

Café 3 (Residence Hall Unit 3)

UCB Routine Inspection - Food

| | | |
|------------------------------|------------------|------------|
| Current Managers | Inspection Date | Status |
| Bettye Boles, Sean O'Donnell | Jan 21, 2026 | Sent To RP |
| Inspection Contributors | Report Sent Date | Done Date |
| Vincent Hawkins | Jan 21, 2026 | |
| Inspection Resolvers | Reference ID | |
| - | | |

Notes

Today I met Cafe 3 capable Head Chef Sean O'Donald, Kitchen Manager Synettra, and Facility Manager David Jackson. I was very impressed with the sanitation practices I observed at the Cafe 3 facility today. I saw many hard working people there today. Remember to have staff wipe down food contact surfaces every couple hours with sanitizer solution. Today I asked that you keep a log on paper for the cleaning and maintenance of the grease trap.

— Vincent Hawkins

Employee Health, Hygiene, & Knowledge *

1a. Demonstration of knowledge

| | |
|------------------|--|
| Public Comments: | Primary Chef Sean O'Donald had a ServeSafe certification that has 4 years yet to expire. |
| Inspector: | Vincent Hawkins |
| Status: | Compliant |

1b. Food safety certification

| | |
|------------------|-----------------|
| Public Comments: | |
| Inspector: | Vincent Hawkins |
| Status: | Compliant |

2. Communicable disease; reporting, restrictions & exclusions

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

3. No discharge from eyes, nose, and mouth

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

4. Proper eating, drinking, or tobacco use

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

Preventing Contamination by Hands * 1**5. Hands clean and properly washed; proper glove use****6. Adequate hand washing facilities: supplied and accessible**

Public Comments: Repair hot water supply to the hand washing sink to the left of the dishwashing machine. When the hot water supply to the sink is turned on, it leaks. Today the supply of hot water was turned off due to the leak. Have the leak repaired so the hot water supply can be restored to the sink. (minus 2 points deduction).

Action Plan: California Retail Food Code §113953. Handwashing facilities shall be sufficient in number and conveniently located so as to be accessible at all times for use by food employees.

California Retail Food Code §113953.1(a) A handwashing facility shall be clean, unobstructed, and accessible at all times for employee use.

California Retail Food Code §113953.2. A handwashing facility shall be provided with the following in dispensers at, or adjacent to, each handwashing facility:

- (a) Handwashing cleanser.
- (b) Sanitary single-use towels or a heated-air hand drying device.

Inspector: Vincent Hawkins

Status: Not Resolved

Time & Temperature Relationship *

7. Proper hot and cold holding temperatures

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

8. Time as public health control; procedures and records

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

9. Proper cooling methods

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

10. Proper cooking time and temperature

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

11. Proper reheating procedures for hot holding

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

Protection from Contamination * 1

12. Returned and re-service of food

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

13. Food in good condition; safe and unadulterated

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

14. Food contact surface; clean and sanitized

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

Public Comments: I observed Quaternary Ammonia Solution at 200 parts per million. I observed the acid sanitizer solution at 300 ppm (good).

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

Food From Approved Sources ***15. Food obtained from approved source**

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

16. Compliance with shell stock tags, conditions, display

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

17. Compliance with Gulf Oyster Regulations

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

Additional Risk Factors *

18. Compliance with variance, specialized process & HACCP

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

19. Consumer advisory provided for raw/undercooked food

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

21 a. Hot water available

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

21 b. Water available

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

22. Sewage and wastewater properly disposed

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

23. No insect, rodent, birds or animals present

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

General Retail Factors * 1

24. Person in charge present and performs duties

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

25. Personal cleanliness and hair restraints

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

26. Approved thawing methods used, frozen food

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

27. Food separated and protected

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

28. Washing fruits and vegetables

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

29. Toxic substances properly identified, stored and used

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

30. Food storage; food storage containers identified

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

31. Consumer self service

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

32. Food properly labeled and honestly presented

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

33. Nonfood-contact surfaces clean

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

Public Comments: Repair the loose or separated tile neat the door in the basement storage room for the retail area/space (minus one point deduction).

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

36. Equipment, utensils and linens: storage and use

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

37. Vending machines

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

38. Adequate ventilation and lighting; designated areas, use

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

39. Thermometers provided and accurate

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

40. Wiping cloths; properly used and stored

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

41. Plumbing; fixtures, backflow devices, drainage

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

42. Garbage and refuse properly disposed; facilities maintained

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

44. Premises; personal/cleaning items; vermin proofing

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

46. No unapproved sleeping quarters

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

47. Signs posted; last inspection report available

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

48. Permits available

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

49. Compliance with Plan review requirements

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

50. Samples Collection

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

51. Impoundment/VC&D

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

52. Permit Suspension

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

Increased Risk to Public Health *

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

Inspection Score * 1

54. Grade

Public Comments: Facility Grade = A

Inspector: Vincent Hawkins

Status: Compliant

Public Comments: Total of 3 points deducted today, score 97 %

Action Plan: Facility Grade =

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