

Clark Kerr Dining Commons (Clark Kerr Campus)

UCB Routine Inspection - Food

Current Managers	Inspection Date	Status
Bettye Boles, David Murray, Galen Vasquez	Jan 22, 2026	Sent To RP
Inspection Contributors	Report Sent Date	Done Date
Vincent Hawkins	Jan 22, 2026	
Inspection Resolvers	Reference ID	
Galen Vasquez		

Notes

Today I was escorted around the Clark Kerr Dining Hall facilities by Galen Vasquez and David Murray. I observed a clean facility. Keep a paper log of the maintenance and cleaning of the grease trap.

– Vincent Hawkins

Employee Health, Hygeine, & Knowledge *

1a. Demonstartion of knowledge

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

1b. Food safety certification

Public Comments: I observed a ServeSafe Kitchen Manager certification for David Murray. It will expire in 2029.

Private Comments:

Action Plan: California Retail Food Code §113947.1(a). Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous food, except temporary food facilities, shall have an owner or employee who has successfully passed an approved and accredited food safety certification examination as specified in Sections 113947.2 and 113947.3. There shall be at least one food safety certified owner or employee at each food facility. No certified person at a food facility may serve at any other food facility as the person required to be certified pursuant to this subdivision. The certified owner or employee need not be present at the food facility during all hours of operation.

California Retail Food Code §113947.1(e). A food facility that commences operation, changes ownership, or no longer has a certified owner or employee pursuant to this section shall have 60 days to comply with this subdivision.

California Retail Food Code §113947.1(g). The food safety certificate issued pursuant to Section 113947.3 shall be retained on file at the food facility at all times, and shall be made available for inspection by the enforcement officer.

California Retail Food Code §113947.1(h). Certified individuals shall be recertified every five years by passing an approved and accredited food safety certification examination.

Correct within 60 days.

California Retail Food Code §113948. All employees that prepare, handle, or serve non-packaged potentially hazardous foods shall have passed an approved safety certification program.

California Retail Food Code §113948 (a)(1). A food handler who is hired on or after June 1, 2011, shall obtain a food handler card within 30 days after the date of hire. Each food handler shall maintain a valid food handler card for the duration of the food handler's employment as a food handler.

California Retail Food Code §113948 (a)(2). Food handler cards shall be valid for three years from the date of issuance, regardless of whether the food handler changes employers during that period.

Correct within 30 days.

Inspector: Vincent Hawkins

Status: Resolved

Resolution:

Resolved Update

Resolved on Jan 22, 2026

Updated by Galen Vasquez on Jan 22, 2026

Not sure why this was flagged if we have a valid managers certificate

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

2. Communicable disease; reporting, restrictions & exclusions

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

3. No discharge from eyes, nose, and mouth

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

4. Proper eating, drinking, or tobacco use

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Preventing Contamination by Hands *

5. Hands clean and properly washed; proper glove use

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

6. Adequate hand washing facilities: supplied and accessible

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Time & Temperature Relationship *

7. Proper hot and cold holding temperatures

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Public Comments: All refrigeration unit were at 41 degrees or colder.

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

8. Time as public health control; procedures and records

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

9. Proper cooling methods

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: N/O

10. Proper cooking time and temperature

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

11. Proper reheating procedures for hot holding

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

Protection from Contamination * 1

12. Returned and re-service of food

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

13. Food in good condition; safe and unadulterated

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

14. Food contact surface; clean and sanitized

Public Comments: Obtain sanitizer check strips to check the concentration of sanitizer solution. Your facility is using a red acid based sanitizer solution Wipe down the counters and food contact surfaces with sanitizer solution. 2 points were deducted for not having sanitizer check strips.

Private Comments:

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.

Inspector: Vincent Hawkins

Status: Not Resolved

Food From Approved Sources *

15. Food obtained from approved source

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

16. Compliance with shell stock tags, conditions, display

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

17. Compliance with Gulf Oyster Regulations

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

Additional Risk Factors *

18. Compliance with variance, specialized process & HACCP

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

19. Consumer advisory provided for raw/undercooked food

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

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

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

21 a. Hot water available

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

21 b. Water available

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

22. Sewage and wastewater properly disposed

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

23. No insect, rodent, birds or animals present

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

General Retail Factors * 3

24. Person in charge present and performs duties

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

25. Personal cleanliness and hair restraints

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

26. Approved thawing methods used, frozen food

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

27. Food separated and protected

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

28. Washing fruits and vegetables

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

29. Toxic substances properly identified, stored and used

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

30. Food storage; food storage containers identified

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

31. Consumer self service

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

32. Food properly labeled and honestly presented

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

33. Nonfood-contact surfaces clean

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

34. Warewash facilities: installed, maintained, used; test equipment

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Public Comments: Obtain the sanitizer check strips for the acid cleaner. The acid sanitizer solution at a dish washing station was not strong enough today (measured at zero to 170 parts per million while it should read between 272 ppm and 700 ppm). Two points deducted from the final score.

Private Comments:

Action Plan: California Retail Food Code §114107(a). All facilities shall have an adequate means of testing sanitizer concentrations at all times. Correct within 48 hours.

California Retail Food Code §114107(b). All mechanical warewash machines shall be accurately calibrated as to ensure the proper concentration of sanitizer is being dispensed at all times. Correct immediately.

California Retail Food Code §113953.1(c) Employees shall not clean their hands in a sink used for food preparation, warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste. Correct immediately.

Inspector: Vincent Hawkins

Status: Not Resolved

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

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

36. Equipment, utensils and linens: storage and use

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

37. Vending machines

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

38. Adequate ventilation and lighting; designated areas, use

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

Public Comments: Move the equipment under the ventilation hood to provide for 6 inches of overlap to better capture smoke and grease and steam vapors.

Private Comments:

Action Plan: California Retail Food Code §114252. In every room and area in which any food is prepared, manufactured, processed, or prepackaged, or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided to produce the following light intensity, while the area is in use:

(a) At least 10 foot candles for the following:

(1) At a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas.

(3) Inside equipment, such as reach-in or under-the-counter refrigerators.

Correct within 1 week.

California Retail Food Code §114149(b). Toilet rooms shall be vented to the outside air by means of an openable, screened window, an air shaft, or a light-switch-activated exhaust fan, consistent with the requirements of local building codes. Correct within 1 month

California Retail Food Code §114149.1(a). Mechanical exhaust ventilation equipment shall be provided over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. Correct within 1 month.

California Retail Food Code §114149.2. All mechanical intake and exhaust air ducts shall be clean and filters shall be routinely changed to prevent the contamination of food. Correct within 2 weeks.

California Retail Food Code §114252.1 Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is nonprepackaged ready-to-eat food, clean equipment, utensils, and linens, or unwrapped single-use articles. Correct within 2 weeks.

California Retail Food Code § 114149(a) - All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and to provide a reasonable condition of comfort for each employee, consistent with the job performed by the employee. Correct Immediately.

Inspector: Vincent Hawkins

Status: Not Resolved

39. Thermometers provided and accurate

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Public Comments: Obtain a monitoring thermometer for inside the Avantco unit in the basement storage are (2 points deducted from the final score).

Private Comments:

Action Plan: California Retail Food Code §114157. Readily visible, accurate, easy to read thermometers shall be provided in all refrigeration units containing potentially hazardous foods at all times. Correct within 24 hours.

California Retail Food Code §114159. Accurate metal probe thermometers suitable for measuring the temperature of potentially hazardous foods shall be readily available at all times. Correct within 24 hours.

Inspector: Vincent Hawkins

Status: Not Resolved

40. Wiping cloths; properly used and stored

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

41. Plumbing; fixtures, backflow devices, drainage

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

42. Garbage and refuse properly disposed; facilities maintained

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

44. Premises; personal/cleaning items; vermin proofing

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

45. Floors, walls and ceiling: properly built, maintained and clean

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

46. No unapproved sleeping quarters

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

47. Signs posted; last inspection report available

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

48. Permits available

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

49. Compliance with Plan review requirements

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

50. Samples Collection

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

51. Impoundment/VC&D

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

52. Permit Suspension

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Increased Risk to Public Health *

53. Multiple Major Critical Risk Violations / Increased Risk to Public Health

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Inspection Score * 1

54. Grade

Public Comments: The total score today for the inspection was 94 %

Private Comments:

Action Plan: Facility Grade =

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 food facilities that have a critical violation may be subject to closure regardless of the score received on the inspection report. Food facilities that score below seventy percent (70%) twice within a twelve (12) month period are subject to closure and further legal action.

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: Vincent Hawkins

Status: Not Resolved

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant