

# Berkeley Catering

UCB Routine Inspection - Food

Current Managers

Carlos Sanchez, Galen Vasquez

Inspection Date

Mar 27, 2024

Inspection Contributors

Muzna Rauf

Inspection Resolvers

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## Notes

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Facility was issued a score of 96% (Grade A) during a routine inspection conducted on 03/27/24.

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 \*

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### 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 Manager Certification Name: Carlos Sanchez  
Expiration Date: 07/28/2028

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

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## Preventing Contamination by Hands \* 1

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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 facilities: supplied and accessible

Public Comments: Observed non-functional paper towel dispenser next to the handwash sink. Staff has placed the single use paper towels next to the side of the sink for use.

Action Plan: California Retail Food Code §113953.2. A handwashing facility shall be provided with the following in dispensers at, or adjacent to, each handwashing facility:  
(a) Handwashing cleanser.  
(b) Sanitary single-use towels or a heated-air hand drying device.  
Dispensers shall be maintained in good repair.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Not Resolved

Incident Attachments:

Images:



## Time & Temperature Relationship \*

### 7. Proper hot and cold holding temperatures

Public Comments: 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/O

### 9. Proper cooling methods

Public Comments:

Inspector: Muzna Rauf

Status: N/O

### 10. Proper cooking time and temperature

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

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## 11. Proper reheating procedures for hot holding

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

## Protection from Contamination \*

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

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

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

## Food From Approved Sources \*

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### 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 \* 2

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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: N/O

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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: N/O

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## 29. Toxic substances properly identified, stored and used

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: N/A

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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:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 36. Equipment, utensils and linens: storage and use



Public Comments: Observed plastic cup being used as dispensing utensil inside bulk storage container holding gluten free flour.

Action Plan: California Retail Food Code §114119. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in the following manner:  
(a) Except as specified under subdivision (b), in the food with their handles above the top of the food and the container.  
(b) In food that is not potentially hazardous, with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon.

California Retail Food Code §114367.1.

(10) Requirements pertaining to the characteristics, construction, and multiuse of food-contact and nonfood-contact surfaces, as specified in Sections 114130.3 and 114130.4, provided that food contact surfaces are smooth, easily cleanable, and in good repair.

Ensure approved scooping utensils are being used in bulk food storage containers. Correct immediately.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

Incident Attachments:

Images:



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## 37. Vending machines

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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

Public Comments: Observed the following

- 1) One non-operational light in the walk-in freezer by the loading dock.
- 2) One non-operational light under the mechanical exhaust hood.
- 3) Accumulation of grease and dust on the hood filters and the fire suppression lines above the fryer and stove.

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.

California Retail Food Code §114149.2. All mechanical intake and exhaust air ducts shall be clean and filters shall be routinely changed to prevent the contamination of food.

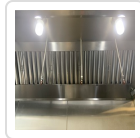
Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

Incident Attachments:

Images:



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### 39. Thermometers provided and accurate

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 41. Plumbing; fixtures, backflow devices, drainage

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 42. Garbage and refuse properly disposed; facilities maintained

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 44. Premises; personal/cleaning items; vermin proofing

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 45. Floors, walls and ceiling: properly built, maintained and clean

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 46. No unapproved sleeping quarters

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 48. Permits available

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 49. Compliance with Plan review requirements

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 50. Samples Collection

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 51. Impoundment/VC&D

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 52. Permit Suspension

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### Increased Risk to Public Health \*

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

# Inspection Score \*

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## 54. Score

Public Comments: Facility Grade = A

Grade A - 90 to 100% (Generally superior in food handling practices and overall food facility maintenance).

Grade B - 80 to 89% (Generally good in food handling practices and overall food facility maintenance).

Grade C - 70 to 79% (Generally acceptable in food handling practices & overall general food facility maintenance).

Score - 0 to 69% (Poor in food handling practices and overall general food facility maintenance).

All food facilities that have a critical violation may be subject to closure regardless of the score received on the inspection report. Food facilities that score below seventy percent (70%) twice within a twelve (12) month period are subject to closure and further legal action.

When a facility is closed, a notice of closure will be posted on the entrance door that will state reason(s) for closure. The sign must remain posted until the facility is reopened by the inspector. Health permit will be suspended upon closure; re-inspection will be scheduled when violations are abated.

Inspector: Muzna Rauf

Status: Compliant