## Food Facility Inspection Report

**Facility Name:** Office of Environment, Health & Safety  
**Address:** 612-3073  
**2199 Addison, Room 317, University Hall**  
**Berkeley, CA 94720-1150**  
**www.ehs.berkeley.edu**

### Demonstration of Knowledge

<table>
<thead>
<tr>
<th>N = 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>
<tbody>
<tr>
<td><strong>IN</strong> 1. Food safety certification <strong>IN</strong> 2. Communicable disease: reporting, restrictions &amp; exclusions <strong>IN</strong> 3. No discharge from eyes, nose &amp; mouth <strong>IN</strong> 4. Proper eating, tasting, drinking or tobacco use <strong>IN</strong> 5. Hands clean &amp; properly washed; gloves properly used <strong>IN</strong> 6. Adequate hand washing facilities supplied &amp; accessible <strong>IN</strong> 7. Proper hot and cold holding temperatures <strong>IN</strong> 8. Time as a public health control; procedures &amp; records <strong>IN</strong> 9. Proper cooling methods <strong>IN</strong> 10. Proper cooking time &amp; temperatures <strong>IN</strong> 11. Proper reheating procedures for hot holding <strong>IN</strong> 12. Returned &amp; reserve of food <strong>IN</strong> 13. Food in good condition, safe &amp; unadulterated <strong>IN</strong> 14. Food contact surfaces: clean &amp; sanitized</td>
<td><strong>IN</strong></td>
<td><strong>N/O</strong></td>
<td><strong>N/A</strong></td>
<td><strong>COS</strong></td>
<td><strong>MAJ</strong></td>
</tr>
</tbody>
</table>

### Supervision

| 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 | \| 33. Non-food-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 | \| 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 | \| 45. Floors, walls & ceilings: built, maintained & cleaned | \| 46. No unapproved private homes, living or sleeping quarters | \| 47. Signs posted; last inspection report available | \| 48. Plan review | \| 49. Permits available | \| 50. Impoundment | \| 51. Permit suspension | \| 40. Wiping cloths: properly used & stored | \| 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 | \| 45. Floors, walls & ceilings: built, maintained & cleaned | \| 46. No unapproved private homes, living or sleeping quarters | \| 47. Signs posted; last inspection report available | \| 48. Plan review | \| 49. Permits available | \| 50. Impoundment | \| 51. Permit suspension | \| 40. Wiping cloths: properly used & stored | \| 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 | \| 45. Floors, walls & ceilings: built, maintained & cleaned | \| 46. No unapproved private homes, living or sleeping quarters | \| 47. Signs posted; last inspection report available | \| 48. Plan review | \| 49. Permits available | \| 50. Impoundment | \| 51. Permit suspension | \| 40. Wiping cloths: properly used & stored | \| 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 | \| 45. Floors, walls & ceilings: built, maintained & cleaned | \| 46. No unapproved private homes, living or sleeping quarters | \| 47. Signs posted; last inspection report available | \| 48. Plan review | \| 49. Permits available | \| 50. Impoundment | \| 51. Permit suspension | \| 40. Wiping cloths: properly used & stored | \| 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 | \| 45. Floors, walls & ceilings: built, maintained & cleaned | \| 46. No unapproved private homes, living or sleeping quarters | \| 47. Signs posted; last inspection report available | \| 48. Plan review | \| 49. Permits available | \| 50. Impoundment | \| 51. Permit suspension | \| 40. Wiping cloths: properly used & stored | \| 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 | \| 45. Floors, walls & ceilings: built, maintained & cleaned | \| 46. No unapproved private homes, living or sleeping quarters | \| 47. Signs posted; last inspection report available | \| 48. Plan review | \| 49. Permits available | \| 50. Impoundment | \| 51. Permit suspension | \| 40. Wiping cloths: properly used & stored | \| 41. Plumbing: proper backflow devices, leaks | \| 42. Garbage & refuse: properly disposed, facilities maintained | \| 43. Toilet facilities: properly constructed, supplied & cleaned | \| 44. Premise...
TEMPERATURE CONTROL

<table>
<thead>
<tr>
<th>Type of Food</th>
<th>Temp. (°F)</th>
<th>Process/ Holding Location</th>
<th>Food Discarded (amount)</th>
</tr>
</thead>
<tbody>
<tr>
<td>NOODLE SOUP</td>
<td>SS</td>
<td>COLD CASE</td>
<td></td>
</tr>
<tr>
<td>LETTUCE WRAP</td>
<td>SS</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CLOT FRUIT</td>
<td>SS</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

OBSERVATIONS & CORRECTIVE ACTIONS

1. Perishable pre-packaged foods on display in the grab-n-go case are at 55°F and above. Cooler air temp is at 50°F to 55°F on displayed thermometers.
   - Cold food shall be kept cold at 41°F or below.
   - Repair/service the cooler to maintain proper temps.
   - Discard perishable food on display after 4 hours and document this. **REPEAT VIOLATION**

2. Employee must wash hands at the designated hand sink in adjacent room before handling unpackaged food such as slicing bread loaves.

3. Provide paper towels at the hand sink and do not obstruct access to it with stored products or ladder.

4. Disposable gloves required if nail polish worn.

11/01/14 REINSPECTION