

FOOD FACILITY INSPECTION REPORT

Date: 6/28/25
Time In: 11:00
Time Out: 12:00

Facility Name: Cafe 3 (Unit 3)	Address: 2400 Durant Ave
Permit #: Berkeley Dining	Type of Inspection: Routine

IN = In compliance	N/O = Not observed	N/A = Not applicable	COS = Corrected on-site	MAJ = Major violation	OUT = Out of compliance
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DEMONSTRATION OF KNOWLEDGE		COS (MAJ/OUT)	
1. Food safety certification			
Food Safety Certification Name: Syreeta Glenn	Expiration Date: 4/1/24		

EMPLOYEE HEALTH & HYGIENIC PRACTICES			
2. Communicable disease: reporting, restrictions & exclusions			
3. No discharge from eyes, nose & mouth			
4. Proper eating, tasting, drinking or tobacco use			

PREVENTING CONTAMINATION BY HANDS			
5. Hands clean & properly washed; gloves properly used			
6. Adequate hand washing facilities supplied & accessible			

TIME & TEMPERATURE RELATIONSHIPS			
7. Proper hot and cold holding temperatures			
8. Time as a public health control: procedures & records			
9. Proper cooling methods			
10. Proper cooking time & temperatures			
11. Proper reheating procedures for hot holding			

PROTECTION FROM CONTAMINATION			
12. Returned & reserve of food			
13. Food in good condition, safe & unadulterated			
14. Food contact surfaces: clean & sanitized			

sanitizer type: ☒ quaternary ammonium ☐ hot water ☐ other: _____
sanitizer concentration (ppm): 400 ppm location: _____

FOOD FROM APPROVED SOURCES			
15. Food obtained from approved sources			
16. Compliance with shell stock tags, condition & display			
17. Compliance with Gulf Oyster Regulations			

CONFORMANCE WITH APPROVED PROCEDURES			
18. Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan			

CONSUMER ADVISORY			
19. Consumer advisory provided for raw/ undercooked foods			

HIGHLY SUSCEPTIBLE POPULATIONS			
20. Licensed health care facilities/ public & private schools; prohibited foods not offered			

HOT WATER/ COLD WATER			
21. Hot & cold water available: hot temp. (°F) 181 cold temp. (°F) 61			

LIQUID WASTE DISPOSAL			
22. Sewage & wastewater properly disposed			

VERMIN			
23. No rodents, insects, birds or animals			

SUPERVISION		OUT	
24. Person in charge present & performs duties			

PERSONAL CLEANLINESS			
25. Personal cleanliness & hair restraints			

GENERAL FOOD SAFETY REQUIREMENTS			
26. Approved thawing methods used, frozen food			
27. Food separated & protected			
28. Fruits & vegetables washed			
29. Toxic substances properly identified, stored & used			

FOOD STORAGE/ SERVICE/ DISPLAY			
30. Food storage containers identified			
31. Consumer self-service			
32. Food properly labeled & honestly presented			

EQUIPMENT/ UTENSILS/ LINENS			
33. Nonfood-contact surfaces clean			
34. Warewashing facilities: installed, maintained & used; test strips			
35. Equipment & utensils: approved, installed & clean; good repair, capacity			
36. Equipment, utensils & linens: properly used & stored			
37. Vending machines			
38. Adequate ventilation & lighting: designated areas, use			
39. Thermometers: provided & accurate			
40. Wiping cloths: properly used & stored			

PHYSICAL FACILITIES			
41. Plumbing: proper backflow devices; leaks			
42. Garbage & refuse: properly disposed; facilities maintained			
43. Toilet facilities: properly constructed, supplied & cleaned			
44. Premises: personal/ cleaning items; vermin-proofing			

PERMANENT FOOD FACILITIES			
45. Floors, walls & ceilings: built, maintained & cleaned			
46. No unapproved private homes/ living or sleeping quarters			

SIGNS/ REQUIREMENTS			
47. Signs posted; last inspection report available			

COMPLIANCE & ENFORCEMENT			
48. Plan review			
49. Permits available			
50. Impoundment			
51. Permit suspension			

See reverse side for the code sections and general requirements that correspond to each violation listed above.

Received by (print): Syreeta Hilderbrand	Received by (signature): [Signature]	Title: Sous Chef
Specialist (print): Stephanie Hessler, RPHS	Specialist (signature): [Signature]	Phone: (510) 642-3073
INSPECTION DATE: [Blank]		

FOOD FACILITY INSPECTION REPORT

TEMPERATURE CONTROL									
Documentation required for all facilities with PHF				☐ NO PHF Inspector/ Thermometer #:					
Type of Food	Temp. (T)	Violation (P)	Process/ Holding Location	Food Discarded (amount)	Type of Food	Temp. (T)	Violation (P)	Process/ Holding Location	Food Discarded (amount)
brussel sprouts (wt)	34.3°F		Trayser cold holding	(back)	rice	167.5°F		hot holding	
avocado (wt)	34.0°F		Trayser cold holding	(back)	chicken	168.6°F		hot holding	
red pepper (wt)	30.4°F		Trayser cold holding	(front)					
carrot (wt)	35.0°F		wash in						
hummus	37.1°F		salad prep line						

OBSERVATIONS & CORRECTIVE ACTIONS

No violations were observed at time of inspection.

All food temperatures taken were within limits at time of inspection

Numerous wiping clots observed throughout.

Maintain excellent facility status.