

# Café Zeb ( Berkeley Law School )

## UCB Routine Inspection - Food

Current Managers

Not Assigned

Inspection Date

Dec 9, 2024

Inspection Contributors

Muzna Rauf

Inspection Resolvers

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## Notes

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Facility was issued a score of 95% (Grade A) during a routine inspection conducted on 12/09/24.

Major/minor violations (Critical Risk Factors) directly relate to the transmission of foodborne illness. The presence of a major violation poses a health hazard and warrants immediate correction and may require closure of the food facility. These violations are numbered 1-23.

General Retail Practice violation means a violation of an approved practice that does not pose an imminent health hazard, but does warrant correction. These violations are numbered 24-48.

— Muzna Rauf

## Employee Health, Hygiene, & Knowledge \* 1

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### 1a. Demonstration of knowledge

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

### 1b. Food safety certification

Public Comments: Observed missing food safety manager certificate at facility.

Action Plan: California Retail Food Code §113947.1(a). Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous food, except temporary food facilities, shall have an owner or employee who has successfully passed an approved and accredited food safety certification examination as specified in Sections 113947.2 and 113947.3. There shall be at least one food safety certified owner or employee at each food facility. No certified person at a food facility may serve at any other food facility as the person required to be certified pursuant to this subdivision. The certified owner or employee need not be present at the food facility during all hours of operation.

California Retail Food Code §113947.1(g). The food safety certificate issued pursuant to Section 113947.3 shall be retained on file at the food facility at all times, and shall be made available for inspection by the enforcement officer.

California Retail Food Code §113947.1(h). Certified individuals shall be recertified every five years by passing an approved and accredited food safety certification examination.

Correct within 60 days.

Tags:

Minor Violation (2 points)

Inspector:

Muzna Rauf

Status:

Not Resolved

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

Public Comments: No violations observed at the time of the inspection.

Inspector:

Muzna Rauf

Status:

Compliant

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

Public Comments: No violations observed at the time of the inspection.

Inspector:

Muzna Rauf

Status:

Compliant

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

Public Comments: No violations observed at the time of the inspection.

Inspector:

Muzna Rauf

Status:

Compliant

## Preventing Contamination by Hands \*

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

Public Comments: No violations observed at the time of the inspection.  
Inspector: Muzna Rauf  
Status: Compliant

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

Public Comments: No violations observed at the time of the inspection.  
Inspector: Muzna Rauf  
Status: Compliant

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## Time & Temperature Relationship \*

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### 7. Proper hot and cold holding temperatures

Public Comments: No violations observed at the time of the inspection.  
Inspector: Muzna Rauf  
Status: Compliant

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

Public Comments:  
Inspector: Muzna Rauf  
Status: N/O

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### 9. Proper cooling methods

Public Comments:  
Inspector: Muzna Rauf  
Status: N/O

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### 10. Proper cooking time and temperature

Public Comments:

Inspector: Muzna Rauf

Status: N/O

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## 11. Proper reheating procedures for hot holding

Public Comments:

Inspector: Muzna Rauf

Status: N/O

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## Protection from Contamination \* 1

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

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments: Observed mechanical warewashing machine measuring at 110 degrees F during active warewashing. As per manufacturer plate, wash temperature needs to be at least 120 degrees F. Hot water temperature at the 3-compartment warewash sink is at 120 degrees F.

Action Plan: California Retail Food Code §114097. All food contact surfaces shall be clean and sanitized at all times. Correct Immediately.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Not Resolved

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## Food From Approved Sources \*

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## 15. Food obtained from approved source

Public Comments: No violations observed at the time of the inspection.  
Inspector: Muzna Rauf  
Status: Compliant

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

Public Comments:  
Inspector: Muzna Rauf  
Status: N/A

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## 17. Compliance with Gulf Oyster Regulations

Public Comments:  
Inspector: Muzna Rauf  
Status: N/A

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## Additional Risk Factors \*

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

Public Comments:  
Inspector: Muzna Rauf  
Status: N/A

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

Public Comments:  
Inspector: Muzna Rauf  
Status: N/A

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

Public Comments:  
Inspector: Muzna Rauf  
Status: N/A

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## 21 a. Hot water available

Public Comments: No violations observed at the time of the inspection.

Water at 3-compartment warewash sink measured at 120 degrees F and above.

Water at handwash sink measured at 100 degrees F and above.

Inspector: Muzna Rauf

Status: Compliant

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## 21 b. Water available

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

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## 22. Sewage and wastewater properly disposed

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## General Retail Factors \* 1

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## 24. Person in charge present and performs duties

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 25. Personal cleanliness and hair restraints

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 26. Approved thawing methods used, frozen food

Public Comments:

Inspector: Muzna Rauf

Status: N/O

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## 27. Food separated and protected

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 28. Washing fruits and vegetables

Public Comments:

Inspector: Muzna Rauf

Status: N/O

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 30. Food storage; food storage containers identified

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 31. Consumer self service

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 32. Food properly labeled and honestly presented

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 33. Nonfood-contact surfaces clean

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 37. Vending machines



Public Comments:

Inspector: Muzna Rauf

Status: N/A

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 39. Thermometers provided and accurate

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments: Observed soiled wiping cloth stored on top of the cutting board.

Action Plan: California Retail Food Code §114185.1(b). All wiping cloths used repeatedly prior to laundering shall be stored in an approved sanitizing solution when not in use. Correct Immediately.

California Retail Food Code §114185.1(e). Working containers of sanitizing solutions for storage of in-use wiping cloths shall be used in a manner to prevent contamination of food, equipment, utensils, linens, or single-use articles.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

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### 41. Plumbing; fixtures, backflow devices, drainage

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 42. Garbage and refuse properly disposed; facilities maintained

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 44. Premises; personal/cleaning items; vermin proofing

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 46. No unapproved sleeping quarters

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 48. Permits available

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 49. Compliance with Plan review requirements

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 50. Samples Collection

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 51. Impoundment/VC&D

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 52. Permit Suspension

Public Comments:

Inspector: Muzna Rauf

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:

Inspector: Muzna Rauf

Status: Compliant

# Inspection Score \*

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## 54. Grade

Public Comments: Facility Grade = A

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: Muzna Rauf

Status: Compliant