

East Rim Planet Popcorn 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

Michael Waterman

Notes

Temporary Food Facility was issued a score of 98% (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. Demonstartion 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 *

Series: 1 of 1

19. Food preparation area, protection from contamination

Public Comments: Observed the following:
1) Uncovered containers of cinnamon sugar
2) Churros being prepared and stored uncovered.

Action Plan: California Retail Food Code §113986. All food shall remain covered and protected from contamination at all times. Correct immediately.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Compliant

Resolution:

Resolved

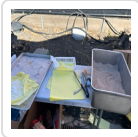
Resolved on Nov 21, 2024

Updated by Michael Waterman on Nov 21, 2024

have reviewed with vendor the proper storage of food product when not in use

Incident Attachments:

Images:



Food Storage/Display/Service *

No findings identified

Series: 1 of 1

Equipment/Utensils/Linens *

No findings identified

Series: 1 of 1

Physical Facilities *

Series: 1 of 1

34. Floors, ceilings and outer exclusionary barriers

Public Comments: Observed the following:

1) No overhead protection where churros are being prepared.

Action Plan:

California Retail Food Code §114349

(a) Temporary food facilities shall be equipped with overhead protection for all food preparation, food storage, and warewashing areas. Overhead protection shall be made of wood, canvas, or other materials that protect the facility from precipitation, dust, bird and insect droppings, and other contaminants. Correct immediately.

(b) Temporary food facilities that handle nonprepackaged food shall also protect food from contamination in one of the following

ways:

(1) Enclosure of the food facility with 16 mesh per square inch screens.

(2) Limiting display and handling of nonprepackaged food in food compartments.

(3) Other alternative, effective means approved by the enforcement officer.

Tags:

General Retail Violation (1 point)

Inspector:

Muzna Rauf

Status:

Not Compliant

Resolution:

Resolved

Resolved on Nov 21, 2024

Updated by Michael Waterman on Nov 21, 2024

will work with vendor to get a overhead cover in place for this production area

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