

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

UCB Inspection Report - General

Current Managers

Annie Andre, Jason Maddy, Kristen Scott,
Matthew Rasmussen, Sunil Chacko

Inspection Date

Oct 10, 2024

Inspection Contributors

Muzna Rauf

Inspection Resolvers

-

Notes

Building department notified EH&S health officer of the code violations to the plumbing system on 10/08/2024. Berkeley Dining was made aware of the violations on 10/08/2024 by EH&S.

A general inspection was conducted on 10/10/2024 to check if the cafe met hot water requirements. A NOTICE OF CLOSURE was issued on 10/10/2024 to the operator for no hot water throughout the facility. Hot water was measured at less than 100 degrees F at the handwash and 3-compartment warewash sinks at the time of the inspection. Hot water was measured at less than 100 degrees F during the wash and rinse cycle of the mechanical warewashing machine. Permit to operate has been suspended by the campus health officer. Food facility for which the permit has been suspended shall close and remain closed until the permit has been reinstated.

Refer to the violations listed below.

– Muzna Rauf

General Inspection * 2

General Inspection

Public Comments: Observed the following:

- 1) Hot water measured at 80.5 degrees F at the handwash sink.
- 2) Hot water measured at 96.7 degrees F at the 3-compartment warewash sink.
- 3) Hot water measured at 93.8 degrees F during the wash cycle of the mechanical warewashing machine. As per manufacturer specifications, minimum wash temperature is 120 degrees F.
- 4) Hot water measured at 97.8 degrees F during the rinse cycle of the mechanical warewashing machine. As per manufacturer specifications, minimum rinse temperature is 120 degrees F.

California Retail Food Code §113941. "WARM WATER" means water that is supplied through a mixing valve or combination faucet at a temperature of at least 100°F.

California Retail Food Code §113953 (c). Handwashing facilities shall be equipped to provide WARM WATER under pressure for a minimum of 15 seconds through a mixing valve or combination faucet. If the temperature of water provided to a handwashing sink is not readily adjustable at the faucet, the temperature of the water shall be at least 100°F, but not greater than 108°F.

California Retail Food Code §114101. Mechanical machine warewashing procedures (a) Mechanical machine WAREWASHING shall be accomplished by using an APPROVED machine installed and operated in accordance with the manufacturer's specifications.

California Retail Food Code §114192. (a) Except as provided in subdivision (d), an adequate, protected, pressurized, potable supply of hot water and COLD WATER shall be provided. Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet, unless otherwise specified in this part. The water supply shall be from a water system APPROVED by the health officer or the local ENFORCEMENT AGENCY.

California Retail Food Code §114192 (d). A FOOD FACILITY may provide only WARM WATER if the water supply is used only for HANDWASHING, as required in Section 113953.

California Retail Food Code §114195 (b). Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the food facility.

Inspector: Muzna Rauf

Status: Not Resolved

Incident Attachments:

Images:



Public Comments: California Retail Food Code §114190. All plumbing and PLUMBING FIXTURES shall be installed in compliance with applicable local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair.

Outstanding code violations from the Building department:

- 1) As per Building department, no permit was requested or issued for work done to provide hot water to the Cafe.
- 2) Insufficient support of the tanks at their leading edge. The strut does not meet the manufacturer's intent for placement on flat, level surface.
- 3) The recirculation pumps are being powered by a 100' extension cord that was warm to the touch during site visit. This is a violation of the California Fire Code Section 605.5 "Extension cords and flexible cords shall not be a substitute for permanent wiring. Extension cords and flexible cords shall not be affixed to structures, extended through walls, ceilings or floors, or under doors or floor coverings, nor shall such cords be subject to environmental damage or physical impact. Extension cords shall be used only with portable appliances."
- 4) Piping is uninsulated, and the hangers are askew, creating multiple connections between copper and dissimilar metals.
- 5) The expansion tank does not provide adequate seismic restraint or working area around other plumbing appurtenances.
- 6) Labeling was not completed (see item 4, above).

Inspector: Muzna Rauf

Status: Not Resolved