Bear Market (Residence Hall Unit 3)

UCB Routine Inspection - Food

Current Managers: Ronnie Persons, William Mcconnico

Inspection Date: Nov 29, 2023

Inspection Contributors: Muzna Rauf

Notes

Facility was issued a score of 98 (PASS) during a routine inspection conducted on 11/29/23.

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: Ronnie Persons Jr
- Expiration Date: 5/19/26
- Inspector: Muzna Rauf
- Status: Compliant
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

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 facilities: supplied and accessible

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

Preventing Contamination by Hands *

7. Proper hot and cold holding temperatures

Time & Temperature Relationship *
No violations observed at the time of the inspection.

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<th>Public Comments:</th>
<th>Inspector: Muzna Rauf</th>
<th>Status: Compliant</th>
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### 8. Time as public health control; procedures and records

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<tr>
<th>Public Comments:</th>
<th>Inspector: Muzna Rauf</th>
<th>Status: N/A</th>
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### 9. Proper cooling methods

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<tr>
<th>Public Comments:</th>
<th>Inspector: Muzna Rauf</th>
<th>Status: N/A</th>
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### 10. Proper cooking time and temperature

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<tr>
<th>Public Comments:</th>
<th>Inspector: Muzna Rauf</th>
<th>Status: N/A</th>
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### 11. Proper reheating procedures for hot holding

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<th>Public Comments:</th>
<th>Inspector: Muzna Rauf</th>
<th>Status: N/A</th>
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### Protection from Contamination *

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

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<th>Inspector: Muzna Rauf</th>
<th>Status: Compliant</th>
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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

14. Food contact surface; clean and sanitized

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

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

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

17. Compliance with Gulf Oyster Regulations

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

Additional Risk Factors *

18. Compliance with variance, specialized process & HACCP
19. Consumer advisory provided for raw/undercooked food

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

21 a. Hot water available

21 b. Water available

22. Sewage and wastewater properly disposed

23. No insect, rodent, birds or animals present
General Retail Factors * 2

24. Person in charge present and performs duties

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

25. Personal cleanliness and hair restraints

Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

26. Approved thawing methods used, frozen food

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

27. Food separated and protected

Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

28. Washing fruits and vegetables

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

29. Toxic substances properly identified, stored and used
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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

34. Warewash facilities: installed, maintained, used; test equipment

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

35. Equipment/utensils approved; installed; good repair; capacity
Observed non-operational temperature dial outside cooler walk-in cooler 65.

Public Comments: California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair.

Action Plan: General Retail Violation (1 point)

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

36. Equipment, utensils and linens: storage and use

Public Comments: Muzna Rauf

Inspector: Muzna Rauf

Status: Compliant

37. Vending machines

Public Comments: Muzna Rauf

Inspector: Muzna Rauf

Status: N/A

38. Adequate ventilation and lighting; designated areas, use

Public Comments: Observed two non-operational light inside walk-in refrigerator 65.

Action Plan: California Retail Food Code §114252. In every room and area in which any food is prepared, manufactured, processed, or prepackaged, or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided to produce the following light intensity, while the area is in use:
(a) At least 10 foot candles for the following:
(1) At a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas.
(3) Inside equipment, such as reach-in or under-the-counter refrigerators.
Correct within 1 week.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

39. Thermometers provided and accurate
40. Wiping cloths; properly used and stored

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

41. Plumbing; fixtures, backflow devices, drainage

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

42. Garbage and refuse properly disposed; facilities maintained

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

44. Premises; personal/cleaning items; vermin proofing

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

45. Floors, walls and ceiling: properly built, maintained and clean
46. No unapproved sleeping quarters

 Inspector: Muzna Rauf
 Status: Compliant

47. Signs posted; last inspection report available

 Inspector: Muzna Rauf
 Status: Compliant

48. Permits available

 Inspector: Muzna Rauf
 Status: Compliant

49. Compliance with Plan review requirements

 Inspector: Muzna Rauf
 Status: Compliant

50. Samples Collection

 Inspector: Muzna Rauf
 Status: Compliant

51. Impoundment/VC&D
52. Permit Suspension

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

54. Score

Public Comments: Facility Score = 98

- 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