

Bombzies BBQ (Levy Restaurants | UC Berkeley Athletics)

UCB Routine Inspection - Mobile Food

Current Managers

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

Inspection Date

Oct 19, 2024

Inspection Contributors

Muzna Rauf

Inspection Resolvers

Ashley Anton

Notes

Mobile Food Truck was issued a score of 94% (Grade A) during a routine inspection conducted on 10/19/2024.

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

Public Comments: Food Safety Certification Name: Abdul Hamid Wahab
Expiration Date: 01/18/2025

Food Safety Certification Name: John Wahab
Expiration Date: 10/12/2029

Inspector: Muzna Rauf

Status: Compliant

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 sink: 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

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:
Inspector: Muzna Rauf
Status: N/O

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.
Temperature of cooked chicken measured at 165 degrees and above 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: Observed deteriorated black/yellow discolored cutting board being actively used for food prep at the time of the inspection. Operator discontinued using the cutting board at the time of the inspection.

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

California Retail Food Code §114117. All equipment and/or utensils in contact with potentially hazardous foods shall be cleaned and sanitized at least once every 4 hours. Correct Immediately.

California Retail Food Code §114099.6. Manual chemical sanitization shall only take place in one of three ways:

1. Equipment and utensils shall be in contact with a chlorine solution at 100ppm for a minimum of 30 seconds.
2. Equipment and utensils shall be in contact with an iodine solution at 25ppm for a minimum of 60 seconds.
3. Equipment and utensils shall be in contact with a quaternary ammonia solution at 200ppm for a minimum of 60 seconds.

Correct Immediately.

Tags: Major Violation (4 points)

Inspector: Muzna Rauf

Status: Not Compliant

Resolution:

Resolved

Resolved on Oct 23, 2024

Updated by Ashley Anton on Oct 23, 2024

Sent to vendor for correction

Incident Attachments:

Images:



Food From Approved Sources *

15. Food obtained from approved source

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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:

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

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 sink 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 *

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

Public Comments:

Inspector: Muzna Rauf

Status: N/O

29. Toxic substances & automotive equipment

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: N/A

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. Warewashing sink: installed, maintained, used; test equipment

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments: Observed deteriorated black/yellow discolored cutting board being actively used for food prep at the time of the inspection. Repair or replace all deteriorated cutting boards.

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

California Retail Food Code §114130.3& 114177. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. Correct within 1 week.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Compliant

Resolution:

Resolved

Resolved on Oct 23, 2024

Updated by Ashley Anton on Oct 23, 2024

Sent to vendor for correction

36. Equipment, utensils and linens: storage and use

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

37. Adequate ventilation and lighting; designated areas, use

Public Comments: Observed accumulation of grease and dust on the hood filters above the flat top grill.
Action Plan: California Retail Food Code §114149.2. All mechanical intake and exhaust air ducts shall be clean and filters shall be routinely changed to prevent the contamination of food. Correct within 2 weeks.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf
Status: Not Compliant

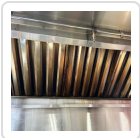
Resolution:

Resolved

Resolved on Oct 23, 2024
Updated by Ashley Anton on Oct 23, 2024
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Incident Attachments:

Images:



38. Thermometers provided and accurate

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

39. Wiping cloths; properly used and stored

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

40. Plumbing, fixtures, equipment

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

41. Refuse / Premises/ Janitorial / Exterior and surrounding area sanitary

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

42. Restroom facilities

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

43. Cleaning & servicing

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

45. Signs posted; last inspection report available

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

46. Permits available

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

47. Impoundment/VC&D

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

48. Compliance with safety requirements, fire extinguisher & lights shatter proof

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

49. Compliance with water heater Requirements (3 gallon)

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

50. Location of compressors

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

51. Identification of owner

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

52. Compliance with height and width of occupied areas

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

53. Mobile water & waste water tanks installed

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

Increased Risk to Public Health *

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

Permit Suspension *

54. Permit Suspension

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

Inspection Score *

56. Score

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).

Inspector: Muzna Rauf

Status: Compliant