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 Contributors: Muzna Rauf

Inspection Resolvers: -

Notes

Facility was issued a score of 92 (PASS) during a routine inspection conducted on 10/07/2023.

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>
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<tbody>
<tr>
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<td>Muzna Rauf</td>
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</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

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

6. Adequate hand washing facilities: supplied and accessible

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant
## Time & Temperature Relationship *

### 7. Proper hot and cold holding temperatures

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

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### 9. Proper cooling methods

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### 10. Proper cooking time and temperature

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### 11. Proper reheating procedures for hot holding

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## Protection from Contamination * ²

### 12. Returned and re-service of food
No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

13. Food in good condition; safe and unadulterated

Public Comments: Observed missing "use by" date on the coffee creamer at concession stand 301. Ensure the bottles are marked with the date the product is opened.

Action Plan: California Retail Food Code, Sections: 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254.3, 114377, 114355; California Code of Regulations, Title 17, Section 13675. Ensure owner/operator discontinues the sale of the food based on the expiration date.

Tags: Minor Violation (2 points)
Inspector: Muzna Rauf
Status: Not Resolved
Incident Attachments:
Images:

14. Food contact surface; clean and sanitized
Food From Approved Sources *

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
Additional Risk Factors * 1

18. Compliance with variance, specialized process & HACCP

19. Consumer advisory provided for raw/undercooked food

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

21 a. Hot water available
Observed the following at concession stand 5:

1) Water at 3-compartment warewash sink measured at 74.3 degrees F.
2) Water at the handwash sink measured at 74.3 degrees F.

Staff was able to restore hot water to the handwash sink at the time of the inspection by opening valve under the sink. Hot water was not restored to the 3-compartment warewash sink at the time of the inspection. IB's Food vendor instructed to use the warewashing sink in the adjacent concession stand until hot water is restored to their sink.

Action Plan:

California Retail Food Code §114192. All facilities shall have an adequate supply of hot and cold water that is protected, pressurized, potable, and delivered through an approved plumbing system. Correct Immediately.

California Retail Food Code §114192(a). Hot water shall be supplied at a minimum temperature of at least 120 degrees F measured from the faucet of warewash sinks, food prep sinks, and janitorial sinks. Hot water measured below 100 degrees F throughout the food facility will result in closure. Correct immediately.

California Retail Food Code §113953(c). Handwashing facilities shall be equipped to provide warm water under pressure for a minimum of 15 seconds through a mixing valve or combination faucet. If the temperature of water provided to a handwashing sink is not readily adjustable at the faucet, the temperature of the water shall be at least 100 degrees F, but not greater than 108 degrees F. Correct within 24 hours.

Tags: Major Violation (4 points)
Inspector: Muzna Rauf
Status: Not Resolved

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
General Retail Factors *

23. No insect, rodent, birds or animals present

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

24. Person in charge present and performs duties

Public Comments: 
Inspector: Muzna Rauf
Status: Compliant

25. Personal cleanliness and hair restraints

Public Comments: 
Inspector: Muzna Rauf
Status: Compliant

26. Approved thawing methods used, frozen food

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

27. Food separated and protected

Public Comments: 
Inspector: Muzna Rauf
Status: Compliant

28. Washing fruits and vegetables
29. Toxic substances properly identified, stored and used

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

30. Food storage; food storage containers identified

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

31. Consumer self service

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

32. Food properly labeled and honestly presented

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

33. Nonfood-contact surfaces clean

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

34. Warewash facilities: installed, maintained, used; test equipment
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35. Equipment/utensils approved; installed; good repair; capacity

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36. Equipment, utensils and linens: storage and use

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37. Vending machines

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38. Adequate ventilation and lighting; designated areas, use

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39. Thermometers provided and accurate

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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:
Inspector: Muzna Rauf
Status: Compliant

46. No unapproved sleeping quarters
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 = 92

PASS - 80 to 100
CONDITIONAL PASS - 75 to 79
FAIL - < 75 (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