Cal Dining Eateries (Martin Luther King, Jr. Building - 1st floor)

UCB Routine Inspection - Food

Current Managers: Andrew Fan, Jason Maddy, Laquetta Riley, Sunil Chacko
Inspection Date: Sep 1, 2023

Inspection Contributors: Muzna Rauf

Inspection Resolvers: Jason Maddy, Laquetta Riley

Notes

Facility was issued a score of 93 (PASS) during a routine inspection conducted on 09/01/2023.

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. Demonstartion of knowledge

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

1b. Food safety certification
Manager and Head Chef are currently in the process of renewing their Food Safety Manager Certificates.

(a) Food facilities that prepare, handle, or serve nonprepackaged potentially hazardous food, except temporary food facilities, shall have an owner or employee who has successfully passed an approved and accredited food safety certification examination as specified in Sections 113947.2 and 113947.3. There shall be at least one food safety certified owner or employee at each food facility. No certified person at a food facility may serve at any other food facility as the person required to be certified pursuant to this subdivision. The certified owner or employee need not be present at the food facility during all hours of operation.

Correct within 30 days.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf
Status: Resolved

Resolution:

Resolved Update
Resolved on Sep 5, 2023
Updated by Jason Maddy on Sep 5, 2023
GM Maddy and Chef Fan is serv safe certified. AGM Riley is pending.

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
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 facilities: 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

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
10. Proper cooking time and temperature

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

11. Proper reheating procedures for hot holding

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

Protection from Contamination * 1

12. Returned and re-service of food

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

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: Observed the following:
1) Pink/black residue along the inside panel of the ice machine at the Ladle and Leaf station. Pink/black residue not in direct contact with the ice.
2) Black residue along the inside panel of the ice machine at the Monsoon Kitchen station. Black residue not in direct contact with the ice.

Action Plan: California Retail Food Code §114095. All food facilities in which food is prepared or in which multiservice utensils and equipment are used shall provide manual methods to effectively clean and sanitize utensils as specified in Section 114099.

California Retail Food Code §114097. Equipment food-contact surfaces and multiservice utensils shall be effectively washed to remove or completely loosen soils by the use of manual or mechanical methods necessary.

California Retail Food Code §114099.6. Manual sanitization shall be accomplished in the final sanitizing rinse by one of the following:
(a) Immersion for at least 30 seconds where the water temperature is maintained at 171 degrees Fahrenheit or above.
(b) The application of sanitizing chemicals by immersion, manual swabbing, or brushing, using one of the following solutions:
   (1) Contact with a solution of 100 ppm available chlorine solution for at least 30 seconds.
   (2) Contact with a solution of 25 ppm available iodine for at least one minute.
   (3) Contact with a solution of 200 ppm quaternary ammonium for at least one minute.

Tags: Minor Violation (2 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**

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

**17. Compliance with Gulf Oyster Regulations**
Additional Risk Factors *

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
Observed hot water temperature at the 3-compartment warewash sink next to the Ladle and Leaf station measuring at 114 degrees F. Hot water unable to rise to 120 degrees and above at the end of the inspection. Hot water temperature at the second 3-compartment warewash sink next to the Monsoon Kitchen station measuring at 120 degrees and above.

Reinspection to check for compliance scheduled for 9/8/23.

California Retail Food Code §114192(a). Hot water shall be supplied at a minimum temperature of at least 120 degrees F measured from the faucet of warewash sinks, food prep sinks, and janitorial sinks. Hot water measured below 100 degrees F throughout the food facility will result in closure. Correct immediately.

Source of the low temp was determined and a policy has been put in place to prevent a reoccurrence.

No violations observed at the time of the inspection.

No violations observed at the time of the inspection.

No violations observed at the time of the inspection.

General Retail Factors * 1
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 properly identified, stored and used

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

30. Food storage; food storage containers identified
31. Consumer self service

32. Food properly labeled and honestly presented

33. Nonfood-contact surfaces clean

Public Comments: Observed accumulation of dust on the fan guards located inside the walk-in cooler.
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. Warewash facilities: installed, maintained, used; test equipment

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

36. Equipment, utensils and linens: storage and use
37. Vending machines

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

38. Adequate ventilation and lighting; designated areas, use

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

39. Thermometers provided and accurate

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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
43. Toilet facilities: properly constructed, supplied, cleaned

44. Premises; personal/cleaning items; vermin proofing

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

46. No unapproved sleeping quarters

47. Signs posted; last inspection report available

48. Permits available
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**49. Compliance with Plan review requirements**

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**50. Samples Collection**

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**51. Impoundment/VC&D**

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**52. Permit Suspension**

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**Increased Risk to Public Health**

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

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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