### Notes

Facility Address: Lawrence Berkeley National Laboratory  
1 Cyclotron Rd, Berkeley, CA 94720

Mobile Food Truck was issued a score of 93 (PASS) during a routine inspection conducted on 01/14/2022.

Major/minor violations (Critical Risk Factors) directly relate to the transmission of foodborne illness. The presence of a major violation poses a health hazard and warrants immediate correction and may require closure of the food facility. These violations are numbered 1-23.

General Retail Practice violation means a violation of an approved practice that does not pose an imminent health hazard, but does warrant correction. These violations are numbered 24-48.

— Muzna Rauf

### Employee Health, Hygiene, & Knowledge *

1a. Demonstration of knowledge

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>No violations observed at the time of the inspection.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>Compliant</td>
</tr>
</tbody>
</table>

1b. Food safety certification

| Public Comments: | Food Safety Certification Name: Justin Nguyen  
Expiration Date: 03/18/2022 |
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>Compliant</td>
</tr>
</tbody>
</table>
### 2. Communicable disease; reporting, restrictions & exclusions

- **Public Comments:** No violations observed at the time of the inspection.
- **Inspector:** Muzna Rauf
- **Status:** Compliant

### 3. No discharge from eyes, nose, and mouth

- **Public Comments:** No violations observed at the time of the inspection.
- **Inspector:** Muzna Rauf
- **Status:** Compliant

### 4. Proper eating, drinking, or tobacco use

- **Public Comments:** No violations observed at the time of the inspection.
- **Inspector:** Muzna Rauf
- **Status:** Compliant

### Preventing Contamination by Hands *

### 5. Hands clean and properly washed; proper glove use

- **Public Comments:** No violations observed at the time of the inspection.
- **Inspector:** Muzna Rauf
- **Status:** Compliant

### 6. Adequate hand washing sink: supplied and accessible

- **Public Comments:** No violations observed at the time of the inspection.
- **Inspector:** Muzna Rauf
- **Status:** Compliant

### Time & Temperature Relationship *

### 7. Proper hot and cold holding temperatures
No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

8. Time as public health control; procedures and records

Public Comments:
Inspector: Muzna Rauf
Status: N/A

9. Proper cooling methods

Public Comments:
Inspector: Muzna Rauf
Status: N/O

10. Proper cooking time and temperature

Public Comments:
Inspector: Muzna Rauf
Status: N/O

11. Proper reheating procedures for hot holding

Public Comments:
Inspector: Muzna Rauf
Status: N/O

Protection from Contamination

12. Returned and re-service of food

Public Comments:
Inspector: Muzna Rauf
Status: N/O

13. Food in good condition; safe and unadulterated
14. Food contact surface; clean and sanitized

Public Comments: Observed slightly deteriorated and black discolored cutting board at the sandwich prep cooler. As per operator, the cutting board is cleaned daily but sanitized every few days. Person in charge instructed to have all cutting board surfaces properly cleaned and sanitized daily especially when changing from raw food of animal origin to ready to eat food, between species of raw food of animal origin, between unwashed produce and potentially hazardous food.

Action Plan: California Retail Food Code §114097. All food contact surfaces shall be clean and sanitized at all times. Correct Immediately.

California Retail Food Code §114117. All equipment and/or utensils in contact with potentially hazardous foods shall be cleaned and sanitized at least once every 4 hours. Correct Immediately.

California Retail Food Code §114099.6. Manual chemical sanitization shall only take place in one of three ways:
1. Equipment and utensils shall be in contact with a chlorine solution at 100ppm for a minimum of 30 seconds.
2. Equipment and utensils shall be in contact with an iodine solution at 25ppm for a minimum of 60 seconds.
3. Equipment and utensils shall be in contact with a quaternary ammonia solution at 200ppm for a minimum of 60 seconds.

Correct Immediately.

Tags: Major Violation (4 points)
Inspector: Muzna Rauf
Status: Not Resolved

Food From Approved Sources *

15. Food obtained from approved source

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

16. Compliance with shell stock tags, conditions, display
17. Compliance with Gulf Oyster Regulations

Public Comments:
Inspector: Muzna Rauf
Status: N/A

18. Compliance with variance, specialized process & HACCP

Public Comments:
Inspector: Muzna Rauf
Status: N/A

19. Consumer advisory provided for raw/undercooked food

Public Comments:
Inspector: Muzna Rauf
Status: N/A

20. License health care facilities/public and private schools: prohibited food not offered

Public Comments:
Inspector: Muzna Rauf
Status: N/A

21 a. Hot water available

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

Water at 3-compartment warewash sink measured at 120 degrees F and above.
Water at handwash sink measured at 100 degrees F and above.
21 b. Water available

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

22. Sewage and wastewater properly disposed

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

23. No insect, rodent, birds or animals present

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

General Retail Factors 3 *

24. Person in charge present and performs duties

Public Comments: 
Inspector: Muzna Rauf
Status: Compliant

25. Personal cleanliness and hair restraints

Public Comments: 
Inspector: Muzna Rauf
Status: Compliant

26. Approved thawing methods used, frozen food

Public Comments: 
Inspector: Muzna Rauf
Status: Compliant
27. Food separated and protected

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

28. Washing fruits and vegetables

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

29. Toxic substances & automotive equipment

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

30. Food storage; food storage containers identified

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

31. Consumer self service

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

32. Food properly labeled and honestly presented

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

33. Nonfood-contact surfaces clean
Observed the following:
1) Heavy accumulation of grease around the handles of the fryer baskets.
2) Accumulation of grease and old food debris on the surface of the stove.

Action Plan: California Retail Food Code §114115(c). Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Correct within 1 week.

Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

34. Warewashing sink: installed, maintained, used; test equipment

Public Comments:  
Inspector: Muzna Rauf
Status: Compliant

35. Equipment/utensils approved; installed; good repair; capacity

Public Comments:  
1) Non-operational ATOSTA cooler, currently holding only water bottles and soda cans. Operator instructed not to places any potentially hazardous materials inside the cooler until it is fixed.
2) Slightly deteriorated and black discolored cutting board at the sandwich prep cooler.

Action Plan: California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair. Equipment must be repaired and in use or removed from the facility. Correct within 2 weeks.

California Retail Food Code §114130.3 & 114177. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. Correct within 1 week.

Repair or Replace all badly deteriorated and discolored cutting boards.

Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

36. Equipment, utensils and linens: storage and use

Public Comments:  
Inspector: Muzna Rauf
Status: Compliant
37. Adequate ventilation and lighting; designated areas, use

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

38. Thermometers provided and accurate

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

39. Wiping cloths; properly used and stored

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

40. Plumbing, fixtures, equipment

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

41. Refuse / Premises/ Janitorial / Exterior and surrounding area sanitary

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

42. Restroom facilities

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

43. Cleaning & servicing
44. Floors, walls and ceiling: properly built, maintained and clean

Public Comments:  Observed old food debris and buildup of dirt on the floor of the food truck.
Action Plan:  Walls / ceilings shall have durable, smooth, non-absorbent, and washable surfaces. All floor surfaces shall be approved, smooth, durable and made of non-absorbent material that is easily cleanable. Approved base coving shall be provided in all areas and where food is stored in original unopened containers. All food facilities shall be kept clean and in good repair. (114257, 114301, 114321)

Maintain all floors clean and free of dirt, food debris, grease, mold, water, and dead insects.

Tags:  General Retail Violation (1 point)
Inspector:  Muzna Rauf
Status:  Not Resolved

45. Signs posted; last inspection report available

Public Comments:
Inspector:  Muzna Rauf
Status:  Compliant

46. Permits available

Public Comments:
Inspector:  Muzna Rauf
Status:  Compliant

47. Impoundment/VC&D

Public Comments:
Inspector:  Muzna Rauf
Status:  Compliant

48. Compliance with safety requirements, fire extinguisher & lights shatter proof
Public Comments:
Inspector: Muzna Rauf
Status: Compliant

49. Compliance with water heater Requirements (3 gallon)

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

50. Location of compressors

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

51. Identification of owner

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

52. Cleaning & servicing

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

53. Compliance with height and width of occupied areas

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

54. Mobile water & waste water tanks installed
Permit Suspension *

55. Permit Suspension

Public Comments:  
Inspector: Muzna Rauf  
Status: Compliant

Increased Risk to Public Health *

56. Multiple Major Critical Risk Violations / Increased Risk to Public Health

Public Comments:  
Inspector: Muzna Rauf  
Status: Compliant

Inspection Score *

57. Score

Public Comments:  
Facility Score = 93  
PASS - 80 to 100  
CONDITIONAL PASS - 75 to 79  
FAIL - < 75 (facility will be closed, notice of closure posted, health permit suspended; re-inspection will be scheduled when violations are abated).

Inspector: Muzna Rauf  
Status: Compliant