

# Cielito Lindo ( 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 5, 2024

### Inspection Contributors

Muzna Rauf

### Inspection Resolvers

Michael Waterman

## Notes

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Mobile Food Truck was issued a score of 91% (Grade A) during a routine inspection conducted on 10/05/2024.

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.

Reinspection to check for compliance of violations #13, #14, and #21b scheduled for 10/19/2024 or after.

– 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 Certification Name: Gustavo Garcia  
Expiration Date: 02/25/2027  
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 sink: 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

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

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

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### 9. Proper cooling methods

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

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### 10. Proper cooking time and temperature

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

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### 11. Proper reheating procedures for hot holding

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

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## 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

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### 13. Food in good condition; safe and unadulterated

Public Comments: Observed the following:  
1) Wet wiping towel found covering guacamole that is being held at the refrigerated sandwich prep table. As per the food employee, he placed the wet towel on top of the guacamole to prevent it from turning black/brown. Instructed operator to use plastic wrap to cover the container instead as wiping towels can create a cross contamination risk. Operator removed the towel and discarded the top layer of the guacamole at the time of the inspection.

Action Plan: Ensure no foreign objects are found in food products.

California Retail Food Code §113732. "Adulterated" means (a) Food that bears or contains any poisonous or deleterious substance that may render the food impure or injurious to health.

California Retail Food Code §113980. All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage; shall have been obtained from approved sources; shall be protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, or other environmental sources of contamination; shall otherwise be fully fit for human consumption; and shall conform to the applicable provisions of the Sherman Food, Drug, and Cosmetic Law (Part 5 (commencing with Section 109875)).

California Retail Food Code §113967. No employee shall commit any act that may cause the contamination or adulteration of food, food-contact surfaces, or utensils.

Tags: Major Violation (4 points)

Inspector: Muzna Rauf  
Status: Corrected on Site

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### 14. Food contact surface; clean and sanitized

Public Comments: Observed the following:  
1) Food encrusted three grill scrapers, one tong, and one serving ladle with hook handle stored together on top of a soiled wiping cloth. Instructed operator to wash and place all utensils being used to handle potentially hazardous food items separately inside clean containers. Operator has not started food preparations yet.

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.

California Retail Food Code §114099.7. Mechanical sanitization shall be accomplished in the final sanitizing rinse by one of the following:

1. By being cycled through equipment that is used in accordance with the manufacturer's specifications and achieving a utensil surface temperature of 160 degrees F as measured by an irreversible registering temperature indicator.
2. Contact with a solution of 50 ppm available chlorine solution for at least 30 seconds.
3. Contact with a solution of 25 ppm available iodine for at least one minute.

Correct immediately.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Not Compliant

Resolution:

**Resolved**

Resolved on Oct 29, 2024

Updated by Michael Waterman on Oct 29, 2024

Sent to vendor to correct

Incident Attachments:

Images:



## 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

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### 16. Compliance with shell stock tags, conditions, display

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

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### 17. Compliance with Gulf Oyster Regulations

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

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## Additional Risk Factors \*

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### 18. Compliance with variance, specialized process & HACCP

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

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### 19. Consumer advisory provided for raw/undercooked food

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

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

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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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: Observed low water pressure at the handwash sink.

Action Plan: California Retail Food Code § 114192(a). An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided. The water supply shall be from a water system approved by the health officer or the local enforcement agency.

California Retail Food Code §114192.(b) Water under pressure shall be provided at a sufficient level as specified by the Uniform Plumbing Code and manufacturer's specifications for equipment and fixtures in the food facility.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Not Compliant

Resolution:

### Resolved

Resolved on Oct 29, 2024

Updated by Michael Waterman on Oct 29, 2024

Sent to vendor to correct

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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

## General Retail Factors \*

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### 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

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### 30. Food storage; food storage containers identified

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 31. Consumer self service

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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### 32. Food properly labeled and honestly presented

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 33. Nonfood-contact surfaces clean

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 36. Equipment, utensils and linens: storage and use

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 37. Adequate ventilation and lighting; designated areas, use

Public Comments: Observed accumulation of grease and dust on the hood filters above the fryers.

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**

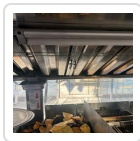
Resolved on Oct 29, 2024

Updated by Michael Waterman on Oct 29, 2024

sent to vendor to correct

Incident Attachments:

Images:



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### 38. Thermometers provided and accurate

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 39. Wiping cloths; properly used and stored

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 40. Plumbing, fixtures, equipment

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 42. Restroom facilities

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 43. Cleaning & servicing

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 45. Signs posted; last inspection report available

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 46. Permits available

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 47. Impoundment/VC&D

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 49. Compliance with water heater Requirements (3 gallon)

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 50. Location of compressors

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 51. Identification of owner

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 52. Compliance with height and width of occupied areas

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 53. Mobile water & waste water tanks installed

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## Increased Risk to Public Health \*

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## Permit Suspension \*

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### 54. Permit Suspension

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## Inspection Score \*

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### 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