California Memorial Stadium - Concessions, East Rim & Maxwell Field (Levy Restaurants | UC Berkeley Athletics)

UCB Routine Inspection - Food

Current Managers: Ashley Anton, Jon Severson, Joshua Macaluso, Maria Ochoa, Shawn Gilpin

Inspection Date: Sep 30, 2023

Inspection Contributors: Muzna Rauf

Inspection Resolvers: -

Notes

Facility was issued a score of 93 (PASS) during a routine inspection conducted on 09/30/2023.

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 *

1a. Demonstration of knowledge

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>No violations observed at the time of the inspection.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>Compliant</td>
</tr>
</tbody>
</table>

1b. Food safety certification
2. Communicable disease; reporting, restrictions & exclusions

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

3. No discharge from eyes, nose, and mouth

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

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

5. Hands clean and properly washed; proper glove use
Observed food employee at Forge Pizza Fire Truck on the East Rim not removing gloves when switching tasks from handling food to opening cooler door. Employee failed to wash hands and re-glove before proceeding back to the food prep station. Employee instructed to change gloves, wash hands and done new gloves before heading back to the food prep station.

Person in charge notified on site to have all employees handling food use their gloves for a single task only. Employees to wash hands and done new gloves before proceeding to handle food.

California Retail Food Code §113953.3. Employees shall wash their hands before handling any food or food related items and after any task that which may cause potential cross contamination. Correct Immediately.

California Retail Food Code §113961(a&b). Employees shall minimize bare hand contact of food with the use of utensils and gloves whenever possible. Correct Immediately.

California Retail Food Code §113973
(a) Single-use gloves shall be worn when contacting food and food contact surfaces if the employee has any cuts, sores, rashes, artificial nails, nail polish, rings (other than a plain ring), uncleanable orthopedic support devices, or fingernails that are not clean, smooth, or neatly trimmed.
(b) Whenever gloves are worn, they shall be changed, replaced, or washed as often as handwashing is required by this part. Single-use gloves shall not be washed.
(c) If used, single-use gloves shall be used for only one task, such as working with ready-to-eat food or with raw food of animal origin, used for no other purpose, and shall be discarded when damaged or soiled, or when interruptions in the food handling occur. Correct immediately.

6. Adequate hand washing facilities: supplied and accessible
**Public Comments:** Observed the following:
1) Handwash station blocked by rolling cart at the Evergood grilled sausage stand on the East Rim. Employee removed cart at the time of the inspection. Violation corrected on site.
2) Non-operational electronic paper towel dispenser inside concession stand 329. As per staff, the dispenser needs replacement batteries.
3) Handwash station situated on the floor next to the Michelob Ultra alcohol concession stand on the East Rim.

**Action Plan:**
California Retail Food Code §113953 (b). Handwashing facilities shall be sufficient in number and conveniently located so as to be accessible at all times for use by food employees.

California Retail Food Code §113953.1. (a) A handwashing facility shall be clean, unobstructed, and accessible at all times for employee use.

California Retail Food Code §114378.2. (c) Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels.

**Tags:** Minor Violation (2 points)

**Inspector:** Muzna Rauf
**Status:** Not Resolved

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**Time & Temperature Relationship**

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:** No violations observed at the time of the inspection.

**Inspector:** Muzna Rauf
**Status:** Compliant

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9. **Proper cooling methods**
10. Proper cooking time and temperature

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

11. Proper reheating procedures for hot holding

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

Protection from Contamination *

12. Returned and re-service of food

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

13. Food in good condition; safe and unadulterated

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

14. Food contact surface; clean and sanitized

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant
15. Food obtained from approved source

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

16. Compliance with shell stock tags, conditions, display

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

17. Compliance with Gulf Oyster Regulations

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

18. Compliance with variance, specialized process & HACCP

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

19. Consumer advisory provided for raw/undercooked food

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

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

21 a. Hot water available

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

21 b. Water available

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

22. Sewage and wastewater properly disposed

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

23. No insect, rodent, birds or animals present

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

General Retail Factors

24. Person in charge present and performs duties
<table>
<thead>
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<th>Public Comments:</th>
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<th>Status: Compliant</th>
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<tbody>
<tr>
<td>25. Personal cleanliness and hair restraints</td>
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<td>Public Comments:</td>
<td>Inspector: Muzna Rauf</td>
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<td>26. Approved thawing methods used, frozen food</td>
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<td>Public Comments:</td>
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<td>Status: Compliant</td>
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<tr>
<td>27. Food separated and protected</td>
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<td>Public Comments:</td>
<td>Inspector: Muzna Rauf</td>
<td>Status: Compliant</td>
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<tr>
<td>28. Washing fruits and vegetables</td>
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<td>Public Comments:</td>
<td>Inspector: Muzna Rauf</td>
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<td>29. Toxic substances properly identified, stored and used</td>
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<td>Public Comments:</td>
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<td>Status: Compliant</td>
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<tr>
<td>30. Food storage; food storage containers identified</td>
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<td>31. Consumer self service</td>
<td>Inspector: Muzna Rauf</td>
<td>Status: Compliant</td>
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<td>32. Food properly labeled and honestly presented</td>
<td>Inspector: Muzna Rauf</td>
<td>Status: Compliant</td>
</tr>
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<td>33. Nonfood-contact surfaces clean</td>
<td>Inspector: Muzna Rauf</td>
<td>Status: Compliant</td>
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<tr>
<td>34. Warewash facilities: installed, maintained, used; test equipment</td>
<td>Inspector: Muzna Rauf</td>
<td>Status: Compliant</td>
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<td>35. Equipment/utensils approved; installed; good repair; capacity</td>
<td>Inspector: Muzna Rauf</td>
<td>Status: Compliant</td>
</tr>
<tr>
<td>36. Equipment, utensils and linens: storage and use</td>
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</table>
Observed water leaking from underneath the Pepsi beverage dispensing soda machine inside concession booth 329. Pepsi service technician was on site, and shut down the machine to service it at the time of the inspection.

California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair.

General Retail Violation (1 point)

Muzna Rauf

Not Resolved

37. Vending machines

No comments.

Muzna Rauf

N/A

38. Adequate ventilation and lighting; designated areas, use

Observed non-operational light bulb inside continental refrigerator located within the concession stand on concourse level north of the stadium.

California Retail Food Code §114252. In every room and area in which any food is prepared, manufactured, processed, or prepackaged, or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided to produce the following light intensity, while the area is in use:
(a) At least 10 foot candles for the following:
(1) At a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas.
(3) Inside equipment, such as reach-in or under-the-counter refrigerators.

General Retail Violation (1 point)

Muzna Rauf

Not Resolved

39. Thermometers provided and accurate

No comments.

Muzna Rauf

Compliant

40. Wiping cloths; properly used and stored
41. Plumbing; fixtures, backflow devices, drainage

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

42. Garbage and refuse properly disposed; facilities maintained

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

44. Premises; personal/cleaning items; vermin proofing

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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

Public Comments:
Observed accumulation of water on the floor adjacent to the Pepsi soda dispensing machine inside concession booth 329.

Action Plan:
California Retail Food Code §114268. All floor surfaces within a facility must be smooth, clean, and in good repair at all times.

Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved
46. No unapproved sleeping quarters

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

47. Signs posted; last inspection report available

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

48. Permits available

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

49. Compliance with Plan review requirements

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

50. Samples Collection

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

51. Impoundment/VC&D

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

52. Permit Suspension
Increased Risk to Public Health *

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

Inspection Score *

54. Score

Public Comments: Facility Score = 93

<table>
<thead>
<tr>
<th>Status</th>
<th>Score Range</th>
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<tbody>
<tr>
<td>PASS</td>
<td>80 to 100</td>
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<tr>
<td>CONDITIONAL PASS</td>
<td>75 to 79</td>
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<tr>
<td>FAIL</td>
<td>&lt; 75</td>
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</table>

(facility will be closed, notice of closure posted, health permit suspended; re-inspection will be scheduled when violations are abated).

Inspector: Muzna Rauf
Status: Compliant