California Memorial Stadium - Field Club Kitchen & Tower
( Levy Restaurants | UC Berkeley Athletics )

UCB Routine Inspection - Food

Current Managers  Inspection Date
Ashley Anton, Jon Severson, Joshua Macaluso,  Sep 16, 2023
Maria Ochoa

Inspection Contributors
Muzna Rauf

Inspection Resolvers
-

Notes

Facility was issued a score of 95 (PASS) during a routine inspection conducted on 09/16/2023.

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

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

1b. Food safety certification
Preventing Contamination by Hands

2. Communicable disease; reporting, restrictions & exclusions

No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

3. No discharge from eyes, nose, and mouth

No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

4. Proper eating, drinking, or tobacco use

No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

5. Hands clean and properly washed; proper glove use

No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

6. Adequate hand washing facilities: supplied and accessible

No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant
7. Proper hot and cold holding temperatures

Public Comments: Observed multiple open bottles of oat milk stored at room temperature at the coffee stations on the 4th floor of the tower. As per staff oat milk was brought out no more than 30 minutes ago. Oat milk cannot be stored at room temperature for a period of more than 2 hours. Have oat milk stored on ice during food service hours.

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.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf
Status: Not Resolved

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

9. Proper cooling methods

Public Comments:

Inspector: Muzna Rauf
Status: N/O

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
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: Observed missing ‘use by’ dates on the coffee creamers at the coffee station on the 4th floor. 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

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 *
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

Additional Risk Factors *

18. Compliance with variance, specialized process & HACCP

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

19. Consumer advisory provided for raw/undercooked food

Public Comments: No violations observed at the time of the inspection.
Consumer advisory posted at the sushi station on the 8th floor of the Field Club Tower.
Inspector: Muzna Rauf
Status: Compliant

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

Public Comments:
Inspector: Muzna Rauf
Status: N/A
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 sinks measured at 100 degrees F and above.

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 * 1

24. Person in charge present and performs duties

Public Comments: 

Inspector: Muzna Rauf
Status: Compliant

25. Personal cleanliness and hair restraints
26. Approved thawing methods used, frozen food

27. Food separated and protected

28. Washing fruits and vegetables

29. Toxic substances properly identified, stored and used

30. Food storage; food storage containers identified

31. Consumer self service
32. Food properly labeled and honestly presented

Public Comments: Muzna Rauf
Status: Compliant

33. Nonfood-contact surfaces clean

Public Comments: Muzna Rauf
Status: Compliant

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

Public Comments: Muzna Rauf
Status: Compliant

35. Equipment/utensils approved; installed; good repair; capacity
**Public Comments:** Observed multiple hot holding units on the 4th floor that are not ANSI/NSF approved equipment. Discontinue using unapproved equipment.

**Action Plan:** California Retail Food Code §114130(b). All new and replacement food-related and utensil-related equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program. When current equipment is in need of replacement, the equipment must be replaced with restaurant grade ANSI/NSF approved equipment. Correct at equipment replacement. Facility must obtain approval from Environmental Health prior to replacing equipment.

**Tags:** General Retail Violation (1 point)

**Inspector:** Muzna Rauf

**Status:** Not Resolved

**Images:**

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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
40. Wiping cloths; properly used and stored

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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
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**46. No unapproved sleeping quarters**

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

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**48. Permits available**

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**49. Compliance with Plan review requirements**

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**50. Samples Collection**

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**51. Impoundment/VC&D**
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 = 95

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<thead>
<tr>
<th>Score</th>
<th>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>
<td>(facility will be closed, notice of closure posted, health permit suspended; re-inspection will be scheduled when violations are abated).</td>
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Inspector: Muzna Rauf
Status: Compliant