

# Oski Place BBQ ( Levy Restaurants | Intercollegiate Athletics )

## UCB Routine Inspection - Food

### Current Managers

Ashley Anton, John Heberden, Jon Severson,  
Michael Waterman, Tim Wetzel,  
Toussaint Potter

### Inspection Date

Nov 23, 2024

### Inspection Contributors

Muzna Rauf

### Inspection Resolvers

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## Notes

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Facility was issued a score of 100% (Grade A) during a routine inspection conducted on 11/23/24.

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 \*

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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: Food Safety Manager Certification Name: Toussaint Potter  
Expiration Date: 02/25/2025

Food Safety Manager Certification Name: Michael Waterman  
Expiration Date: 01/25/2027

Inspector: Muzna Rauf

Status: Compliant

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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

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## 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

## 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

### 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

### 10. Proper cooking time and temperature

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

## Protection from Contamination \*

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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

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

### 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

### Additional Risk Factors \*

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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: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

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### **General Retail Factors \***

No findings identified

### **Increased Risk to Public Health \***

No findings identified

### **Inspection Score \***

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