

Field Club portable 2 - Carvery

UCB - Temporary Food Facility Inspection

Current Managers

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

Inspection Date

Nov 23, 2024

Inspection Contributors

Muzna Rauf

Inspection Resolvers

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Notes

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

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: Observed honing steel and tong being used at the carvery station placed on top of dirty surface. Had staff clean both items and place in a clean and sanitary container.

Action Plan: California Retail Food Code §114097. All food contact surfaces shall be clean and sanitized at all times. Correct Immediately.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Corrected on Site

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.

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