

# Concourse Beer Stand 2 ( 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

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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 \*

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### 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 \*

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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 \*

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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 \*

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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 \*

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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 \*

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### 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 \*

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### 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 \*

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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 \*

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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 \*

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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 \*

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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 \*

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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 \*

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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 \*

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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