

Brown's California Café (Genetics & Plant Biology Building)

UCB Routine Inspection - Food

Current Managers	Inspection Date	Status
Andrew Fan, David Bell, Jason Maddy, Kristen Scott, Matthew Rasmussen	Mar 4, 2026	Sent To RP
Inspection Contributors	Report Sent Date	Done Date
Vincent Hawkins	Mar 4, 2026	
Inspection Resolvers	Reference ID	
-		

Notes

I met kitchen manager David Bell who escorted me around the facility. I was shown valid ServSafe certification for workers.

– Vincent Hawkins

Employee Health, Hygiene, & Knowledge *

1a. Demonstration 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 *

7. Proper hot and cold holding temperatures

Public Comments: The walk in unit was at 47 degrees Fahrenheit when it should be at 41 degrees or colder. This may have been due to frequent use today or frequently opened.

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Public Comments: The sanitizer solution in the wipe down bucket was too strong at 500 ppm or stronger. The was corrected on site. make the sanitizer check strips available to workers and make sure they know how to check the concentration of sanitizer.

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.

Inspector: Vincent Hawkins

Status: Not Resolved

Due Date: Mar 09, 2026 (Due 23 days ago)

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 *

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

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

Public Comments: Make sure each refrigeration unit has a monitoring thermometer inside it. Mostly corrected on site.

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

Inspection Score *

54. Grade

Public Comments: Score was 96 % = A

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant