

Concourse Beer Stand 1 (Levy Restaurants | Intercollegiate Athletics)

UCB - Temporary Food Facility Inspection

Current Managers

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

Inspection Date

Nov 16, 2024

Inspection Contributors

Muzna Rauf

Inspection Resolvers

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Notes

Temporary Food Facility was issued a score of 100% (Grade A) during a routine inspection conducted on 11/16/24.

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 1-15.

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 16-36.

— Muzna Rauf

Employee Health, Hygiene & Knowledge *

Series: 1 of 1

1. Demonstration of knowledge

Public Comments: No violations observed at the time of the inspection.

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

Prevent Contamination By Hands *

Series: 1 of 1

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 and Temperature Relationship *

Series: 1 of 1

7. Proper hot and cold holding temperatures

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

8. Proper cooking time and temperature

Public Comments:

Inspector: Muzna Rauf

Status: N/A

9. Proper reheating procedures for hot holding

Public Comments:

Inspector: Muzna Rauf

Status: N/A

Protection From Contamination *

Series: 1 of 1

10. Food in good condition; safe and unadulterated

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

11. 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 *

Series: 1 of 1

12. Food obtained from approved source

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

Additional Critical Risk Factors *

Series: 1 of 1

13 a. Hot water available

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

13 b. Water available

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

14. Sewage and wastewater properly disposed

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

15. No insect, rodent, birds or animals present

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

Supervision *

Series: 1 of 1

16. Person in charge present and performs duties

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

17. Personal cleanliness and hair restraints

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

General Food Safety Requirements *

Series: 1 of 1

18. Approved thawing methods used, frozen food

Public Comments:

Inspector: Muzna Rauf

Status: N/A

19. Food preparation area, protection from contamination

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

20. Toxic substances properly identified, stored and used

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

Food Storage/Display/Service *

Series: 1 of 1

21. Food storage; food storage containers identified

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

22. Consumer self service

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

23. Food properly labeled and honestly presented

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

Equipment/Utensils/Linens *

Series: 1 of 1

24. Nonfood-contact surfaces clean

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

28. Adequate lighting

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

29. Thermometers provided and accurate

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

30. Wiping cloths; properly used and stored

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

Physical Facilities *

Series: 1 of 1

31. Garbage and refuse properly disposed; facilities maintained

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

32. Toilet facilities: properly constructed, supplied, cleaned

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

33. Premises and facilities; vermin and animals

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

34. Floors, ceilings and outer exclusionary barriers

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

Signs/Requirments *

Series: 1 of 1

35. Identification of operator

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

36. Permits available

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

Compliance & Enforcement *

Series: 1 of 1

37. Compliance with structural and operational requirements

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

38. Permit Suspension

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

Inspection Grade *

Series: 1 of 1

40. Grade

Public Comments: Temporary Food 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 temporary food facilities that have a critical violation may be subject to closure regardless of the score received on the inspection report.

Inspector: Muzna Rauf

Status: Compliant