

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

UCB Routine Inspection - Food

Current Managers

Andrew Fan, Jason Maddy,
Matthew Rasmussen, Qwanisha Stokes,
Sunil Chacko

Inspection Date

Dec 2, 2024

Inspection Contributors

Muzna Rauf

Inspection Resolvers

Andrew Fan

Notes

Facility was issued a score of 93% (Grade A) during a routine inspection conducted on 12/02/24.

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 *

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: Andrew Fan
Expiration Date: 9/5/28
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

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

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

11. Proper reheating procedures for hot holding

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

Protection from Contamination *

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 soiled dirty towel stored on top of the yellow cutting board. Cutting board not being used at the time of the inspection.

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.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Resolved

Resolution:

Resolved Update

Resolved on Dec 12, 2024

Updated by Andrew Fan on Dec 12, 2024

Board was taken to potwash, towel placed in laundry hamper. Staff are being reminded daily of proper sanitation procedures

Incident Attachments:

Images:



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

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: 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

21 b. Water available

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

Inspector: Muzna Rauf

Status: Compliant

22. Sewage and wastewater properly disposed

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

Inspector: Muzna Rauf

Status: Compliant

23. No insect, rodent, birds or animals present

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

Inspector: Muzna Rauf

Status: Compliant

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: Observed the following:

- 1) Frozen quinoa thawing at room temperature on a mobile sheet pan rack. Instructed person in charge to move quinoa to walk-in cooler for thawing.
- 2) Frozen cooked shrimps soaked in water for thawing purposes. Instructed person in charge to ensure staff thaws frozen food items submerged under running water of 70 degrees or less.

Action Plan: California Retail Food Code §114020. Thawing shall occur in one of four approved ways only:

- 1.) Food may be thawed in a refrigeration unit at or below 41° F.
- 2.) Food may be thawed submerged under running water at or below 70°F for 2 hours or less.
- 3.) Food may be thawed in a microwave, to be immediately followed by cooking.
- 4.) Food may be thawed as a part of the cooking process.

Correct immediately.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Resolved

Resolution:

Resolved Update

Resolved on Jan 17, 2025

Updated by Andrew Fan on Jan 17, 2025

Proper thawing procedures have been covered multiple times in shift meetings. Further violations will result in write-ups for the responsible employee.

more ...

Incident Attachments:

Images:



27. Food separated and protected

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

28. Washing fruits and vegetables

Public Comments:

Inspector: Muzna Rauf

Status: N/O

29. Toxic substances properly identified, stored and used

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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: Observed the following:

- 1) Dirty door gasket to Continental freezer holding gelato.
- 2) Gelato containers stored on top of dirty sheet pans inside the Continental freezer.

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: Resolved

Resolution:

Resolved Update

Resolved on Dec 12, 2024

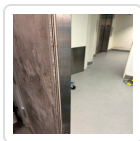
Updated by Andrew Fan on Dec 12, 2024

Dirty sheet pans replaced, gasket cleaned

more ...

Incident Attachments:

Images:



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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

36. Equipment, utensils and linens: storage and use

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

37. Vending machines

Public Comments:

Inspector: Muzna Rauf

Status: N/A

38. Adequate ventilation and lighting; designated areas, use

Public Comments: One non-functioning light inside the walk-in freezer.

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: In Progress

Resolution:

In Progress Update

Updated by Andrew Fan on Dec 12, 2024

Requested light bulb replacement

#SUFMO Ticket #00204159

Incident Attachments:

Images:



Discussions

39. Thermometers provided and accurate

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

40. Wiping cloths; properly used and stored

Public Comments: Observed two soiled wiping cloths stored on top of the food prep counters.

Action Plan: California Retail Food Code §114185.1(b). All wiping cloths used repeatedly prior to laundering shall be stored in an approved sanitizing solution when not in use. Correct Immediately.

California Retail Food Code §114185.1(e). Working containers of sanitizing solutions for storage of in-use wiping cloths shall be used in a manner to prevent contamination of food, equipment, utensils, linens, or single-use articles.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Resolved

Resolution:

Resolved Update

Resolved on Jan 17, 2025

Updated by Andrew Fan on Jan 17, 2025

Issue has been discussed repeatedly in preshifts

more ...

Incident Attachments:

Images:



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: Observed the following:

- 1) Employee purse stored on top of the prep table. Instructed employee to remove bag at the time of the inspection.
- 2) Employee phone and speakers stored on top of the prep table while he was preparing food. Instructed employee to remove all personal items from the prep station at the time of the inspection.

Action Plan: California Retail Food Code §114256.1. No person shall store clothing or personal effects in any area used for the storage and preparation of food. Correct immediately.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Corrected on Site

Incident Attachments:

Images:



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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

46. No unapproved sleeping quarters

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

47. Signs posted; last inspection report available

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

48. Permits available

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

49. Compliance with Plan review requirements

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

50. Samples Collection

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

51. Impoundment/VC&D

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

52. Permit Suspension

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

Increased Risk to Public Health *

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

Inspection Score *

54. Grade

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