Caribbean Spices

UCB Routine Inspection - Mobile Food

Managers: Not Assigned
Inspection Date: Feb 17, 2022
Status: Sent To RP

Inspection Contributors: Muzna Rauf
Report Sent Date: Feb 18, 2022
Done Date: 

Reference ID

Notes

Facility Address: Lawrence Berkeley National Laboratory
1 Cyclotron Rd, Berkeley, CA 94720

Mobile Food Truck was issued a score of 94 (PASS) during a routine inspection conducted on 02/17/2022.

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 1-23.

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 24-54.

— Muzna Rauf

Employee Health, Hygiene, & Knowledge *

1a. Demonstration of knowledge

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

1b. Food safety certification

Public Comments: Food Safety Certification Name: Frantz A Felix
Expiration Date: 03/02/2022
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

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 sink: supplied and accessible
   Public Comments: No violations observed at the time of the inspection.
   Inspector: Muzna Rauf
   Status: Compliant

7. Time & Temperature Relationship
   Public Comments: No violations observed at the time of the inspection.
   Inspector: Muzna Rauf
   Status: Compliant

8. Proper hot and cold holding temperatures
1. Protection from Contamination

No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

8. Time as public health control; procedures and records

Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: N/A

9. Proper cooling methods

Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: N/O

10. Proper cooking time and temperature

Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: N/O

11. Proper reheating procedures for hot holding

Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

Protection from Contamination

12. Returned and re-service of food

Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: N/O

13. Food in good condition; safe and unadulterated
14. Food contact surface; clean and sanitized

Public Comments: Observed heavily deteriorated and black discolored cutting board next to the stove. Person in charge instructed to have all cutting board surfaces properly cleaned and sanitized daily especially when changing from raw food of animal origin to ready to eat food, between species of raw food of animal origin, between unwashed produce and potentially hazardous food.

Action Plan:

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

- California Retail Food Code §114117. All equipment and/or utensils in contact with potentially hazardous foods shall be cleaned and sanitized at least once every 4 hours. Correct Immediately.

- California Retail Food Code §114099.6. Manual chemical sanitization shall only take place in one of three ways:
  1. Equipment and utensils shall be in contact with a chlorine solution at 100ppm for a minimum of 30 seconds.
  2. Equipment and utensils shall be in contact with an iodine solution at 25ppm for a minimum of 60 seconds.
  3. Equipment and utensils shall be in contact with a quaternary ammonia solution at 200ppm for a minimum of 60 seconds.

Correct immediately.

Tags: Major Violation (4 points)

Inspector: Muzna Rauf
Status: Not Resolved

Food From Approved Sources *

15. Food obtained from approved source

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

16. Compliance with shell stock tags, conditions, display
17. Compliance with Gulf Oyster Regulations

Public Comments:
Inspector: Muzna Rauf
Status: N/A

Additional Risk Factors *

18. Compliance with variance, specialized process & HACCP

Public Comments:
Inspector: Muzna Rauf
Status: N/A

19. Consumer advisory provided for raw/undercooked food

Public Comments:
Inspector: Muzna Rauf
Status: N/A

20. License health care facilities/public and private schools: prohibited food not offered

Public Comments:
Inspector: Muzna Rauf
Status: N/A

21 a. Hot water available

Public Comments: No violations observed at the time of the inspection.
Water at 3-compartment warewash sink measured at 120 degrees F and above.
Water at handwash sink measured at 100 degrees F and above.
Inspector: Muzna Rauf
Status: Compliant
<table>
<thead>
<tr>
<th>21 b. Water available</th>
<th>22. Sewage and wastewater properly disposed</th>
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<thead>
<tr>
<th>23. No insect, rodent, birds or animals present</th>
<th>General Retail Factors 2 *</th>
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<tr>
<th>24. Person in charge present and performs duties</th>
<th>25. Personal cleanliness and hair restraints</th>
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<th>26. Approved thawing methods used, frozen food</th>
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27. Food separated and protected

Public Comments:  
Inspector: Muzna Rauf  
Status: Compliant

28. Washing fruits and vegetables

Public Comments:  
Inspector: Muzna Rauf  
Status: Compliant

29. Toxic substances & automotive equipment

Public Comments:  
Inspector: Muzna Rauf  
Status: Compliant

30. Food storage; food storage containers identified

Public Comments:  
Inspector: Muzna Rauf  
Status: Compliant

31. Consumer self service

Public Comments:  
Inspector: Muzna Rauf  
Status: Compliant

32. Food properly labeled and honestly presented

Public Comments:  
Inspector: Muzna Rauf  
Status: Compliant

33. Nonfood-contact surfaces clean
Observed the following:
1) Accumulation of grease and food debris on the surface of the fryer.
2) Heavy accumulation of grease on the stainless steel splash guard for the fryer.

Action Plan: California Retail Food Code §114115(c). Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Correct within 1 week.

Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

34. Warewashing sink: installed, maintained, used; test equipment

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

35. Equipment/utensils approved; installed; good repair; capacity

Public Comments: Observed heavily deteriorated and black discolored cutting board next to the stove.
Action Plan: California Retail Food Code §114130.3 & 114177. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. Correct within 1 week.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

36. Equipment, utensils and linens: storage and use

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

37. Adequate ventilation and lighting; designated areas, use

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

38. Thermometers provided and accurate
39. Wiping cloths; properly used and stored

40. Plumbing, fixtures, equipment

41. Refuse / Premises/ Janitorial / Exterior and surrounding area sanitary

42. Restroom facilities

43. Cleaning & servicing

44. Floors, walls and ceiling: properly built, maintained and clean
45. Signs posted; last inspection report available

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

46. Permits available

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

47. Impoundment/VC&D

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

48. Compliance with safety requirements, fire extinguisher & lights shatter proof

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

49. Compliance with water heater Requirements (3 gallon)

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

50. Location of compressors
51. Identification of owner

Inspector: Muzna Rauf  Status: Compliant

52. Cleaning & servicing

Inspector: Muzna Rauf  Status: Compliant

53. Compliance with height and width of occupied areas

Inspector: Muzna Rauf  Status: Compliant

54. Mobile water & waste water tanks installed

Inspector: Muzna Rauf  Status: Compliant

55. Permit Suspension *

 Inspector: Muzna Rauf  Status: Compliant

Increased Risk to Public Health *
56. Multiple Major Critical Risk Violations / Increased Risk to Public Health

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

Inspection Score *

57. Score

Public Comments: Facility Score = 94
PASS - 80 to 100
CONDITIONAL PASS - 75 to 79
FAIL - < 75 (facility will be closed, notice of closure posted, health permit suspended; re-inspection will be scheduled when violations are abated).

Inspector: Muzna Rauf
Status: Compliant