination at all times.	1.0	04/11/2024	Uncorrected as of 5/2/2025
K030: Food Storage; Food Storage Containers Identified Observed containers with food on floor in walk in cooler and freezer. Properly elevate food items/packages/container at least 6 inches above the floor.	0.5	04/11/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained 1) Observed dust/debris accumulation on ventilation unit fan covers in walk in cooler. Clean, sanitize and maintain on routine schedule. 2) Observed broken rubber gaskets on walk in cooler door. Repair or replace.	0.5	06/09/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed cloth towels on prep unit tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.	0.5	04/11/2024	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: WETZEL'S PRETZELS

Facility ID: FA0015369

Site Address: 852 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0020785

Program Description: MR12 - RETAIL MKT (150 - 5,000 SF) - MODERATE PREP

Inspection Date: 11/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>		<u>Uncorrected as of 5/2/2025</u>
Observed broken tiles throughout food prep area and need to be replaced. Ensure floors are smooth and easily cleanable. Use our approved flooring list when picking out materials and contact your health inspector before construction.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: -Observed broken tiles throughout food prep area and need to be replaced. Ensure floors are smooth and easily cleanable. Use our approved flooring list when picking out materials and contact your health inspector before construction.			

Inspection Date: 03/05/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>03/05/2024</u>	<u>Corrected On Site</u>
Observed long hose attached to mop sink that posed potential back flow contamination. Corrected on site.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>06/30/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Ensure all floors and walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint. Thoroughly maintain all floors, observed cracked and broken tiles. Manger they plan on having floors repaired in a month.			



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0012701

PR0018183

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: WHISKEY & JUNE

Facility ID: FA0012701

Site Address: 5950 EL CAMINO REAL, ATASCADERO

Record ID: PR0018183

Program Description: 1609 - BARS (NO FOOD PREPARATION)

Inspection Date: 06/25/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K006: Adequate/Accessible Handwash Sinks, Supplies

3.0

06/25/2024

Corrected On Site

Ensure paper towels are available for use at all times, installed at hand wash sink in the bar area.

K047: Signs Posted; Last Inspection Report Available

0.5

06/26/2024

Uncorrected as of 5/2/2025

Ensure recent health inspection report is stored on site, available for Inspector and customer review upon request.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: WHITE WATER

Facility ID: FA0014032

Site Address: 6736 MOONSTONE BEACH DR, CAMBRIA

Record ID: PR0019507

Program Description: MR81 - BED & BREAKFAST

Inspection Date: 01/06/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify food safety manager at time of inspection. Ensure the food facility owner or an employee has a valid/current food safety manager certificate and ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Email copy of certificate as per discussion.	1.0	01/20/2025	Uncorrected as of 5/2/2025
K029: Toxic Substances Properly Identified, Stored, Used Observed faded labels on spray bottles with chemical liquids. Properly label all chemicals and store in an area separate from food and utensils.	0.5	01/08/2025	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed unsecured pressurized cylinder. Properly secure the pressurized CO2 tank.	0.5	01/08/2025	Uncorrected as of 5/2/2025
K047: Signs Posted; Last Inspection Report Available Ensure required hand washing sign is posted.	0.5	01/13/2025	Uncorrected as of 5/2/2025

Inspection Date: 04/01/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 **Award of Excellence Issued**

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K033: Nonfood-Contact Surfaces Clean Observed mold like growth on side walls inside ice bin. Clean and sanitize on routine schedule.	0.5	04/12/2024	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: WHOLE FOODS MARKET

Facility ID: FA0008568

Site Address: 1531 FROOM RANCH WY, SAN LUIS OBISPO

Record ID: PR0016334

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 01/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K016: Shell Stock: Quality, Storage, Tags	<u>2.0</u>	<u>01/02/2025</u>	<u>Corrected On Site</u>
Observed a container of raw mussels in the seafood display case without the required shell stock tag. This violation was corrected by the operator pulling the shell stock from the sales floor and holding it until either the correct tag has been located, or a replacement tag has been received from the vendor. If a correct tag cannot be kept with the shell stock, the operator stated that they would voluntarily discard the food.			
K032: Food Properly Labeled & Honestly Presented	<u>0.5</u>	<u>01/02/2025</u>	<u>Corrected On Site</u>
Observed baby food for sale that was past its printed use-by date. This violation was corrected on site by the operator removing the baby food from the sales floor.			

Inspection Date: 06/26/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K038: Approved Lighting/Ventilation: Adequate, Used	<u>0.5</u>	<u>06/29/2024</u>	<u>01/03/2025</u>
Observed 3 lights out in hood system. Repair/replace. Manager has already submitted a work order for repair.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>06/27/2024</u>	<u>01/03/2025</u>
REPEAT VIOLATION: Observed wiping cloths being stored on prep line. Ensure wiping cloths are maintained in sanitizer solution when not in use. If facility chooses to use spray bottles of sanitizer solution, then wiping cloths cannot be used multiple times/for multiple purposes.			
K041: Plumbing: Proper Backflow Devices	<u>0.5</u>	<u>06/27/2024</u>	<u>01/03/2025</u>
Observed no warm water (100-104F) in toilet room. Ensure hand wash sink in toilet room has an adequate, potable, pressurized supply of warm water at all times. Employees are to rewash hands at designated hand wash sinks with warm water prior to any food preparation.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>07/25/2024</u>	<u>01/03/2025</u>
Observed missing cove base by walk-in refrigerator in meat department. Facility plans to upgrade flooring. Prior to any construction/installation of new flooring, ensure specification sheets are sent to an inspector and approved.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>06/26/2024</u>	<u>01/03/2025</u>
See comments in section 40.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: WILD FIELDS BREWHOUSE

Facility ID: FA0014226

Site Address: 6907 EL CAMINO REAL UNIT C, ATASCADERO

Record ID: PR0019707

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	12/21/2024	Uncorrected as of 5/2/2025
Ensure Food Manager and Food Handler cards are obtained and stored on site, available for inspector review. 60 days will be granted for completion of course. Send evidence of completion to health inspector once done.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	10/22/2024	Corrected On Site
Ensure that the ice scoop handle is kept off the ice to prevent cross contamination. Corrected on site.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	10/23/2024	Uncorrected as of 5/2/2025
Ensure the mops and hose are kept out of the janitorial sink, in case back flow occurs.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	12/21/2024	Uncorrected as of 5/2/2025

Inspection Date: 01/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	02/09/2024	Uncorrected as of 5/2/2025
Ensure Food Manager and Food Handler cards are obtained and stored on site, available for inspector review.			
K029: Toxic Substances Properly Identified, Stored, Used	0.5	01/23/2024	Corrected On Site
Ensure toxic spray bottles are labeled as to the contents of the container. Corrected on site.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	02/09/2024	10/22/2024
Replace lights out under hood.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: WILD GINGER

Facility ID: FA0000717

Site Address: 2380 MAIN ST G, CAMBRIA

Record ID: PR0000717

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 12/16/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used	<u>0.5</u>	<u>12/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed unlabeled spray bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils.			
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>12/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed cloth towels on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>12/16/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed back door propped open. Maintain all exterior doors closed except when in use.			

Inspection Date: 04/22/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K040: Wiping Cloths: Properly Used and Stored	<u>0.5</u>	<u>04/24/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed cloth towels sitting on prep tables. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>04/24/2024</u>	<u>Uncorrected as of 5/2/2025</u>
Observed front and back door propped open at time of inspection. Maintain all exterior doors closed except when in use.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: WILLIAMS-SONOMA #6213

Facility ID: FA0012490

Site Address: 864 MONTEREY ST, SAN LUIS OBISPO

Record ID: PR0017926

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 10/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 10/19/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K040: Wiping Cloths: Properly Used and Stored

0.5

10/20/2023

10/11/2024

Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: WINDOWS ON THE WATER

Facility ID: FA0001062

Site Address: 699 EMBARCADERO 7, MORRO BAY

Record ID: PR0001062

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 01/23/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.5

Overall Inspection Comments: Observed untinned copper mugs in the dry storage area. Untinned copper mugs must not be used to serve drinks due to the risk of copper poisoning.

Education and direction regarding the following topics were given at the time of the inspection:

- 1) Manual warewashing
- 2) Sanitizer concentrations
- 3) Test strip use
- 4) Shellstock tag requirements.
- 5) FDA 9 major food allergens
- 6) Cooling requirement
- 7) Milk and Dairy license for hard ice cream production.

https://www.cdffa.ca.gov/ahfss/Milk_and_Dairy_Food_Safety/Milk_Product_Licenses.html#LFM

Violation Item	Points Lost	Comply By Date	Complied On Date
K023: No Rodents, Insects, Birds, or Animals Observed evidence of rodent activity in the dry storage room. A thorough inspection of the rest of the facility did not reveal further evidence. Clean and sanitize all affected areas. Seal all cracks & crevices that may provide harborage or entry points.	<u>2.0</u>	<u>01/24/2025</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Sanitizer buckets were measured above 500 ppm quaternary ammonium. Ensure that sanitizer concentrations are tested at least once per day or as needed.	<u>0.5</u>		<u>01/23/2025</u>

Inspection Date: 07/01/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: Overall, the facility appears to be performing adequately.

Violation Item	Points Lost	Comply By Date	Complied On Date
K004: Proper Eating, Tasting, Drinking or Tobacco Use An employee's canned beverage was observed on a cutting board. Train staff to eat/drink only in designated areas separate from food preparation areas.	<u>2.0</u>	<u>07/01/2023</u>	<u>Corrected On Site</u>
K029: Toxic Substances Properly Identified, Stored, Used Observed an unlabeled spray bottle in the food prep area. Maintain accurate labels on all food and chemical containers.	<u>0.5</u>	<u>07/01/2023</u>	<u>01/23/2025</u>
K033: Nonfood-Contact Surfaces Clean 1) Thoroughly clean grease/soil accumulation from shelving adjacent to the griddle. 2) Clean grease/soil accumulation from equipment wheels. 3) Clean food crumbs and debris from containers storing clean equipment.	<u>0.5</u>	<u>07/02/2023</u>	<u>01/23/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain test strips for quaternary ammonium. Quat sanitizer solutions are to be maintained at 200 ppm.	<u>0.5</u>	<u>07/02/2023</u>	<u>01/23/2025</u>
K035: Adequate/Approved Equipment/Utensils, Maintained Several cutting boards were observed deeply cut and stained. Replace or resurface to a smooth condition.	<u>0.5</u>	<u>07/02/2023</u>	<u>01/23/2025</u>

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: WINDOWS ON THE WATER

Facility ID: FA0001062

Site Address: 699 EMBARCADERO 7, MORRO BAY

Record ID: PR0001062

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 07/01/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: Overall, the facility appears to be performing adequately.

Violation Item

Points Lost**Comply By Date****Complied On Date**

K040: Wiping Cloths: Properly Used and Stored

0.5

07/01/2023

Corrected On Site

Multiple soiled wiping cloths were observed stored on work surfaces. Train staff to store the cloths in sanitizer solution between uses.



County of San Luis Obispo
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FA0006097

PR0009372

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: WINE COUNTRY DELI

Facility ID: FA0006097

Site Address: 1653 OLD PRICE CANYON RD, SAN LUIS OBISPO

Record ID: PR0009372

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 09/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	09/09/2024	Uncorrected as of 5/2/2025
Unable to locate or verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections. ONGOING REPEAT VIOLATION SINCE 2020. CORRECT IMMEDIATELY.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	09/09/2024	Uncorrected as of 5/2/2025
REPEAT VIOLATIONS: - No food safety certifications on site.			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: WINE SHINE INC.

Facility ID: FA0016151

Site Address: 3064 LIMESTONE WY, PASO ROBLES

Record ID: PR0021710

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 06/14/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies Ensure pump soap is stocked and available for use at all time. Employee restocked soap during inspection.	<u>3.0</u>	<u>06/14/2024</u>	<u>Corrected On Site</u>
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the Food Managers certificate and Food Handler cards are stored on site, available for Inspector review upon request.	<u>1.0</u>	<u>06/28/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Ensure chlorine sanitizer test strips are available for use, to test for 100PPM chlorine in sanitizer solution.	<u>0.5</u>	<u>06/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Ensure recent health inspection report is stored on site, available for inspector and customer review upon request.	<u>0.5</u>	<u>06/21/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: WINE SNEAK

Facility ID: FA0013238

Site Address: 4468 BROAD ST #120, SAN LUIS OBISPO

Record ID: PR0018790

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 07/08/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.0

Overall Inspection Comments: None entered

Violation Item

Points Lost **Comply By Date** **Complied On Date**

K006: Adequate/Accessible Handwash Sinks, Supplies

3.0

07/08/2024

Uncorrected as of 5/2/2025

- Observed dirty dishes in the hand washing sink. Ensure hand sinks are used for hand washing only.

- Provide a wall mounted paper towel dispenser at the hand sink behind the bar. This has been noted on past inspection reports.

K014: Food Contact Surfaces: Clean and Sanitized

3.0

07/08/2024

Corrected On Site

Facility is not using an approved sanitizer to sanitize wine glasses. A wash, rinse, sanitize cycle with approved sanitizer is required for all food and drink equipment/dishes. A solution of 100ppm chlorine sanitizer or 200ppm quat sanitizer shall be used. Test regularly using the appropriate test strips and change sanitizer solution at least every 4 hours or more often if needed. Corrective action: employee found chlorine in the back. Corrected on site.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: WINES ON MAIN

Facility ID: FA0016297

Site Address: 624 S MAIN ST # 101A, TEMPLETON

Record ID: PR0021866

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 12/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	12/11/2024	
K039: Thermometers Provided and Accurate Provide a secondary thermometer for the refrigeration unit in store room.	0.5	12/13/2024	Uncorrected as of 5/2/2025

Inspection Date: 01/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0	01/09/2024	12/11/2024
K034: Warewashing Facility/Test Strips: Adequate, Used Obtain thermal test strips to monitor adequate temperature at the automatic dish machine.	0.5	01/19/2024	12/11/2024
K036: Equipment, Utensils and Linens: Storage and Use Discontinue ware washing food contact equipment in the food preparation sink. Ensure the three compartment sink is used to wash, rinse, and sanitize equipment.	0.5	01/10/2024	12/11/2024

Inspection Date: 10/24/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Wines on Main is approved to open and operate.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: WINGSTOP RESTAURANT

Facility ID: FA0016407

Site Address: 1144 W BRANCH ST, ARROYO GRANDE

Record ID: PR0021978

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 03/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0		Uncorrected as of 5/2/2025
REPEAT VIOLATION: Unable to verify food handler cards. Ensure all employees obtain a food handler card and copies are stored on site.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	03/25/2025	Uncorrected as of 5/2/2025
- Observed debris underneath equipment. Ensure all flooring is maintained clean. - Observed piping from water heater to ceiling with duct tape around where pipe goes into ceiling. Repair/replace. Ensure all ceilings are maintained smooth, nonabsorbent and easily cleanable.			
K049: Permits Available	0.5	03/25/2025	Uncorrected as of 5/2/2025
REPEAT VIOLATION: Ensure 2025 Health Permit is posted in a conspicuous place.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0	03/21/2025	Uncorrected as of 5/2/2025
See comments in sections 24 and 49.			

Inspection Date: 08/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 97.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	08/06/2024	Uncorrected as of 5/2/2025
Unable to verify food handler cards. Ensure all employees obtain a food handler card and copies are stored on site.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	08/02/2024	03/21/2025
Observed free standing CO2 tanks near soda boxes. Ensure all CO2 tanks are affixed to a rigid structure.			
K041: Plumbing; Proper Backflow Devices	0.5	08/03/2024	03/21/2025
Observed build up of grime in floor sink underneath soda machine. Ensure all floor sinks are maintained clean.			
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	08/03/2024	03/21/2025
Observed toilet tissue on handle in bathroom. Ensure all toilet tissue is permanently installed inside the dispenser.			
K049: Permits Available	0.5	08/06/2024	Uncorrected as of 5/2/2025
Ensure 2024 Health Permit is posted in a conspicuous place.			

Inspection Date: 01/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

01/02/2024

08/02/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: WINGSTOP RESTAURANT

Facility ID: FA0016407

Site Address: 1144 W BRANCH ST, ARROYO GRANDE

Record ID: PR0021978

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 09/01/2023

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Food facility presented clean and well organized. Prior to opening, please ensure that the facility obtains sanitizer test strips.

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: WINGSTOP RESTAURANT

Facility ID: FA0017553

Site Address: 3840-1 BROAD ST, SAN LUIS OBISPO

Record ID: PR0022721

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification No food managers card on site. Ensure valid FMC is sent to your inspector.	<u>1.0</u>	<u>12/24/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K036: Equipment, Utensils and Linens: Storage and Use -Observed unchained CO2 tanks. Ensure CO2 tanks are chained to shelving or wall. - Observed mop being stored in the mop sink. Ensure mop has a designated hook to allow for air drying when not in use.	<u>0.5</u>	<u>12/24/2024</u>	<u>Uncorrected as of 5/2/2025</u>
K047: Signs Posted; Last Inspection Report Available Observed no health permit posted. Ensure health permit is posted in a location that customers can see it.	<u>0.5</u>	<u>12/24/2024</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 10/30/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: All equipment functional

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: WINGSTOP RESTAURANT****Facility ID:** FA0017593**Site Address:** 2425 GOLDEN HILL RD STE 104, PASO ROBLES**Record ID:** PR0022745**Program Description:** HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP**Inspection Date: 01/28/2025****Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 99.5 Award of Excellence Issued**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>		
K049: Permits Available Maintain the Public Health Permit in a conspicuous place.	<u>0.5</u>	<u>01/31/2025</u>	<u>Uncorrected as of 5/2/2025</u>

Inspection Date: 12/02/2024**Type of Service Description:** OPENING INSPECTION**Inspection Result Description:** IN COMPLIANCE**Department Action Description:** NEXT REGULAR**Score:** 100.0**Overall Inspection Comments:** Facility is approved to operate.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: WOODLAND CHEVRON

Facility ID: FA0002645

Site Address: 190 NIBLICK RD, PASO ROBLES

Record ID: PR0001468

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 11/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: None entered

Violation Item

Points Lost Comply By Date Complied On Date

K024: Person In Charge Present and Performs Duties; Valid Certification 1.0 12/06/2024 Uncorrected as of 5/2/2025

Renew existing or obtain new Food Handler cards. Store copies of certificates on site, available for Inspector review.

K034: Warewashing Facility/Test Strips: Adequate, Used 0.5 11/29/2024 Uncorrected as of 5/2/2025

Obtain quat sanitizer test strips to monitor 200 PPM quat in solution.

Inspection Date: 11/09/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0 11/09/2023 11/20/2024



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: WOODSTOCK'S PIZZA PARLOR

Facility ID: FA0000352

Site Address: 1000 HIGUERA ST, SAN LUIS OBISPO

Record ID: PR0000352

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/21/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K033: Nonfood-Contact Surfaces Clean Observed mold like substance along the top edge of the large ice machine near ware washing station. Clean and sanitize.	0.5	04/21/2025	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grime accumulation and liquid spilled under the shelves in the walk in cooler and under the beer refrigerators in the back of house bar. Ensure these hard to reach areas are kept clean and sanitary.	0.5	04/21/2025	Uncorrected as of 5/2/2025

Inspection Date: 11/04/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K033: Nonfood-Contact Surfaces Clean Observed mold like substance along the top edge of the large ice machine near ware washing station. Clean and sanitize.	0.5	11/04/2024	Uncorrected as of 5/2/2025
K034: Warewashing Facility/Test Strips: Adequate, Used No test strips observed in the dishwasher area. Ensure test strips are available and regularly used to check the sanitation levels of the dishwasher.	0.5	11/04/2024	Uncorrected as of 5/2/2025

Inspection Date: 05/20/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.0 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	0.0		
K033: Nonfood-Contact Surfaces Clean 1) Observed mold like substance along the top edge of the large ice machine near ware washing station. Clean and sanitize. 2) Observed grime accumulation in the ice chute in the soda fountain in front of house. Clean and sanitize.	0.5	05/22/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed grime accumulation on FRP behind three comp and dishwasher. Clean and sanitize.	0.5	05/31/2024	11/04/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** WOODSTOCK'S PIZZA PARLOR**Facility ID:** FA0000352**Site Address:** 1000 HIGUERA ST, SAN LUIS OBISPO**Record ID:** PR0000352**Program Description:** HR25 - RESTAURANT (SEATING 51 +) - FULL PREP**Inspection Date:** 10/19/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 99.0 [Award of Excellence Issued](#)**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
AWRD: EXCELLENCE AWARD	<u>0.0</u>	<u>10/19/2023</u>	<u>05/20/2024</u>
K041: Plumbing; Proper Backflow Devices Repair or replace leaking pipe under food scrape sink.	<u>0.5</u>	<u>11/03/2023</u>	<u>05/20/2024</u>
K047: Signs Posted; Last Inspection Report Available Ensure Health Inspection Report is stored on site, available for inspector and customer review upon request.	<u>0.5</u>	<u>10/20/2023</u>	<u>05/20/2024</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: WOODSTONE MARKETPLACE

Facility ID: FA0006957

Site Address: 6675 BAY LAUREL DR, AVILA BEACH

Record ID: PR0010778

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 02/11/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: Manager discussed minor construction/alterations to the facility that they are planning for such as new Ansel system, removal of soda fountain station, and new counter tops throughout front counter/display area. Please file a plan check with our department to ensure proper construction and installation. We recommend using this construction time to deep clean floors, walls, ceiling, and equipment. Please reach out to the Fire Department with any Ansel system questions.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	03/04/2025	Uncorrected as of 5/2/2025
Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.			
K033: Nonfood-Contact Surfaces Clean	0.5	03/04/2025	Uncorrected as of 5/2/2025
Observed a build up of food debris and grime on equipment, gaskets, and wall. Ensure all nonfood-contact surfaces are maintained clean.			
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025
REPEAT VIOLATIONS:			
-Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.			
-Observed a build up of food debris and grime on equipment, gaskets, and wall. Ensure all nonfood-contact surfaces are maintained clean.			

Inspection Date: 08/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures	3.0		08/28/2024
Observed a prep top unit at 55F. Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F. All food will be moved out of refrigeration unit until it can be repaired or replaced.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	08/30/2024	Uncorrected as of 5/2/2025
Unable to verify Food Manager/ Food Handler Cards at the time of the inspection. Ensure at least one employee obtains a valid Food Manager Certificate and all others have valid Food Handler Cards. Store copies on site for inspector review.			
K027: Food Separated and Protected	1.0	08/28/2024	Corrected On Site
Observed sheet pan of cooked chicken cooling on trash can. Discontinue preparing food in an area not approved for food preparation. Corrected on site.			
K030: Food Storage; Food Storage Containers Identified	0.5		Uncorrected as of 5/2/2025
Observed unlabeled bulk food containers. Ensure all bulk foods containers are labeled as to the contents of the container (ex., flour, sugar, etc.).			
K033: Nonfood-Contact Surfaces Clean	0.5	09/06/2024	Uncorrected as of 5/2/2025
Observed a build up of food debris and grime on equipment, gaskets, and wall. Ensure all nonfood-contact surfaces are maintained clean.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	08/30/2024	02/11/2025
1. Discontinue storing plastic bowls in bulk food containers. If scoops are to be stored in food containers they need a handle that is stored upright out of contact with the food.			
2. Observed unsecured CO2 tank under soda machine in the cupboard. Ensure CO2 tanks are secured to a fixed location.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: WOODSTONE MARKETPLACE

Facility ID: FA0006957

Site Address: 6675 BAY LAUREL DR, AVILA BEACH

Record ID: PR0010778

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 08/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 92.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

K038: Approved Lighting/Ventilation: Adequate, Used

0.5

08/30/2024

02/11/2025

Observed missing hood panels. Replace all missing hood filters and ensure they are properly installed.

K044: Premises; Personal/Cleaning Items; Vermin-Proofing

0.5

08/30/2024

02/11/2025

Observed mop being stored in mop bucket. Ensure mops are hung up to air dry without soiling walls or equipment. Facility can install a mop sink.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: WOOLY'S

Facility ID: FA0016752

Site Address: 175 POMEROY AVE, PISMO BEACH

Record ID: PR0022372

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 03/19/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 93.5

Overall Inspection Comments: Facility to be reinspected on 3/20/25 to ensure the dish machine has been repaired.

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	03/19/2025	Uncorrected as of 5/2/2025
Dish machine is not dispensing sanitizer. Ensure dish machine is dispensing 50ppm at all times using appropriate test strips. Dishes are to be washed upstairs in the Oyster Loft kitchen until machine is repaired. Re-inspection for machine to occur on 3/20/25.			
K023: No Rodents, Insects, Birds, or Animals	2.0	03/19/2025	Uncorrected as of 5/2/2025
Observed birds from outside in the facility. The facility does not have an enclosed kitchen and therefore needs to protect from entrance of vermin (flies, birds, rodents, cockroaches). Facility has large roll-up doors for the bar and multiple exits that remain open during business hours. This allows vermin and outside contamination into the kitchen area. Facility shall make a plan to enclose the kitchen. This can be installation of a wall with a door or some sort of screen. Consult directly with your inspector for approval.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	03/19/2025	Uncorrected as of 5/2/2025
Facility is in need of a Certified Food Manager. Ensure at least one employee has a valid Food Manager Certificate and all others have a valid Food Handlers Card. Keep copies on site at all times. Food Manager shall be different than Oyster Loft.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	03/20/2025	Uncorrected as of 5/2/2025
The facility does not have an enclosed kitchen and therefore needs to protect from entrance of vermin (flies, birds, rodents, cockroaches). Facility has large roll-up doors for the bar and multiple exits that remain open during business hours. This allows vermin and outside contamination into the kitchen area. Facility shall make a plan to enclose the kitchen. This can be installation of a wall with a door or some sort of screen. Consult directly with your inspector for approval.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	03/19/2025	Uncorrected as of 5/2/2025
Flooring outside of beer cooler downstairs is degrading. Plan for future repairs.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	03/20/2025	Uncorrected as of 5/2/2025
Flooring outside of beer cooler downstairs is degrading. Plan for future repairs.			

Inspection Date: 04/09/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized	3.0	04/09/2024	Uncorrected as of 5/2/2025
Observed food debris on the large table mounted can opener. Clean and sanitize daily to prevent contamination of canned foods.			
K027: Food Separated and Protected	1.0	04/09/2024	Uncorrected as of 5/2/2025
Observed table for preparation of drinks (micheladas) for the bar in an area that is not approved for food preparation. Discontinue any type of food preparation in the back area near the beer cooler.			



County of San Luis Obispo
Environmental Health Services Division
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FA0015226

PR0020635

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: WORKINGMAN'S BREAD LLC

Facility ID: FA0015226

Site Address: 977 E FOOTHILL BLVD STE 109, SAN LUIS OBISPO

Record ID: PR0020635

Program Description: HR40 - DEPENDENT FOOD SERVICE OPERATOR-FULL PREP

Inspection Date: 01/22/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: WOW YANAGI SUSHI

Facility ID: FA0000719

Site Address: 869 OAK PARK BLVD, PISMO BEACH

Record ID: PR0000719

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 93.0

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	04/23/2024	04/26/2024
Food Manager Certification on file is expired and for an employee does not actively work on site. In addition, some employees food handlers are expired and some employees do not have one. Ensure at least one employee who is an active employee at the facility has a valid Food Manager Certificate and all other employees have a valid Food Handlers card. Keep copies of all certificates on site and ready for review during inspections.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	04/23/2024	04/26/2024
Observed heavy grease accumulation on the filters in the ventilation hood. Clean regularly to prevent fire risk.			
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	04/23/2024	04/26/2024
Observed restroom doors propped open or partially open. Ensure the restrooms have a self-closing door mechanism to prevent contamination.			
K043: Approved Toilets: Maintained, Accessible, Clean	0.5	04/26/2024	Uncorrected as of 5/2/2025
Ensure the restrooms have a self-closing door mechanism to prevent contamination.			
K053: Repeat Violations - Critical (1 - 23)	5.0	04/23/2024	04/26/2024
REPEAT VIOLATIONS: - Hand sink not functioning properly			



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FA0017663

PR0022808

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: WREN FOODS

Facility ID: FA0017663

Site Address: 1901 BROAD ST, SAN LUIS OBISPO

Record ID: PR0022808

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 04/22/2025

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: YAMATO JAPANESE RESTAURANT II

Facility ID: FA0000536

Site Address: 1741 W GRAND AVE, GROVER BEACH

Record ID: PR0000536

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 08/21/2024

Type of Service Description: REINSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.5

Overall Inspection Comments: Facility has corrected all major violations from the 6/28/24 inspection. Continue to address remaining violations listed on this report.

Violation Item	Points Lost	Comply By Date	Complied On Date
K026: Approved Thawing Methods Used, Frozen Food Observed improper thawing of potentially hazardous foods (PHF). Thaw PHF by one of the approved methods: - completely submerged under running water (70°F or below) inside a food preparation sink (not to exceed two hours) - in a refrigeration unit - as part of the cooking process - or by use of a microwave	0.5	08/21/2024	Uncorrected as of 5/2/2025
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Discontinue leaving doors open without screens. Observed fruit flies in the dry storage area. Installing screens or air curtains on the doors will help prevent entrance of vermin.	0.5	08/21/2024	Uncorrected as of 5/2/2025
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Floors in kitchen are deteriorating and no longer easily cleanable. Need to make plans for installing new flooring. Facility has been made aware of this code violation during several previous routine inspections. See attachment "Approved Flooring Materials" for more information.	0.5	08/21/2024	Uncorrected as of 5/2/2025

Inspection Date: 06/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 85.5

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Dish machine measured 0ppm chlorine sanitizer during inspection. Ensure the dish machine is dispensing at least 50ppm chlorine sanitizer at all times. Check each day using the appropriate test strips. Discontinue use of the dish machine until it has been serviced. Use the 3-compartment sink to rinse, wash, sanitize until then.	3.0	06/28/2024	08/22/2024
K018: HACCP/Variance Required: Approved/Records Kept Facility acidifies their sushi rice but is not properly following their HACCP plan or recording the pH on a log sheet. Ensure the pH of each batch of rice is measured and recorded on a log sheet (see attached). Facility has been made aware of this code violation during several previous routine inspections. This violation needs to be corrected immediately or facility will no longer be permitted to hold sushi rice at room temperature. ONGOING REPEAT VIOLATION SINCE 2016.	2.0	06/28/2024	08/22/2024
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to locate or verify food safety certifications. Ensure at least one employee has a valid Food Manager Certificate and all other employees have a valid Food Handlers Card. Keep copies on site and available for review during inspections. REPEAT VIOLATION.	1.0	07/30/2024	08/22/2024

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: YAMATO JAPANESE RESTAURANT II

Facility ID: FA0000536

Site Address: 1741 W GRAND AVE, GROVER BEACH

Record ID: PR0000536

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 06/28/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: TO BE RE-INSPECTED

Score: 85.5

Overall Inspection Comments: A reinspection is required due to violations listed on this report which do not meet the requirements set forth in the California Retail Food Code commencing with §113700-114437. All violations must be corrected within the time specified. In the event that violations noted on this report are not corrected by the "Next Inspection Date" indicated above, a chargeable reinspection fee may be assessed.

Violation Item	Points Lost	Comply By Date	Complied On Date
K033: Nonfood-Contact Surfaces Clean	<u>0.5</u>	<u>07/30/2024</u>	<u>08/22/2024</u>
Ensure all nonfood-contact surfaces are maintained clean. Observed equipment surfaces with debris buildup throughout the facility. Need to clean and sanitize all equipment surfaces. Particular emphasis on cooler door gaskets, door handles, outside of ice machine, and outsides of refrigeration units. REPEAT VIOLATION.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	<u>0.5</u>	<u>06/28/2024</u>	<u>08/22/2024</u>
Discontinue leaving doors open without screens. Observed fruit flies in the dry storage area.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>07/30/2024</u>	<u>08/22/2024</u>
- Floors in kitchen are deteriorating and no longer easily cleanable. Need to make plans for installing new flooring. Provide samples to our department prior to beginning any installation for approval. Facility has been made aware of this code violation during several previous routine inspections. REPEAT VIOLATION. - Floors, walls, and ceilings throughout the kitchen are in great need of cleaning. Need to implement routine cleaning schedules especially for hard to reach areas in corners and beneath equipment. Clean and sanitize areas of the kitchen where debris is present. REPEAT VIOLATION.			
K053: Repeat Violations - Critical (1 - 23)	<u>5.0</u>	<u>06/28/2024</u>	<u>08/22/2024</u>
REPEAT VIOLATIONS: - #18			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>	<u>07/30/2024</u>	<u>08/22/2024</u>
REPEAT VIOLATIONS: - #24 - #33 - #45			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: YANAGI SUSHI

Facility ID: FA0011910

Site Address: 1203 MARSH ST #A1, SAN LUIS OBISPO

Record ID: PR0017282

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 04/17/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 Award of Excellence Issued

Overall Inspection Comments: None entered

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 10/31/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K045: Floors/Walls/Ceilings: Built, Maintained, Clean

0.5

10/31/2024

04/17/2025

Observed grime accumulation in floor sinks. Ensure they are maintained clean.

Inspection Date: 05/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5 Award of Excellence Issued

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date

AWRD: EXCELLENCE AWARD

0.0

K044: Premises; Personal/Cleaning Items; Vermin-Proofing

0.5

05/10/2024

04/17/2025

1) Observed several open lid personal beverages in the sushi bar/prep area. Discontinue this practice and have an area for employee beverages outside of food prep areas.

2) Observed personal items including phones, tylenol, and other assorted items on the far end of the sushi bar counter tops. Ensure no personal items as such are in any food prep areas to prevent cross contamination and to ensure easily cleanable.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: YANAGI SUSHI & GRILL

Facility ID: FA0012384

Site Address: 555 JAMES WY, PISMO BEACH

Record ID: PR0017817

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 04/24/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 96.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	04/24/2024	Uncorrected as of 5/2/2025
Ensure all employees are food handler certified. All food facilities that handle, prepare, or store non-prepackaged potentially hazardous food, must have food employees that have completed food safety training. Food employees are those that work with food, food equipment, utensils, and food contact surfaces. This includes tasks such as, preparing food, serving food, washing dishes and equipment, stocking food and putting away deliveries, and other activities involving food. 1. At least one food employee must have an up-to-date Food Manager Certificate. 2. All other food employees must have either a Food Handler Card or Food Safety Certificate. Keep copies of all Food Handler cards and the certificate at the restaurant for review during inspections.			
K027: Food Separated and Protected	1.0	04/24/2024	Uncorrected as of 5/2/2025
Install a six inch high metal splash guard on both sides of the hand washing sink near the cook line. The sink is in very close proximity to the cooking equipment and the prep top unit.			
K033: Nonfood-Contact Surfaces Clean	0.5	04/24/2024	Uncorrected as of 5/2/2025
Ensure the outside of equipment is cleaned and sanitized regularly, especially the handles of fridges, doors, equipment, etc.			
K035: Adequate/Approved Equipment/Utensils, Maintained	0.5	04/24/2024	Uncorrected as of 5/2/2025
Observed slight mildew growth inside the ice machine on the deflector panel. Clean and sanitize regularly.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	04/24/2024	Uncorrected as of 5/2/2025
Floors throughout kitchen are in need of cleaning, especially inside the walk-in refrigerator and freezer. Ensure floors are maintained clean.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: YANAGI SUSHI & GRILL

Facility ID: FA0013759

Site Address: 1221 PARK ST, PASO ROBLES

Record ID: PR0019259

Program Description: HR25 - RESTAURANT (SEATING 51 +) - FULL PREP

Inspection Date: 10/02/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed individually wrapped crabs stored on a sheet pan under the stove. Maintain all potentially hazardous foods (PHF) at 41°F or below or at or above 135°F. Discontinue storing food on the floor. Corrected on site.	3.0	10/02/2024	Corrected On Site
K030: Food Storage; Food Storage Containers Identified REPEAT VIOLATION: Observed cardboard boxes of food and ice on the floor in the freezer. Properly elevate food items at least 6 inches above the floor.	0.5	10/04/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed prep line display measuring 45F. Repair or replace unit. Ensure equipment is maintained clean, functional, and in good repair. All food was prepped 30 minutes prior to inspection and placed in different refrigeration unit.	0.5	10/18/2024	Uncorrected as of 5/2/2025
K036: Equipment, Utensils and Linens: Storage and Use Observed utensils being stored in stagnant water. Ensure utensils are maintained in running water of sufficient velocity OR in a container of water that is maintained at a temperature of 135F and the container is cleaned at least every 24 hours. Corrected on site.	0.5	10/02/2024	Corrected On Site
K054: Repeat Violations - Good Retail Practices (24 -51) See comments in section 30.	2.0	10/11/2024	Uncorrected as of 5/2/2025

Inspection Date: 12/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use Discontinue re-using single use gloves. Observed an employee washing hands with single use gloves on. Single use gloves should not be washed per CA Retail Food Code 113973 (b).	5.0	12/12/2023	Corrected On Site
K027: Food Separated and Protected Discontinue storing raw food of animal origin above Ready-to-eat (RTE) foods. Observed raw chicken and meats being stored above ready to eat foods in the walk in and prep top refrigeration units. Corrected on site.	1.0	12/12/2023	Corrected On Site
K029: Toxic Substances Properly Identified, Stored, Used Properly label all chemicals and store in an area separate from food and utensils.	0.5	12/15/2023	10/02/2024
K030: Food Storage; Food Storage Containers Identified Properly elevate food items/packages/container at least 6 inches above the floor. Observed boxes of food on the floor in dry storage area and walk in refrigerator.	0.5	12/15/2023	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.	0.5	12/15/2023	Uncorrected as of 5/2/2025
K041: Plumbing; Proper Backflow Devices Repair or replace leaking hand wash sink faucet. At the time of the inspection the hot water was turned off at the hand wash sink.	0.5	12/29/2023	10/02/2024
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Maintain all exterior doors closed except when in use. Observed back door open at the start of the inspection.	0.5	12/12/2023	Corrected On Site



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: YES COCKTAIL COMPANY

Facility ID: FA0016655

Site Address: 2915 UNION RD STE A, PASO ROBLES

Record ID: PR0022265

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 10/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: Yes Cocktail Company has not opened. T kitchen is clean and will maintained for when facility is ready to operate. Routine inspection completed.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 02/21/2024

Type of Service Description: OPENING INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Facility approved to operate.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: Y'NOT JUICE

Facility ID: FA0013022

Site Address: 897 OAK PARK BLVD, PISMO BEACH

Record ID: PR0018558

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 02/24/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K006: Adequate/Accessible Handwash Sinks, Supplies	3.0	02/24/2025	Uncorrected as of 5/2/2025
- Hand sink in back prep room does not have cold water. Ensure cold water is available. - No paper towels available at the hand sink in the back prep room. Ensure paper towels are available at hand sinks at all times. Corrected on site. - Observed cleaning supplies inside the hand sink in the back room. Ensure hand sink is kept clear at all times. - Hand sink in back is not being cleaned frequently enough. Observed excess debris and grime. Clean and sanitize hand sink regularly.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	02/24/2025	Uncorrected as of 5/2/2025
Unable to locate or verify Food Manager Certification and some Food Handlers for on-site employees. Ensure at least one employee has a valid Food Manager Certificate and all others have a valid Food Handlers Card. Keep copies of certificates on site at all times.			
K038: Approved Lighting/Ventilation: Adequate, Used	0.5	02/24/2025	Uncorrected as of 5/2/2025
Clean the fan covers in the walk-in.			
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	0.5	11/24/2025	Uncorrected as of 5/2/2025
- Observed deteriorating floor in the walk-in. Repair or reseal the concrete floor. See attachment "Approved Flooring Materials" for more information. - Floors throughout kitchen areas are in need of cleaning, especially the back prep room. Clean and mop floors more frequently.			

Inspection Date: 04/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K027: Food Separated and Protected	1.0	04/23/2024	02/24/2025
Immediately discontinue using the 3-compartment sink to rinse and wash fruits and vegetables and use the food preparation sink in the back area for this intended purpose. Ensure the food prep sink meets following requirements: (1) The FOOD PREPARATION sink shall have a minimum dimension of 18 inches by 18 inches in length and width and 12 inches in depth with an integral drainboard or adjacent table at least 18 inches by 18 inches in length and width. (2) The FOOD PREPARATION sink shall be located in the FOOD PREPARATION area, provided exclusively for FOOD PREPARATION, and accessible at all times. (3) The sink shall be equipped with an adequate supply of hot and cold running water through a mixing valve.			
K034: Warewashing Facility/Test Strips: Adequate, Used	0.5	04/23/2024	02/24/2025
Obtain chlorine sanitizer test strips to ensure 100ppm chlorine in the 3-compartment sink and sanitizer buckets, and 50 ppm in the dish machine.			
K036: Equipment, Utensils and Linens: Storage and Use	0.5	04/23/2024	02/24/2025
Discontinue lining the lip of the prep-top units with painters tape. This is not an approved material for food facilities as it is not smooth, non-absorbent, and easily cleanable.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name:** Y'NOT JUICE**Facility ID:** FA0013022**Site Address:** 897 OAK PARK BLVD, PISMO BEACH**Record ID:** PR0018558**Program Description:** MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP**Inspection Date:** 04/23/2024**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 95.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K045: Floors/Walls/Ceilings: Built, Maintained, Clean	<u>0.5</u>	<u>04/23/2024</u>	<u>02/24/2025</u>
1) Observed deteriorating floor in the walk-in. Repair or reseal the concrete floor. See attachment "Approved Flooring Materials" for more information. REPEAT VIOLATION. 2) Clean floor sinks throughout facility.			
K054: Repeat Violations - Good Retail Practices (24 -51)	<u>2.0</u>		<u>Uncorrected as of 5/2/2025</u>
REPEAT VIOLATION: - Deteriorating			



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: YO, BANANA BOY!

Facility ID: FA0008420

Site Address: 1381 S 4TH ST, OCEANO

Record ID: PR0014220

Program Description: LR15 - RETAIL MKT (UNDER 150 SF) - MINIMAL PREP

Inspection Date: 03/05/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: No violations found during time of inspection.

AWRD: EXCELLENCE AWARD

0.0

Inspection Date: 01/31/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 99.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K049: Permits Available Incorrect permit posted. Ensure the 2024 Retail Market permit is posted on site.	0.5	01/31/2024	Uncorrected as of 5/2/2025



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: YOGURT PARADISE

Facility ID: FA0016941

Site Address: 1240-3 LOS OSOS VALLEY RD, LOS OSOS

Record ID: PR0022570

Program Description: MR23 - RESTAURANT (SEATING UNDER 10) - MODERATE PREP

Inspection Date: 11/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K029: Toxic Substances Properly Identified, Stored, Used	0.5	11/19/2024	Uncorrected as of 5/2/2025
1) Observed unlabeled spray bottle with chemical liquid. Properly label all chemicals and store in an area separate from food and utensils. 2) Observed bottles of "Raid" and "Ortho" insecticides on shelf above hand sink. Discontinue the use of all "household use only" insecticides in the food facility.			
K040: Wiping Cloths: Properly Used and Stored	0.5	11/20/2024	Uncorrected as of 5/2/2025
Observed cloth towels sitting on prep table. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	11/19/2024	Uncorrected as of 5/2/2025
1) Observed front door propped open at time of inspection. Maintain all exterior doors closed except when in use. 2) Observed fly strips hanging in food prep area. Discontinue this practice. Eliminate flies from the facility by safe, legal, and effective means.			
K049: Permits Available	0.5	11/20/2024	Uncorrected as of 5/2/2025
Maintain the 2024 Public Health Permit in a conspicuous place.			

Inspection Date: 07/30/2024

Type of Service Description: CHANGE OF OWNERSHIP INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
Ph: (805) 781-5544 Fax: (805) 781-4211
Email: ehs@co.slo.ca.us Web: slocounty.gov/ehs

FA0017720

PR0022883

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: YOKOSO COFFEE

Facility ID: FA0017720

Site Address: 1230 LOS OSOS VALLEY RD STE A, LOS OSOS

Record ID: PR0022883

Program Description: MR24 - RESTAURANT (SEATING 11 - 50) - MODERATE PREP

Inspection Date: 05/02/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0 **Award of Excellence Issued**

Overall Inspection Comments: Education and direction regarding proper warewashing were given at the time of the inspection.

AWRD: EXCELLENCE AWARD

0.0



County of San Luis Obispo
Environmental Health Services Division
2156 Sierra Way Ste. B, San Luis Obispo, CA 93401
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FA0016279

PR0021850

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: YOLO CANNOLO LLC

Facility ID: FA0016279

Site Address: 4750 ALLENE WY, SAN LUIS OBISPO

Record ID: PR0021850

Program Description: MR40 - DEPENDENT FOOD SERVICE OPERATOR-MODERATE PREP

Inspection Date: 01/08/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: Set up verified during inspection of the commissary. No food prep during the inspection.

Inspection Date: 07/12/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: IN COMPLIANCE

Department Action Description: NEXT REGULAR

Score: 100.0

Overall Inspection Comments: None entered



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: ZIGGY'S / SYLVESTER'S

Facility ID: FA0015334

Site Address: 1227 PINE ST, PASO ROBLES

Record ID: PR0020745

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 01/07/2025

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: PERMIT VIOLATION

Department Action Description: TO BE RE-INSPECTED

Score: 97.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K030: Food Storage; Food Storage Containers Identified REPEAT VIOLATION: Observed unlabeled bulk food containers and ziploc bags. Ensure bulk food items are labeled as to the contents of the container (ex., flour, sugar, etc.).	0.5	01/10/2025	Uncorrected as of 5/2/2025
K033: Nonfood-Contact Surfaces Clean REPEAT VIOLATION: Observed an accumulation of food debris on refrigeration gaskets throughout the facility. Ensure all nonfood contact surfaces are clean and maintained.	0.5		Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed a non-working refrigeration unit in the front of the facility. Ensure equipment is maintained clean, functional, and in good repair.	0.5	01/31/2025	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored Observed soiled wiping cloths sitting on prep areas. Wiping cloths should be held in a solution of sanitizer between uses.	0.5		Uncorrected as of 5/2/2025
K049: Permits Available Cannot verify valid health permit to operate. No food facility shall operate without a valid permit from the health department. If the health permit has not been received due to non-payment of health permit fees, immediately pay all applicable fees within 5 business days or closure of the facility may result. Contact (805) 781-5544 to pay by phone, visit www.slopublichealth.org/eh to pay online, or mail payments to/pay in person at 2156 Sierra way, San Luis Obispo, CA, 93401. Please note that mailed payments may not be received by the compliance deadline and it is the responsibility of the permit holder to ensure that payment is received prior to the compliance deadline in order to prevent facility closure.	0.5	01/14/2025	Uncorrected as of 5/2/2025

Inspection Date: 03/21/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 93.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K007: Proper Hot and Cold Holding Temperatures Observed prep top refrigeration unit and refrigeration drawers set at 45F. Thermostats in units adjusted. All non potentially hazardous food was moved to another refrigeration unit until proper temperature was achieved. Several items were voluntarily discarded see VDC form. Monitor units to ensure that they maintain 41F or less at all times. Corrected on site.	3.0	03/21/2024	Corrected On Site
K030: Food Storage; Food Storage Containers Identified REPEAT VIOLATION: Observed unlabeled bulk food containers. Ensure all bulk foods containers are labeled as to the contents of the container. Corrected on site.	0.5	03/21/2024	Corrected On Site
K033: Nonfood-Contact Surfaces Clean Observed an accumulation of food debris on refrigeration gaskets throughout the facility. Ensure all nonfood contact surfaces are clean and maintained.	0.5	03/29/2024	Uncorrected as of 5/2/2025
K040: Wiping Cloths: Properly Used and Stored REPEAT VIOLATION: Observed sponges on 3 compartment sink and hand wash sink in the front of the business. Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.	0.5	03/23/2024	01/07/2025
K054: Repeat Violations - Good Retail Practices (24 -51)	2.0		Uncorrected as of 5/2/2025

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>**Facility Name: ZIGGY'S / SYLVESTER'S****Facility ID:** FA0015334**Site Address:** 1227 PINE ST, PASO ROBLES**Record ID:** PR0020745**Program Description:** HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP**Inspection Date:** 09/19/2023**Type of Service Description:** REGULAR INSPECTION**Inspection Result Description:** MINOR VIOLATIONS**Department Action Description:** NEXT REGULAR**Score:** 97.5**Overall Inspection Comments:** None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure Food Handler Cards are stored on site, available for inspector review.	<u>1.0</u>	<u>09/29/2023</u>	<u>03/21/2024</u>
K030: Food Storage; Food Storage Containers Identified Ensure bulk food containers are labeled as to the contents of the container.	<u>0.5</u>	<u>09/29/2023</u>	<u>03/21/2024</u>
K034: Warewashing Facility/Test Strips: Adequate, Used Ensure chlorine sanitizer test strips are obtained and used to monitor 100 ppm chlorine.	<u>0.5</u>	<u>09/22/2023</u>	<u>03/21/2024</u>
K040: Wiping Cloths: Properly Used and Stored Discontinue using sponges in contact with cleaned and sanitized or in-use food contact surfaces.	<u>0.5</u>	<u>09/19/2023</u>	<u>Corrected On Site</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

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Facility Name: ZIGGY'S INTERNATIONAL

Facility ID: FA0014290

Site Address: 594 CALIFORNIA BLVD, SAN LUIS OBISPO

Record ID: PR0019886

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 12/23/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 91.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K005: Proper Handwash Procedures and Glove Use	5.0	12/23/2024	Corrected On Site
Observed an employee clean the three compartment sink then touch a container of raw kale without first washing their hands. The violation was corrected by providing education and directing the employee to wash their hands before returning to food prep. Ensure all employees properly wash their hands with soap and warm water prior to engaging in food preparation or handling food contact surfaces, equipment, utensils, or linen.			
K021: Hot and Cold Water Available	2.0	12/23/2024	Uncorrected as of 5/2/2025
No hot water was available from the restroom hand sink. Provide and maintain an adequate supply of hot potable water (minimum 100°F) and cold potable water to all hand wash sinks.			
K024: Person In Charge Present and Performs Duties; Valid Certification	1.0	12/23/2024	Uncorrected as of 5/2/2025
Not every employee had a food handler card available for review at the time of the inspection. Ensure all food employees have a valid/current food handler card/certificate.			
No CDFA Dairy License was available for review at the time of the inspection. A soft-serve license is required for anyone selling soft-serve ice cream, frozen yogurt or nondairy frozen dessert. Obtain a required State Dairy Service approval for the manufacturing of yogurt/ice cream.			
K032: Food Properly Labeled & Honestly Presented	0.5	12/23/2024	Uncorrected as of 5/2/2025
Observed a prepackaged cookie available for customer self service without proper labeling. Discontinue serving/providing/displaying foods that are not properly labeled. 114089. Labeling (a) FOOD prepackaged in a FOOD FACILITY shall bear a label that complies with the labeling requirements prescribed by the Sherman Food, Drug, and Cosmetic Law (Part 5 (commencing with Section 109875)), 21 C.F.R. 101-Food Labeling, 9 C.F.R. 317-Labeling, Marking Devices, and Containers, and 9 C.F.R. 381-Subpart N Labeling and Containers, and as specified under Sections 114039 and 114039.1. (b) Label information shall include the following: (1) The common name of the FOOD, or absent a common name, an adequately descriptive identity statement. (2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD. (3) An accurate declaration of the quantity of contents. (4) The name and place of business of the manufacturer, packer, or distributor. (5) Except as exempted in the Federal Food, Drug, and Cosmetic Act Section 403(Q)(3)-(5) (21 U.S.C. Sec. 343(q)(3)-(5), incl.), nutrition labeling as specified in 21 C.F.R. 101-Food Labeling and 9 C.F.R. 317 Subpart B Nutrition Labeling.			
K044: Premises; Personal/Cleaning Items; Vermin-Proofing	0.5	12/23/2024	Uncorrected as of 5/2/2025
Observed the front door propped open. Maintain all exterior doors closed except when in use.			

Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: ZIGGY'S INTERNATIONAL

Facility ID: FA0014290

Site Address: 594 CALIFORNIA BLVD, SAN LUIS OBISPO

Record ID: PR0019886

Program Description: HR23 - RESTAURANT (SEATING UNDER 10) - FULL PREP

Inspection Date: 07/11/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Ensure the food facility owner or an employee has a valid/current food safety manager certificate, and keep the original certificate on site. Maintain records of current Food Handler Cards for remaining staff. Email copy of certificate within 60 days.	<u>1.0</u>	<u>09/11/2024</u>	<u>12/23/2024</u>
K027: Food Separated and Protected Observed uncovered containers with food in prep freezer. Ensure all food products are stored so as to be protected from contamination at all times.	<u>1.0</u>	<u>07/18/2024</u>	<u>12/23/2024</u>
K039: Thermometers Provided and Accurate Provide an accurate thermometer to all refrigeration units holding Potential Hazardous Foods (PHF).	<u>0.5</u>	<u>07/18/2024</u>	<u>12/23/2024</u>
K040: Wiping Cloths: Properly Used and Stored Observed wiping clothes on prep tables and work surfaces. Discontinue using wiping cloths for multiple uses without storing in sanitizing solution. Wiping cloths are to be single use, or stored in sanitizer between uses.	<u>0.5</u>	<u>07/18/2024</u>	<u>12/23/2024</u>
K043: Approved Toilets: Maintained, Accessible, Clean Observed toilet paper sitting on top of dispenser. Provide toilet paper in permanently installed dispensers.	<u>0.5</u>	<u>07/18/2024</u>	<u>12/23/2024</u>
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed mop stored in bucket. Ensure mops are placed in a position that allows them to air dry.	<u>0.5</u>	<u>07/18/2024</u>	<u>12/23/2024</u>
K045: Floors/Walls/Ceilings: Built, Maintained, Clean Observed hole in wall with visible insulation above prep sink. Ensure walls are smooth, durable, of approved materials, in good repair, and are free of any peeling paint.	<u>0.5</u>	<u>09/11/2024</u>	<u>12/23/2024</u>
K047: Signs Posted; Last Inspection Report Available Ensure all required hand washing signs are posted.	<u>0.5</u>	<u>07/18/2024</u>	<u>Uncorrected as of 5/2/2025</u>



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

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Facility Name: ZIO BRAND INC

Facility ID: FA0015860

Site Address: 2425 GOLDEN HILL RD, PASO ROBLES

Record ID: PR0021386

Program Description: LR12 - RETAIL MKT (150 - 5,000 SF) - MINIMAL PREP

Inspection Date: 08/13/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 95.0

Overall Inspection Comments: None entered

Violation Item

Points Lost**Comply By Date****Complied On Date**

K014: Food Contact Surfaces: Clean and Sanitized

3.0

08/13/2024

Corrected On Site

Observed no sanitizer solution set up during active food preparation. Ensure all food contact surfaces are maintained clean and sanitized. Food facility needs to set up sanitizer solution/buckets during active food preparation and ensure sanitizer concentration is 100ppm bleach or 200ppm quaternary ammonium.

K018: HACCP/Variance Required: Approved/Records Kept

2.0

08/16/2024

Uncorrected as of 5/2/2025

Observed facility packaging food using reduced oxygen packaging. Unable to verify HACCP plan at the time of the inspection. Provide and maintain proof of documentation to support the use of a HACCP plan. If the facility does not have a HACCP plan discontinue preparing or processing foods using reduced oxygen packaging at the facility until an approved HACCP plan is obtained from the CA Department of Public Health.



Two Years of Retail Food Facility Inspection Results

as of 5/2/2025

For results of inspections performed on or after May 5th, 2025, go to

<https://inspections.myhealthdepartment.com/ca-san-luis-county>

Facility Name: ZORRO'S CAFE & CANTINA

Facility ID: FA0000456

Site Address: 927 SHELL BEACH RD, PISMO BEACH

Record ID: PR0000456

Program Description: HR24 - RESTAURANT (SEATING 11 - 50) - FULL PREP

Inspection Date: 12/18/2024

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: MINOR VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 98.0

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K024: Person In Charge Present and Performs Duties; Valid Certification Unable to verify Food Handler Cards for all employees. Ensure copies of all employees certifications are kept on site at all times and that employees are aware of their location.	1.0	12/18/2024	Uncorrected as of 5/2/2025
K035: Adequate/Approved Equipment/Utensils, Maintained Observed small amount of mildew growth on the panel inside the outside ice machine. Clean and sanitize regularly.	0.5	12/18/2024	Uncorrected as of 5/2/2025
K043: Approved Toilets: Maintained, Accessible, Clean Ensure the restrooms have a self-closing door mechanism in working order.	0.5	12/18/2024	Uncorrected as of 5/2/2025

Inspection Date: 10/05/2023

Type of Service Description: REGULAR INSPECTION

Inspection Result Description: SIGNIFICANT VIOLATIONS

Department Action Description: NEXT REGULAR

Score: 94.5

Overall Inspection Comments: None entered

Violation Item	Points Lost	Comply By Date	Complied On Date
K014: Food Contact Surfaces: Clean and Sanitized Dish machine was not dispensing any sanitizer at start of inspection. Ensure the dish machine is dispensing 50ppm chlorine sanitizer at all times using the appropriate test strips. Discontinue use of the dish machine until it has been repaired. Use the 3-compartment sink to wash, rinse, sanitize in the meantime. Corrective action: Manager called a service technician during inspection. Technician came immediately and repaired the machine. Corrected on site.	3.0	10/05/2023	Corrected On Site
K023: No Rodents, Insects, Birds, or Animals 1) Observed a significant amount of flies inside all areas of the kitchen. Eliminate flies from the facility by safe, legal, and effective means at once. If needed contact a licensed pest control company for service. 2) Observed several sticky traps hanging from the ceiling in different areas of the kitchen with significant amounts of flies on them. Immediately discontinue using these types of traps in any area of the kitchen where food, food equipments, or food contact surfaces can be contaminated. The hanging sticky traps are not an approved pest control method in food facilities.	2.0	10/05/2023	12/18/2024
K044: Premises; Personal/Cleaning Items; Vermin-Proofing Observed the front door, back door to kitchen, and doors to the outdoor food storage sheds open. Because the facility has an unenclosed kitchen, doors must remain closed or be equipped with a tight fitting screen to prevent entrance of vermin (flies, cockroaches, etc).	0.5	10/05/2023	12/18/2024