

East Rim BBQ (Levy Restaurants | Intercollegiate Athletics)

UCB - Temporary Food Facility Inspection

Current Managers

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

Inspection Date

Nov 16, 2024

Inspection Contributors

Muzna Rauf

Inspection Resolvers

-

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

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 *

No findings identified

Series: 1 of 1

General Food Safety Requirements *

No findings identified

Series: 1 of 1

Food Storage/Display/Service *

No findings identified

Series: 1 of 1

Equipment/Utensils/Linens *

No findings identified

Series: 1 of 1

Physical Facilities *

No findings identified

Series: 1 of 1

Signs/Requirments *

No findings identified

Series: 1 of 1

Compliance & Enforcement *

No findings identified

Series: 1 of 1

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