**FOOD FACILITY INSPECTION REPORT**

Date: 9/16/14

<table>
<thead>
<tr>
<th>Facility Name: Berkeley Student Food Co-Op</th>
<th>Permit #: 2497</th>
<th>Exp. Date:</th>
<th>Permit Holder:</th>
<th>Type of Inspection:</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>IN = In compliance</th>
<th>N/O = Not observed</th>
<th>N/A = Not applicable</th>
<th>COS = Corrected on-site</th>
<th>MAJ = Major violation</th>
<th>OUT = Out of compliance</th>
</tr>
</thead>
</table>

### DEMONSTRATION OF KNOWLEDGE

- Food safety certification
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### EMPLOYEE HEALTH & HYGIENIC PRACTICES

- 1. Communicable disease: reporting, restrictions & exclusions
- 2. No discharge from eyes, nose & mouth
- 3. Proper eating, tasting, drinking or tobacco use
- 4. Hands clean & properly washed; gloves properly used
- 5. Adequate hand washing facilities supplied & accessible

### TIME & TEMPERATURE RELATIONSHIPS

- 7. Proper hot and cold holding temperatures
- 8. Time as a public health control: procedures & records
- 9. Proper cooking methods
- 10. Proper cooking time & temperatures
- 11. Proper reheating procedures for hot holding

### PROTECTION FROM CONTAMINATION

- 12. Returned & reservice of food
- 13. Food in good condition, safe & unadulterated
- 14. Food contact surfaces: clean & sanitized

### PHYSICAL FACILITIES

- 41. Plumbing: proper backflow devices; leaks
- 42. Garbage & refuse: properly disposed; facilities maintained
- 43. Toilet facilities: properly constructed, supplied & cleaned
- 44. Premises: personal/cleaning items; vermin-proofing

### CONFORMANCE WITH APPROVED PROCEDURES

- 15. Food obtained from approved sources
- 16. Compliance with shell stock tags, condition & display
- 17. Compliance with Gulf Oyster Regulations
- 18. Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan

### WATER/ COLD WATER

- 21. Hot & cold water available: cold temp. (°F) hot temp. (°F)
- 22. Sewage & wastewater properly disposed
- 23. No rodents, insects, birds or animals

### LIQUID WASTE DISPOSAL

- 24. Person in charge present & performs duties
- 25. Personal cleanliness & hair restraints
- 26. Approved thawing methods used, frozen food
- 27. Food separated & protected
- 28. Fruits & vegetables washed
- 29. Toxic substances properly identified, stored & used
- 30. Food storage containers identified
- 31. Consumer self-service
- 32. Food properly labeled & honestly presented

### EQUIPMENT/ UTLERNS/ LINENS

- 33. Nonfood-contact surfaces clean
- 34. Warewashing facilities: installed, maintained & used; test strips
- 35. Equipment & utensils: approved, installed & clean; good repair; capacity
- 36. Equipment, utensils & linens: properly used & stored
- 37. Vending machines
- 38. Adequate ventilation & lighting; designated areas, use
- 39. Thermometers: provided & accurate
- 40. Wiping cloths: properly used & stored

### COMPLIANCE & ENFORCEMENT

- 47. Signs posted; last inspection report available
- 48. Plan review
- 49. Permits available
- 50. Impoundment
- 51. Permit suspension

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**SCORE:** PASS

**REINSPECTION DATE:**
FOOD FACILITY INSPECTION REPORT

Berkeley Student Food Collective

TEMPERATURE CONTROL

<table>
<thead>
<tr>
<th>Type of Food</th>
<th>Temp. (°F)</th>
<th>Violation (P)</th>
<th>Process/ Holding Location</th>
<th>Food Discarded (amount)</th>
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<tbody>
<tr>
<td>Food temps</td>
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OBSERVATIONS & CORRECTIVE ACTIONS

No significant Health Code violations observed.

- All food handlers should obtain a Food Handler Card.
- One manager must post their Food Manager Safety Certification.