## **FOOD FACILITY INSPECTION REPORT**

Time Out: Time In: Date: 8/28/25

University of California, Berkeley Office of Environment, Health & Safety (510) 642-3073 2199 Addison, Hoom 317, University Hall Berkeley, CA 94720-1150 www.ahs.berkeley.edu Facility Name: Address:

RACHEDGE   Cos = Corrected on-site   MAJ = Major violation	51. Permit suspension	23. No rodents, insects, birds or animals
In Proof salery confliction  In Proper cooking frame & unachterated  In Proper cooking membratures  In Proper cooking membra	50. Impoundment	-
Countries   NO = Not observed   NA = Not applicable   COS = Corrected on site   MAJ = Nation violation	49. Permits available	LIQUID WASTE DISPOSAL
Countries   Consumer activatory procedures in the strength procedures in supplication   NA = Not applicable   COS = Corrected on site   MA = Najor violation   Superivision   Superivis	48. Plan review	cold temp. (%) 101.7 %
In Food safety conflication  In Food safety conflication  In Food safety conflication  DEMONSTRATION OF KNOWLEDGE  DEMONSTRATION OF KNOWLEDGE  OCS = Corrected on site  MA = Not applicable  COS = Corrected on site  MA = Not applicable  DEMONSTRATION OF KNOWLEDGE  SUPERVISION  1. Food safety conflication  EMPLOYEE RELITH a NYOLENIC PRACTICES  SUPERVISION  2. Communicable diseases: repopeling, restrictions & enculsions  S. Not discharge from eyes, nose & mouth  A. Proper asting, tasking, direblag or belacco use  PREVENTING CONTAMINATIONS HANDS  F. Hands clean a popeling washed; gives properly used  6. Adequate hard washing procedures for hot hotding amperatures  S. The Proper cooking methods  T. Proper reheating procedures for hot hotding  T. PROTECTION FROM CONTAMINATION  12. Returned & reservice of tood  13. Food ordinate surfaces: clean & sanitated  14. Food contact surfaces: clean & sonitated & control; procedures & accurate / processing methods  T. Verning methods a control, procedures & records  T. Verning methods & lines: properly used & stored / processing methods in the stored / processing methods & common / procedures & records / processing methods & common / procedures & accurate / processing methods & common / procedures & accurate / processing methods & accurate / processing methods & common / procedures & accurate / processing methods & common / procedures & accurate / processing methods & common / procedures & accurate / processing methods & common / procedures & accurate / processing methods & common / procedures & accurate / procedures / properly designated areas.  14. Food contract with procedures / properly designated areas.  15. Food schape a tenture properly designated areas.  16. Communication with a hard administrated & ceanure / procedures / properly designated areas.  17. Verning properly designated worth administrated & ceanure / procedure / properly	COMPLIANCE & ENFORCEMENT	11
CONTINUED   CONT	47. Signs posted; last inspection report available	
The proper fold and observed to the holds a social safety continues as a public health conflict propertures as a public health conflict procedures for hot holding 11. Proper rehealing procedures of the holding 11. Proper rehealing procedures of the holding 11. Proper rehealing procedures of the holding 11. Proper cocking time as a public health conflict procedures of the holding 11. Proper cocking the same as a public health conflict procedures for hot holding 11. Proper cocking the same as a public health conflict procedures for hot holding 11. Proper cocking the same as a public health conflict procedures for hot holding 11. Proper cocking the same as a public health conflict procedures for hot holding 11. Proper cocking the same as a public health conflict procedures for hot holding 11. Proper cocking the same as a public health conflict procedures for hot holding 11. Proper rehealing procedures for hot holding 11. Proper cocking the same as a public health conflict procedures for hot holding 11. Proper rehealing procedures for hot holding 11. Proper rehealing procedures for hot holding 11. Proper cocking the same as a public health conflict procedures for hot holding 11. Proper cocking the same as a public health conflict procedures for hot holding 11. Proper cocking the same as a public health conflict procedures for hot holding 11. Proper cocking the same as a public health conflict procedures for hot holding 11. Proper cocking the same as a public health conflict procedures for hot holding 11. Proper cocking the same as a public health conflict procedures for hot holding 11. Proper cocking the same as a public health conflict procedures for hot holding 11. Proper rehealing procedures for hot holding 11. Proper rehealing procedures for hot holding 11. Proper cocking the same as a public hold holding the proper backlow devices; leaking the proper backlow devices; l	SIGNS/ REQUIREMENTS	Ш
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In Proper cooling methods  1. Proper cooling methods  1. Proper cooling methods  2. Proper cooling methods  3. Proper cooling methods  4. Proper cooling methods  5. Proper cooling methods  5. Proper cooling methods  6. Proper cooling methods  6. Proper cooling methods  6. Proper cooling methods  7. Proper cooling methods  7. Proper cooling methods  8. Proper cooling methods  8. Proper cooling methods  9. Proper cooling methods  10. Proper cooling methods  11. Proper cooling methods  12. Rearmond & reservice of food  13. Food ordinate surfaces: clean & semilized processes.  14. Proper cooling methods  15. Food ordinate surfaces: clean & semilized connection & display  16. Compliance with stell stock tags; condition & display  16. Compliance with stell stock tags; condition & display  16. Compliance with stell stock tags; condition & display  16. Compliance with stell stock tags; condition & display  16. Compliance with stell stock tags; condition & display  16. Compliance with call from approved summers; procedules to machine the stems of the control processes.  17. Proper had display condition & display  18. Proper cooling methods  19. Proper cooling methods	45. Floors, walls & cellings: built, maintained & cleaned	1 [
INDIGITATION OF KNOWLEDGE  DEMONSTRATION OF KNOWLEDGE  LEAPLOTE HEALTH A HYGIENIC PRACTICES  Communicable desease: raporting, established: accessible  A. Proper eating, lasting, clinking or tobaccouse  PREVENTING CONTAMINATION BY HANDS  S. Hands clean & properly washing facilities supplied & accessible  T. Proper had and cold holding temperatures  S. Proper cooking methods  I. Proper cooking methods  II. Proper both in good condition, sate & unadulterated  II. Proper methods included contract procedures of tood  II. Proper methods included a course  II. Proper both in good conditions at sentiticed  II. Proper methods included a course  III. Proper methods included a co	PERMANENT FOOD FACILITIES	_
Communication   NO = Not abserved   NA = Not applicable   COS = Corrected on-site   MAJ = Major violation	44. Premises; personal/ cleaning items; vermin-proofipg	
ROUTHING   NO = Not observed   NA = Not applicable   COS = Corrected on-site   MAJ = Major violation	43. Toilet facilities: properly constructed, supplied & cleaped	_
I. Food safety cardification II. Food safety cardification III. Food safety food safety food safety III. Food safety food safety III. Food safety food safety III. Food safety food safety food safety III. Food safety	42. Garbage & refuse: properly disposed; facilities maintalped	_
I. Food safety cardification (S) Confidence (S) Control (S) Contro	41. Plumbing: proper backflow devices; leaks/	15. Food obtain
DEMONSTRATION OF KNOWLEDGE  1. Food safety certification Name:  Expiration Date:  SUPERVISION  1. Food safety certification Name:  Expiration Date:  SUPERVISION  Expiration Date:  SUPERVISION  24. Person in charge present & performs duties?  PERSONAL CLEANINESS  25. Anodescharge from eyes, nose & mouth  4. Propor earing, tasking, drinking or tobacco use  PREVENTING CONTAMINATION BY HANDS  5. Hands clean & properly washed; gloves properly usable  6. Adequate hand washing facilities supplied & accessible  6. Adequate hand washing tacilities supplied & accessible  7. Proper hot and cold hotding temperatures  8. Proper cooking methods  10. Proper cooking methods  11. Proper reheating procedures & uraculated a contract surfaces: clean & spring designated a fees, properly used & stored, forced on-site  WAA = Not applicable  COS = Corrected on-site  MAJ = Major violation  SUPERVISION  24. Person in charge present & performs duties?  PERSONAL CLEANINESS  25. Personal cleanliness & hair restraints / GENERAL FOOD SAFETY REQUIRITY  26. Approved thewing methods used, frozen food / 27. Food separated & properly identified, stored & used  27. Food separated & properly identified, stored & used  5. Hands clean & properly washed; gloves properly used  6. Adequate hand washing facilities installed, maintained & used  10. Proper cooking methods  10. Proper reheating procedures for hot hotding  PROTECTION FROM CONTAMINATION  28. Fruits & vegetables washed / 28. Food properly labeled & nonestly presented before the properly used & stored,  30. Food contact surfaces: clean & sanitized / 31. Consumer self-service Diss  31. Odequate ventilation & lighting; designated afeas, proper cooking methods used. Food properly used & stored,  32. Fequipment & utensils: approved, installed & clean;  33. Northood contact surfaces: clean & sanitized / 34. Warewashing lacities: installed a clean;  34. Warewashing facilities used & clean;  35. Equipment & utensils: approved, installed & clean;  36. Equipment & utensils: approved & used & stored,  37	PHYSICAL FACILITIES	SECOND EACH ADDRESS CONTROL OF THE PROPERTY OF
DEMONSTRATION OF KNOWLEDGE  1. Food safety certification  (ey Certification Name:  SUNCENDOYEE 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 cooking time & temperatures  8. Time as a public health control: procedures & records  9. Proper cooking time & temperatures  10. Proper cooking time & temperatures  11. Proper reheating procedures for hot holding  PROTECTION FROM CONTAMINATION  12. Returned & reservice of food  13. Food in good condition, safe & unadulterated  14. Food contact surfaces: clean & santitized  1999:	40. Wiping cloths: properly used & stored	ımmonium ☐ hot water location
Incod safety certification  Incod safety certification  Expiration Date:  Supre Had.  Incod safety certifications & present & performs duties:  Supre Had.  Incod safety certifications & present & performs duties:  Supre Had.  Incod safety certifications & present & performs duties:  Supre Had.  Incod safety certifications & present & performs duties:  Incod safety certifications & present & performs duties:  Incod safety certifications & present & performs duties:  Incod safety certifications & performs duties:  Incod safety certifications & person in charge present & performs duties:  Incod safety certifications  Incode safety certifications & performs duties:  Incode safety certifications & performs duties:  Incode safety certifications  Incode safety certification  Incode safety	39. Thermometers: provided & accurate /	Sanitizer type:
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Impliance N/O = Not observed NA = Not applicable COS = Corrected on-site MAJ = Major violation  DEMONSTRATION OF KNOWLEDGE  1. Food safety cartification  Expiration Date:  SUPERVISION  1. Food safety cartification  Expiration Date:  SUPERVISION  2. Communicable disease: reporting, restrictions & exclusions  3. No discharge from eyes, nose & mouth  4. Proper eating, tasting, dinking or tobacco use  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  9. Proper cooking time & temperatures  10. Proper cooking time & temperatures  11. Proper reheating procedures & records  12. Returned & reservice of food  12. Returned & reservice of food  PROTECTION FROM CONTAMINATION  NA = Not applicable  COS = Corrected on-site  MAJ = Major violation  SUPERVISION  24. Person in charge present & persont & persont & personal cleantines & finite straints /  PREVENTING CONTAMINATION BY HANDS  5. Hands clean & properly washed; gloves properly used  6. Adequate hand washing facilities supplied & accessible  TIME & TEMPERATURE RELATIONSHIPS  17. Proper hot and cold holding temperatures  18. Proper cooking time & temperatures  19. Proper cooking time & temperatures  10. Proper cooking time & temperatures  11. Proper reheating procedures & records  12. Returned & reservice of food  13. Nonflood-contact surfaces clean  34. Warewashing facilities: installed, maintained & used  35. Equipment, utensits & linens: properly used & stord  26. Equipment, utensits & linens: properly used & stord  27. Food storage containers identified  28. Fruits & vegetables washed  29. Food storage containers identified  30. Food properly labeled & honestly presented  31. Consumer self-service  32. Food properly labeled & nonestly presented  33. Nonflood-contact surfaces clean  34. Warewashing facilities: installed, maintained & used  35. Equipment, utensits & linens: properly used & stord	37. Vending machines /	-
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Continue   N/O = Not observed   N/A = Not applicable   COS = Corrected on-site   MAJ = Major violation	35. Equipment & utensils: approved, installed & clean; good repair	11. Proper reh
DEMONSTRATION OF KNOWLEDGE  1. Food safety certification  Expiration Date:  SUPERVISION  1. Food safety certification  Expiration Date:  SUPERVISION  Expiration Date:  SUPERVISION  Expiration Date:  SUPERVISION  Expiration Date:  SUPERVISION  24. Person in charge present & performs duties / PERSONAL CLEANLINESS  SUPERVISION  25. Personal cleanliness & hair restraints / GENERAL FOOD SAFETY REQUIRI  26. Approved thawing methods used, frozen food /  27. Food separated & protected /  28. Fruits & vegetables washed /  29. Toxic substances properly identified, stored & used from eyes, nose 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  33. Nonfood-contact surfaces clean /  33. Nonfood-contact surfaces clean /	34. Warewashing facilities: installed, maintained & used; test offips	$\overline{}$
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Cost   Corrected on-site   MAJ = Major violation	30. Food storage containers identified	
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In compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site MAJ = Major violation  DEMONSTRATION OF KNOWLEDGE  N/O 1. Food safety certification  Expiration Date:  Supervision  Expiration Date:  FERSONAL CLEANLINESS  ANO 3. No discharge from eyes, nose & mouth  N/O 4. Proper eating, tasting, drinking or tobacco use  ROUTINE  COS = Corrected on-site MAJ = Major violation  SUPERVISION  24. Person in charge present & performs duties /  PERSONAL CLEANLINESS  25. Personal cleanliness & hair restraints /  GENERAL FOOD SAFETY REQUIRI  26. Approved thawing methods used, frozen food /  27. Food separated & protected/  28. Fruits & vegetables washed /	29. Toxic substances properly identified, stored & used/	
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Berkeley Dining	MAJ = Major violation	N/O = Not observed
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## FOOD FACILITY INSPECTION REPORT

8|28|25

café 3 (unit 3)

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	и.	poer (wit)	Trul madentian	sprouts to	Type of Food	on required for all	
37.105	35.0°F	30,90F	34.0°F	4)34.3°F	Temp Violation (F) (P)	Documentation required for all facilities with PHF	
salad prep line	CI-Shacu	WILL BEDOW (mt) 30.9.9 Travises wild molding (mort)	Transon Loke	Tiavisco cod	Process/ Holding Location		
26		d poldura	Poldina	holding	Food Discarded (amount)		TEMPERATURE CONTROL
		(mpri	(back) chicker	bused spinits (ut) 34 3°F Travises and holding thack rive 167.5°F not holding	Type of Food		RE CONTROL
			1086° P	3°5.691	Temp. Violation (*F) (P)	□ NO PHF	
		۷	Traisen told hold mal back) chicken well of not not making	hot holding	Process/ Holding Location	☐ NO PHF Inspector Thermometer #:	
			7		Food Discarded (amount)		