

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

UCB Follow-Up Inspection - Food

Current Managers

Annie Andre, Jason Maddy, Kristen Scott,
Sunil Chacko

Inspection Date

May 3, 2024

Inspection Contributors

Muzna Rauf

Inspection Resolvers

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Notes

A follow-up inspection was conducted to check for compliance of violation #21(a) as observed on inspection report dated 04/12/2024.

– Muzna Rauf

Observations and Corrective Actions * 1

Observations and Corrective Actions

Public Comments: Critical violation #21(a) has not been abated. Staff is currently using the mechanical dish machine which is washing dishes at 150 degrees F. Hot water at handwash sinks is measuring at 94 degrees F and at the 3-compartment warewash sink it is measuring at 95.6 degrees F. Instructed manager to have cambros with hot water measuring between 100-108 degrees F set up for employee handwashing. Staff is to continue using the mechanical dish machine for warewashing until hot water is restored at the 3-compartment warewash sink.

Re-inspection to check for hot water compliance scheduled for 3/17/2024. Failure to comply with result in facility closure.

Inspector: Muzna Rauf

Status: Not Resolved