

# 3-3-3 Fusion

## UCB Routine Inspection - Mobile Food

|                         |                  |            |
|-------------------------|------------------|------------|
| Managers                | Inspection Date  | Status     |
| Not Assigned            | Jan 14, 2022     | Sent To RP |
| Inspection Contributors | Report Sent Date | Done Date  |
| Muzna Rauf              | Jan 19, 2022     |            |
| Reference ID            |                  |            |

## 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

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

### 1b. Food safety certification

Public Comments: Food Safety Certification Name: Justin Nguyen  
Expiration Date: 03/18/2022  
Inspector: Muzna Rauf  
Status: Compliant

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## 2. Communicable disease; reporting, restrictions & exclusions

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

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## 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 \*

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### 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

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### 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 \*

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### 7. Proper hot and cold holding temperatures

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

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## 8. Time as public health control; procedures and records

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

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## 9. Proper cooling methods

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

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## 10. Proper cooking time and temperature

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

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## 11. Proper reheating procedures for hot holding

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

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## Protection from Contamination <sup>1</sup> \*

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### 12. Returned and re-service of food

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

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### 13. Food in good condition; safe and unadulterated

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

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## 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

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## 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

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### 16. Compliance with shell stock tags, conditions, display

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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## 17. Compliance with Gulf Oyster Regulations

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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## Additional Risk Factors \*

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### 18. Compliance with variance, specialized process & HACCP

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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### 19. Consumer advisory provided for raw/undercooked food

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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### 21 a. Hot water available

Public Comments: No violations observed at the time of the inspection.

Water at 3-compartment warewash sink measured at 120 degrees F and above.

Water at handwash sink measured at 100 degrees F and above.

Inspector: Muzna Rauf

Status: Compliant

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## 21 b. Water available

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

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## 22. Sewage and wastewater properly disposed

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

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## 23. No insect, rodent, birds or animals present

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

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## General Retail Factors 3 \*

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### 24. Person in charge present and performs duties

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 25. Personal cleanliness and hair restraints

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 26. Approved thawing methods used, frozen food

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 27. Food separated and protected

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 28. Washing fruits and vegetables

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 29. Toxic substances & automotive equipment

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 30. Food storage; food storage containers identified

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 31. Consumer self service

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 32. Food properly labeled and honestly presented

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 33. Nonfood-contact surfaces clean

Public Comments: 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: Observed the following:  
1) Non-operational ATOSTA cooler, currently holding only water bottles and soda cans. Operator instructed not to place 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



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### 37. Adequate ventilation and lighting; designated areas, use

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 38. Thermometers provided and accurate

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 39. Wiping cloths; properly used and stored

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 40. Plumbing, fixtures, equipment

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 42. Restroom facilities

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 43. Cleaning & servicing

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 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

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#### 45. Signs posted; last inspection report available

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 46. Permits available

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 47. Impoundment/VC&D

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 48. Compliance with safety requirements, fire extinguisher & lights shatter proof

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 49. Compliance with water heater Requirements (3 gallon)

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 50. Location of compressors

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 51. Identification of owner

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 52. Cleaning & servicing

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 53. Compliance with height and width of occupied areas

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 54. Mobile water & waste water tanks installed

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

## Permit Suspension \*

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### 55. Permit Suspension

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

## Increased Risk to Public Health \*

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

## Inspection Score \*

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### 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