

# Café Press ( Moffitt Library 4th floor patio )

## UCB Routine Inspection - Food

Current Managers	Inspection Date	Status
Not Assigned	Jan 27, 2026	Sent To RP
Inspection Contributors	Report Sent Date	Done Date
Vincent Hawkins	Jan 27, 2026	
Inspection Resolvers	Reference ID	
-		

## Notes

Today I inspected the Cafe Press Facility. I met Jaime the manager of the facility who escorted me around the facility. My coworker Joseph Marini assisted in the inspection.

– Vincent Hawkins

## Employee Health, Hygeine, & Knowledge \*

### 1a. Demonstartion of knowledge

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

### 1b. Food safety certification

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

### 2. Communicable disease; reporting, restrictions & exclusions

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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### 3. No discharge from eyes, nose, and mouth

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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### 4. Proper eating, drinking, or tobacco use

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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## Preventing Contamination by Hands \*

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### 5. Hands clean and properly washed; proper glove use

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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### 6. Adequate hand washing facilities: supplied and accessible

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

## Time & Temperature Relationship \*

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### 7. Proper hot and cold holding temperatures

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 8. Time as public health control; procedures and records

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 9. Proper cooling methods

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 10. Proper cooking time and temperature

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 11. Proper reheating procedures for hot holding

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

## Protection from Contamination \*

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### 12. Returned and re-service of food

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 13. Food in good condition; safe and unadulterated

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 14. Food contact surface; clean and sanitized

Public Comments: There was no wipe down bucket of sanitizer solution or spray bottle set up when I arrived. This was then corrected on site as a spray bottle of diluted bleach was assembled ( ands the spray bottle was then labeled ). There were no sanitizer check strips available, so I issued some to Jaime.

Private Comments:

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: Corrected on Site

## Food From Approved Sources \*

### 15. Food obtained from approved source

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

### 16. Compliance with shell stock tags, conditions, display

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

### 17. Compliance with Gulf Oyster Regulations

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

### Additional Risk Factors \*

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### 18. Compliance with variance, specialized process & HACCP

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

### 19. Consumer advisory provided for raw/undercooked food

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

### 21 a. Hot water available

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

### 21 b. Water available

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 22. Sewage and wastewater properly disposed

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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## General Retail Factors \* 3

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### 24. Person in charge present and performs duties

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 25. Personal cleanliness and hair restraints

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 26. Approved thawing methods used, frozen food

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 27. Food separated and protected

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 28. Washing fruits and vegetables

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 29. Toxic substances properly identified, stored and used

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 30. Food storage; food storage containers identified

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 31. Consumer self service

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

### 32. Food properly labeled and honestly presented

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

### 33. Nonfood-contact surfaces clean

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

Public Comments: Obtain sanitizer check strips for checking the concentration of sanitizer. For bleach solution, you want 100 parts per million or a medium blue color on the test strips.

Private Comments:

Action Plan: California Retail Food Code §114107(a). All facilities shall have an adequate means of testing sanitizer concentrations at all times. Correct within 48 hours.

California Retail Food Code §114107(b). All mechanical warewash machines shall be accurately calibrated as to ensure the proper concentration of sanitizer is being dispensed at all times. Correct immediately.

California Retail Food Code §113953.1(c) Employees shall not clean their hands in a sink used for food preparation, warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste. Correct immediately.

Inspector: Vincent Hawkins

Status: Not Resolved

Due Date: Feb 26, 2026 ( Due in 14 days )

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

Public Comments: The fire extinguisher read last charged in 2017, have the fire extinguisher recertified as charged.

Private Comments:

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

Due Date: Feb 26, 2026 ( Due in 14 days )

### 36. Equipment, utensils and linens: storage and use

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 37. Vending machines

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 38. Adequate ventilation and lighting; designated areas, use

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 39. Thermometers provided and accurate

Public Comments: There was no probe thermometer with a zero to 220 degrees Fahrenheit read as required. Obtain a probe thermometer for checking food temperatures. I am subtracting 4 points from the overall score for this violation.

Private Comments:

Action Plan: California Retail Food Code §114157. Readily visible, accurate, easy to read thermometers shall be provided in all refrigeration units containing potentially hazardous foods at all times. Correct within 24 hours.

California Retail Food Code §114159. Accurate metal probe thermometers suitable for measuring the temperature of potentially hazardous foods shall be readily available at all times. Correct within 24 hours.

Inspector: Vincent Hawkins

Status: Not Resolved

Due Date: Feb 26, 2026 ( Due in 14 days )

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### 40. Wiping cloths; properly used and stored

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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41. Plumbing; fixtures, backflow devices, drainage

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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42. Garbage and refuse properly disposed; facilities maintained

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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44. Premises; personal/cleaning items; vermin proofing

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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#### 46. No unapproved sleeping quarters

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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#### 47. Signs posted; last inspection report available

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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#### 48. Permits available

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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#### 49. Compliance with Plan review requirements

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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#### 50. Samples Collection

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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### 51. Impoundment/VC&D

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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### 52. Permit Suspension

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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## Increased Risk to Public Health \*

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

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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## Inspection Score \* 1

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### 54. Grade

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: N/A

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: N/A

Public Comments: I subtracted two 4 point violations from the overall score for violations noted above. 4 plus 4 is 8. Minus 8 from 100 = a score of 92% I signed, dated, and posted the "A" placard. Correct the above violations with 30 days.

Private Comments:

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

Due Date: Feb 26, 2026 ( Due in 14 days )