

# Field Club portable 1 - Hot dogs

UCB - Temporary Food Facility Inspection

Current Managers

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

Inspection Date

Nov 23, 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 11/23/24.

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: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

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## 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

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## Food From Approved Sources \*

No findings identified

### Series: 1 of 1

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## 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 \*

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No findings identified

Series: 1 of 1

## General Food Safety Requirements \*

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No findings identified

Series: 1 of 1

## Food Storage/Display/Service \*

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No findings identified

Series: 1 of 1

## Equipment/Utensils/Linens \*

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No findings identified

Series: 1 of 1

## Physical Facilities \*

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No findings identified

Series: 1 of 1

## Signs/Requirments \*

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No findings identified

Series: 1 of 1

## Compliance & Enforcement \*

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No findings identified

Series: 1 of 1

## 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.

When a facility is closed, a notice of closure will be posted on the entrance door that will state reason(s) for closure. The sign must remain posted until the facility is reopened by the inspector. Health permit will be suspended upon closure; re-inspection will be scheduled when violations are abated.

Inspector: Muzna Rauf

Status: Compliant