

# 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

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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, Hygeine, & Knowledge \*

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### 1a. Demonstartion of knowledge

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

Inspector: Muzna Rauf

Status: Compliant

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### 1b. Food safety certification

Public Comments: Food Safety Manager Certification Name: Laquetta Riley  
Expiration Date: 01/11/2023

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

Action Plan: California Retail Food Code §113947.1.  
(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.

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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

### 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 \*

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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

### 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

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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: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

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## Protection from Contamination \* 1

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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: 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:  
Inspector: Muzna Rauf  
Status: N/A

### 17. Compliance with Gulf Oyster Regulations

Public Comments:

Inspector: Muzna Rauf

Status: N/A

## Additional Risk Factors \*

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### 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: 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.

Action Plan: 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.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Resolved

Resolution:

**Resolved** Update

Resolved on Sep 7, 2023

Updated by Laquetta Riley on Sep 7, 2023

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

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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 \* 1

## 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 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: 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 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

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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:

Inspector: Muzna Rauf

Status: Compliant

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### 37. Vending machines

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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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 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