## FOOD FACILITY INSPECTION REPORT

### Date: 9/16/15
### Time In: 
### Time Out: 

**Facility Name:** Blue Ginger

**Address:** 2083 Shattuck Ave, Berkeley, CA 94704

**Permit #:** 723

**Exp. Date:** 6/30/18

**Permit Holder:** Julie Cervone

**Type of Inspection:** Routine

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<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>
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</thead>
</table>

### DEMONSTRATION OF KNOWLEDGE

1. Food safety certification

   **Food Safety Certification Name:** Don Carles

### EMPLOYEE HEALTH & HYGIENIC PRACTICES

2. Communicable disease: reporting, restrictions & exclusions

3. No discharge from eyes, nose & mouth

4. Proper eating, tasting, drinking or tobacco use

### PREVENTING CONTAMINATION BY HANDS

5. Hands clean & properly washed; gloves properly used

6. 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 & service of food

13. Food in good condition, safe & unadulterated

14. Food contact surfaces: clean & sanitized

### FOOD FROM APPROVED SOURCES

15. Food obtained from approved sources

16. Compliance with shell stock tags, condition & display

17. Compliance with Gulf Oyster Regulations

### CONFORMANCE WITH APPROVED PROCEDURES

18. Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan

### CONSUMER ADVISORY

19. Consumer advisory provided for raw/undercooked foods

### HIGHLY SUSCEPTIBLE POPULATIONS

20. Licensed health care facilities/public & private schools, prohibited foods not offered

### HOT WATER / COLD WATER

21. Hot & cold water available; hot temp. (°F)

   **Cold Temp. (°F):** 20

### LIQUID WASTE DISPOSAL

22. Sewage & wastewater properly disposed

### VERMIN

23. No rodents, insects, birds or animals

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**SUPERVISION**

24. Person in charge present & performs duties

**PERSONAL CLEANLINESS**

25. Personal cleanliness & hair restraints

**GENERAL FOOD SAFETY REQUIREMENTS**

26. Approved thawing methods used, frozen food

27. Food separated & protected

28. Fruits & vegetables washed

29. Toxic substances properly identified, stored & used

**FOOD STORAGE/ SERVICE/ DISPLAY**

30. Food storage containers identified

31. Consumer self-service

32. Food properly labeled & honestly presented

**EQUIPMENT/ UTENSILS/ 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

**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

**PERMANENT FOOD FACILITIES**

45. Floors, walls & ceilings: built, maintained & cleaned

46. No unapproved private homes/ living or sleeping quarters

**SIGNS/ REQUIREMENTS**

47. Signs posted; last inspection report available

**COMPLIANCE & ENFORCEMENT**

48. Plan review

49. Permits available

50. Impoundment

51. Permit suspension

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**See reverse side for the code sections and general requirements that correspond to each violation listed above.**

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**Received by (print):** Patrick Kamble

**Received by (signature):**

**Title:**

**Specialist (print):** Patrick Kamble

**Specialist (signature):**

**Phone:**

**REINSPECTION DATE:**

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**FOOD FACILITY INSPECTION REPORT**

**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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**OBSERVATIONS & CORRECTIVE ACTIONS**

1. Observed hand sanitizer in the soap dispenser at corner hand sink. Corrected by manager immediately - soap provided.
2. Ice scoop was on top of ice machine. Keep it in a clean and sanitary surface.

PKds 9/21/07

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