Clark Kerr Dining Commons (Clark Kerr Campus)

UCB Routine Inspection - Food

Current Managers: Bettye Boles, Samuel Hernandez, Sean O'Donnell

Inspection Date: Oct 11, 2023

Inspection Contributors: Muzna Rauf

Inspection Resolvers:

Notes

Facility was issued a score of 94 (PASS) during a routine inspection conducted on 10/11/2023.

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 24-48.

— Muzna Rauf

Employee Health, Hygiene, & Knowledge *

1a. Demonstration of knowledge

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>No violations observed at the time of the inspection.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>Compliant</td>
</tr>
</tbody>
</table>

1b. Food safety certification

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Food Safety Manager Certification: Samuel Hernandez</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Expiration Date: 05/19/2026</td>
</tr>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>Compliant</td>
</tr>
</tbody>
</table>
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

Preventing Contamination by Hands *

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 & Temperature Relationship *

7. Proper hot and cold holding temperatures
Protection from Contamination

8. Time as public health control; procedures and records

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

9. Proper cooling methods

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

10. Proper cooking time and temperature

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

11. Proper reheating procedures for hot holding

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

Protection from Contamination *

12. Returned and re-service of food

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

13. Food in good condition; safe and unadulterated
No violations observed at the time of the inspection.

Muzna Rauf  
Inspector:  
Status: Compliant

Food From Approved Sources *

15. Food obtained from approved source

No violations observed at the time of the inspection.

Muzna Rauf  
Inspector:  
Status: Compliant

16. Compliance with shell stock tags, conditions, display

Muzna Rauf  
Inspector:  
Status: N/A

17. Compliance with Gulf Oyster Regulations

Muzna Rauf  
Inspector:  
Status: N/A

Additional Risk Factors * 1

18. Compliance with variance, specialized process & HACCP
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 sinks measured at 100 degrees F and above.
Inspector: Muzna Rauf
Status: Compliant

21 b. Water available

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

22. Sewage and wastewater properly disposed

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

23. No insect, rodent, birds or animals present
General Retail Factors * 4

24. Person in charge present and performs duties

Public Comments: Observed approximately 10 old rodent droppings on the floor of the boiler room with no evidence of active infestation. Ensure rodent droppings are removed from the facility.

Inspector: Muzna Rauf
Status: Compliant

25. Personal cleanliness and hair restraints

Public Comments: California Retail Food Code §114259.1. The premises of each food facility shall be kept free of vermin. Cockroaches, mice, rats, and similar pests that carry disease are considered to be vermin. If live vermin are observed by the staff, pest abatement must be contacted immediately.

Inspector: Muzna Rauf
Status: Compliant

26. Approved thawing methods used, frozen food

Public Comments: Minor Violation (2 points)

Inspector: Muzna Rauf
Status: Not Resolved

27. Food separated and protected
Observed multiple open bags of rice in the food storage room in the rear. Ensure food is stored in closed containers.

**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 Resolved

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**28. Washing fruits and vegetables**

**Public Comments:**

**Inspector:** Muzna Rauf

**Status:** N/O

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**29. Toxic substances properly identified, stored and used**

**Public Comments:**

**Inspector:** Muzna Rauf

**Status:** Compliant

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**30. Food storage; food storage containers identified**

**Public Comments:**

**Inspector:** Muzna Rauf

**Status:** Compliant

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**31. Consumer self service**

**Public Comments:**

**Inspector:** Muzna Rauf

**Status:** Compliant

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**32. Food properly labeled and honestly presented**

**Public Comments:**

**Inspector:** Muzna Rauf

**Status:** Compliant
33. Nonfood-contact surfaces clean

Public Comments: Observed the following:
1) Accumulation of dust on the fan guards inside all the walk-in coolers.
2) Buildup of dust on the air filters of the ice machines.

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

36. Equipment, utensils and linens: storage and use

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

37. Vending machines

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

38. Adequate ventilation and lighting; designated areas, use
39. Thermometers provided and accurate

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

40. Wiping cloths; properly used and stored

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

41. Plumbing; fixtures, backflow devices, drainage

Public Comments: Observed the following:
1) Water leaking from the pipe underneath the 3-compartment warewash sink.
2) Water leaking from the pipe underneath the 2-compartment sink next to the coffee dispensing machine.
3) Water leaking from the pipe in the boiler room.
4) Water leaking from the pipe located in the back of the catering room.

Action Plan: California Retail Food Code §114190. All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Correct within 1 week.

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

42. Garbage and refuse properly disposed; facilities maintained

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

43. Toilet facilities: properly constructed, supplied, cleaned
44. Premises; personal/cleaning items; vermin proofing

Public Comments: Observed the following:
1) Torn/missing window screen downstairs in the boiler room.

Action Plan: California Retail Food Code §114266. The food facility is not fully enclosed. All permanent food facilities shall be fully enclosed at all times with permanent floors, walls, and ceiling.

California Retail Food Code §114259. A food facility shall at all times be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects.

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

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

46. No unapproved sleeping quarters

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

47. Signs posted; last inspection report available

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

48. Permits available
Increased Risk to Public Health

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

49. Compliance with Plan review requirements

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

50. Samples Collection

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

51. Impoundment/VC&D

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

52. Permit Suspension

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

Increased Risk to Public Health *

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

| Public Comments: | Inspector: Muzna Rauf | Status: Compliant |
Inspection Score *

54. Score

Facility Score = 94

Public Comments:

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