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

UCB Routine Inspection - Food

Current Managers: Annie Andre, Jason Maddy, Kristen Scott, Sunil Chacko

Inspection Date: Oct 20, 2023

Notes

Facility was issued a score of 91 (PASS) during a routine inspection conducted on 10/20/2022.

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: Kristen Scott        |
| Expiration Date: | 07/24/2024                                           |
| 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

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

7. Proper hot and cold holding temperatures
Protection from Contamination

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

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 accumulation of grease under the grill top where cooking utensils are being held. Cooking utensils are not currently in use. Ensure cooking utensils are kept on a clean surface or inside a clean container prior to use.
Action Plan: California Retail Food Code §114113. Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.
California Retail Food Code §114115. (a) Equipment food-contact surfaces and utensils shall be clean to sight and touch.
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 *

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.
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
23. No insect, rodent, birds or animals present

Public Comments: Observed one live fly inside the walk-in cooler. The fly was exterminated and removed at the time of the inspection. All items in the walk-in cooler are properly covered.

Action Plan: California Retail Food Code §114259.1. The premises of each food facility shall be kept free of vermin. Cockroaches, mice, rats, flies, and similar pests that carry disease are considered to be vermin.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf
Status: Corrected on Site

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: 

Inspector: Muzna Rauf
Status: N/O

27. Food separated and protected
28. Washing fruits and vegetables

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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:
Inspector: Muzna Rauf
Status: Compliant
Public Comments: Observed the following:
1) Heavy accumulation of grease on the door surface of the horizontal 2-door True freezer located adjacent to the cook line.
2) Accumulation of dust and food debris inside door gasket of the horizontal 2-door True freezer located adjacent to the cook line.
3) Accumulation of grease under the grill top where cooking utensils are being held.
4) Accumulation of dust on the air filters of the ice machine.

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

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: Observed the following:
1) Paper towel dispenser not working properly at the Peet's Coffee station. Staff has placed single use paper towels in a clean container for use after hand washing.
2) Missing sliding plastic panel/door to cabinet holding baked goods at the Peet's Coffee station.
3) Torn door gasket to reach in True refrigerator.
4) Non-operating Alto-Sham oven.

Action Plan: 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.

Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

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: Observed heavy built up of dust and grease on the hood surface, hood filters and the fire suppression lines above the grill top and fryer.
Action Plan: California Retail Food Code §114149.2. All mechanical intake and exhaust air ducts shall be clean and filters shall be routinely changed to prevent the contamination of food.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

39. Thermometers provided and accurate

Public Comments: 
Inspector: Muzna Rauf
Status: Compliant

40. Wiping cloths; properly used and stored

Public Comments: 
Inspector: Muzna Rauf
Status: Compliant

41. Plumbing; fixtures, backflow devices, drainage

Public Comments: Observed slow draining handwash sink located next to the food prep sink.
Action Plan: 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.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

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:
Inspector: Muzna Rauf
Status: Compliant

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

Public Comments: Observed buildup of grease and food debris on the floor underneath and adjacent to the stove/grill top and fryer.
Action Plan: California Retail Food Code §114268. All floor surfaces within a facility must be smooth, clean, and in good repair at all times.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

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. Score**

Public Comments: Facility Score = 91

<table>
<thead>
<tr>
<th>Status</th>
<th>Score Range</th>
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</thead>
<tbody>
<tr>
<td>PASS</td>
<td>80 to 100</td>
</tr>
<tr>
<td>CONDITIONAL PASS</td>
<td>75 to 79</td>
</tr>
<tr>
<td>FAIL</td>
<td>&lt; 75</td>
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</tbody>
</table>

(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