

# Café Zeb ( Berkeley Law School )

## 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

No Notes

## 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 \* 1

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### 7. Proper hot and cold holding temperatures

Public Comments: One of the 2 preparation units was at 46 degrees Fahrenheit. It should be closer to 41 Degrees Fahrenheit. The milk or half and half set out for customer use for hot drinks was at 50 degrees. The milk/half and half container needs to be monitored to ensure it stays closer to 41 degrees Fahrenheit. 4 points are subtracted from the over all score for these violations.

Private Comments:

Action Plan: California Retail Food Code §113996(a). Except during preparation, cooking, cooling, transportation to or from a retail food facility for a period of less than 30 minutes, or when time is used as the public health control as specified under Section 114000, or as otherwise provided in this section, potentially hazardous food shall be maintained at or above 135°F, or at or below 41°F.

Inspector: Vincent Hawkins

Status: Not Resolved

Due Date: Jan 28, 2026 ( Due 15 days ago )

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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

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## Protection from Contamination \* 1

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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: The low temperature dishwasher uses bleach as a sanitizer. There was a measured residual of 25 parts per million for bleach today. It should be closer to 50 parts per million. The dishwasher needs to be adjusted to provide 50 ppm. I issued some sanitizer test strips to help the staff identify the correct concentration of sanitizer solution with more accuracy. 2 points were subtracted from the over all score for this violation.

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: Not Resolved

Due Date: Feb 06, 2026 ( Due 6 days ago )

## 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

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### 17. Compliance with Gulf Oyster Regulations

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

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## Additional Risk Factors \*

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

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

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

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

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

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

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### 21 a. Hot water available

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

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### 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 \*

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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

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### 32. Food properly labeled and honestly presented

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

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### 33. Nonfood-contact surfaces clean

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

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

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

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

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

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

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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 \*

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### 54. Grade

Public Comments: 6 points were subtracted for a total score of 94 %. I put a new date on the "A" placard.

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant