

Bowles Hall Dining Commons (Bowles Hall)

UCB Routine Inspection - Food

Current Managers	Inspection Date	Status
Not Assigned	Feb 2, 2026	Sent To RP
Inspection Contributors	Report Sent Date	Done Date
Vincent Hawkins	Feb 2, 2026	
Inspection Resolvers	Reference ID	
-		

Notes

I met Kitchen capable Manager Neil Waggitt who escorted me around the facility. Neil's ServSafe certification expires on 08/30/2028. I observed a mostly clean facility. There is a concrete floor in the preparation area and the food storage area. The concrete floor does not meet the standard of clean, and non-absorbent. A concrete floor is a "sub-floor." To meet today's Cal Code, a flooring product would need to be installed, such as quarry tile, certain approved linoleum, or epoxy pour flooring.

– Vincent Hawkins

Employee Health, Hygeine, & Knowledge *

1a. Demonstartion of knowledge

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

1b. Food safety certification

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

2. Communicable disease; reporting, restrictions & exclusions

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

3. No discharge from eyes, nose, and mouth

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

4. Proper eating, drinking, or tobacco use

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

Preventing Contamination by Hands *

5. Hands clean and properly washed; proper glove use

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

6. Adequate hand washing facilities: supplied and accessible

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

Time & Temperature Relationship * 1

7. Proper hot and cold holding temperatures

Public Comments: The casseroles set out in the steam tables being served were at 118 degrees Fahrenheit. They should be 135 degrees Fahrenheit or hotter.

Private Comments:

Action Plan: California Retail Food Code §113996(a). Except during preparation, cooking, cooling, transportation to or from a retail food facility for a period of less than 30 minutes, or when time is used as the public health control as specified under Section 114000, or as otherwise provided in this section, potentially hazardous food shall be maintained at or above 135°F, or at or below 41°F.

Tags: Major Violation (4 points)

Inspector: Vincent Hawkins

Status: Not Resolved

Due Date: Feb 16, 2026 (Due in 4 days)

8. Time as public health control; procedures and records

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

9. Proper cooling methods

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

10. Proper cooking time and temperature

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

11. Proper reheating procedures for hot holding

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

Protection from Contamination * 1

12. Returned and re-service of food

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

13. Food in good condition; safe and unadulterated

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

14. Food contact surface; clean and sanitized

Public Comments: I observed a small amount of yeast or mold growth inside the interior surfaces of the ice machine. Clean and sanitize these interior surfaces.

Private Comments:

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.

California Retail Food Code §114099.6. Manual chemical sanitization shall only take place in one of three ways:

- 1. Equipment and utensils shall be in contact with a chlorine solution at 100ppm for a minimum of 30 seconds.
- 2. Equipment and utensils shall be in contact with an iodine solution at 25ppm for a minimum of 60 seconds.
- 3. Equipment and utensils shall be in contact with a quaternary ammonia solution at 200ppm for a minimum of 60 seconds.

Correct Immediately.

Tags: Minor Violation (2 points)

Inspector: Vincent Hawkins

Status: Not Resolved

Due Date: Feb 16, 2026 (Due in 4 days)

Food From Approved Sources *

15. Food obtained from approved source

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

16. Compliance with shell stock tags, conditions, display

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

17. Compliance with Gulf Oyster Regulations

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

Additional Risk Factors *

18. Compliance with variance, specialized process & HACCP

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

19. Consumer advisory provided for raw/undercooked food

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

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

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

21 a. Hot water available

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

21 b. Water available

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

22. Sewage and wastewater properly disposed

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

23. No insect, rodent, birds or animals present

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

General Retail Factors * 1

24. Person in charge present and performs duties

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

25. Personal cleanliness and hair restraints

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

26. Approved thawing methods used, frozen food

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

27. Food separated and protected

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

28. Washing fruits and vegetables

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

29. Toxic substances properly identified, stored and used

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

30. Food storage; food storage containers identified

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

31. Consumer self service

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

32. Food properly labeled and honestly presented

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

33. Nonfood-contact surfaces clean

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

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

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

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

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Public Comments: The light inside the 2 door Traulsen unit has burned out and was removed. Replace the missing bulb.

Private Comments:

Action Plan: California Retail Food Code §114130.4. Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material that allows easy cleaning and to facilitate maintenance and free of unnecessary ledges, projections, and crevices to allow for easy cleaning and to facilitate maintenance. Correct within 2 weeks.

California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair. Equipment must be repaired and in use or removed from the facility. Correct within 2 weeks.

Ensure door gaskets are in good repair, free of cracks, tears or holes and have a tight fit seal.

California Retail Food Code §114130(b). All new and replacement food-related and utensil-related equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program. When current equipment is in need of replacement, the equipment must be replaced with restaurant grade ANSI/NSF approved equipment. Correct at equipment replacement. Facility must obtain approval from Environmental Health prior to replacing equipment.

California Retail Food Code §114130.3& 114177. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. Correct within 1 week.

California Retail Food Code §114153. Equipment for cooling and heating food and for holding cold and hot food shall be sufficient in number and capacity to ensure proper food temperature control during transportation and operation as specified in Section 113996.

California Retail Food Code §114130.1 & 114130.3. Food contact surfaces shall be constructed of materials which shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food. They shall be safe, durable, corrosion-resistant, smooth, nonabsorbent, and easily cleanable. Correct immediately.

Inspector: Vincent Hawkins

Status: Not Resolved

Due Date: Feb 16, 2026 (Due in 4 days)

36. Equipment, utensils and linens: storage and use

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

37. Vending machines

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

38. Adequate ventilation and lighting; designated areas, use

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

39. Thermometers provided and accurate

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

40. Wiping cloths; properly used and stored

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

41. Plumbing; fixtures, backflow devices, drainage

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

42. Garbage and refuse properly disposed; facilities maintained

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

44. Premises; personal/cleaning items; vermin proofing

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

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

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

46. No unapproved sleeping quarters

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

47. Signs posted; last inspection report available

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

48. Permits available

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

49. Compliance with Plan review requirements

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

50. Samples Collection

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

51. Impoundment/VC&D

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

52. Permit Suspension

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

Increased Risk to Public Health *

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

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

Inspection Score * 1

54. Grade

Public Comments: Points taken off of the total score were 4 plus 2 totaling 94 %
Keep up the good work.

Private Comments:

Action Plan: Facility Grade = 94

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: Vincent Hawkins

Status: Not Resolved