

# Crossroads ( 2415 Bowditch St )

## UCB Routine Inspection - Food

Current Managers

David Bell, Peter Hughes

Inspection Date

Sep 19, 2023

Inspection Contributors

Muzna Rauf

Inspection Resolvers

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## Notes

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Facility was issued a score of 92 (PASS) during a routine inspection conducted on 09/19/2023.

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 \*

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### 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: Peter Hughes  
Expiration Date: 05/19/2026

Inspector: Muzna Rauf

Status: Compliant

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## 2. Communicable disease; reporting, restrictions & exclusions

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

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## 3. No discharge from eyes, nose, and mouth

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

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## 4. Proper eating, drinking, or tobacco use

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

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## Preventing Contamination by Hands \* 1

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### 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

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### 6. Adequate hand washing facilities: supplied and accessible

Public Comments: Observed the following:  
1) Missing soap dispenser at the new handwash station. As per manager, soap dispenser has not been mounted yet.

Action Plan: California Retail Food Code §114378.2. (c) Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels. A separate receptacle shall be available for towel waste.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf  
Status: Not Resolved

## Time & Temperature Relationship \*

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### 7. Proper hot and cold holding temperatures

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

Hot holding temperatures measured at the serving line:

- 1) Rice 175 degrees F.
- 2) Baked chicken 137 degrees F.

Cold holding temperatures measured at the serving line:

- 1) Sliced tomatoes 37.9 degrees F.
- 2) Egg salad 40.5 degrees F.

Inspector: Muzna Rauf

Status: Compliant

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### 8. Time as public health control; procedures and records

Public Comments:

Inspector: Muzna Rauf

Status: N/O

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### 9. Proper cooling methods

Public Comments:

Inspector: Muzna Rauf

Status: N/O

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### 10. 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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### 11. Proper reheating procedures for hot holding

Public Comments:

Inspector: Muzna Rauf

Status: N/O

# Protection from Contamination \* 1

## 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

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

## 14. Food contact surface; clean and sanitized

Public Comments: Observed the following:  
1) Scoop used for dispensing ice stored on top of dirty cardboard box next to the ice machine. Scoop currently not in use. Inspector removed dispensing scoop and gave to employee to be washed before reuse. Place dispensing scoop in a clean and sanitized container. REPEAT VIOLATION.  
2) Build up of black residue on the inside panel of one of the ice machines. Black residue is not in direct contact with the ice.

Action Plan: California Retail Food Code §114119. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in the following manner:  
(e) In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous.

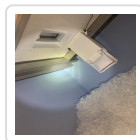
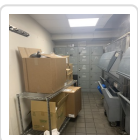
All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141). 114097.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf  
Status: Not Resolved

Incident Attachments:

Images:



## Food From Approved Sources \*

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### 15. Food obtained from approved source

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

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### 16. Compliance with shell stock tags, conditions, display

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

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### 17. Compliance with Gulf Oyster Regulations

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

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## Additional Risk Factors \*

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### 18. Compliance with variance, specialized process & HACCP

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

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### 19. Consumer advisory provided for raw/undercooked food

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

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

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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### 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

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### 21 b. Water available

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

Inspector: Muzna Rauf

Status: Compliant

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### 22. Sewage and wastewater properly disposed

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

Inspector: Muzna Rauf

Status: Compliant

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### 23. No insect, rodent, birds or animals present

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

Inspector: Muzna Rauf

Status: Compliant

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## General Retail Factors \* 3

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### 24. Person in charge present and performs duties

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 25. Personal cleanliness and hair restraints

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 26. Approved thawing methods used, frozen food

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 27. Food separated and protected

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 28. Washing fruits and vegetables

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments: Observed the following at the Lemon Grass kitchen:  
1) Employee cutting tofu on food prep surface with a bucket of sanitizer placed right next to the tofu. Had employee remove the bucket of sanitizer to a bottom shelf away from the food.

Action Plan: California Retail Food Code §114254.2. Poisonous or toxic materials shall be stored or displayed so they can not contaminate food, equipment, utensils, linens, and single-use articles by separating the poisonous or toxic materials by spacing or partitioning and locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-use articles. Correct immediately.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Corrected on Site

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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

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### 33. Nonfood-contact surfaces clean

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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



Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments: Observed two broken and one missing panel of the strip door curtain inside the walk-in produce cooler.

Action Plan: California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

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### 36. Equipment, utensils and linens: storage and use

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 37. Vending machines

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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### 38. Adequate ventilation and lighting; designated areas, use

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 39. Thermometers provided and accurate

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 40. Wiping cloths; properly used and stored

Public Comments: Observed multiple soiled wiping cloths on the surface of food prep counters.

Action Plan: California Retail Food Code §114185.1(b). All wiping cloths used repeatedly prior to laundering shall be stored in an approved sanitizing solution when not in use. Correct Immediately.

California Retail Food Code §114185.1(e). Working containers of sanitizing solutions for storage of in-use wiping cloths shall be used in a manner to prevent contamination of food, equipment, utensils, linens, or single-use articles.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

#### 41. Plumbing; fixtures, backflow devices, drainage

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

#### 42. Garbage and refuse properly disposed; facilities maintained

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

#### 43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

#### 44. Premises; personal/cleaning items; vermin proofing

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments: Observed the following:

- 1) Two holes in the wall next to the wall mounted mirror located inside the women's locker room area.
- 2) Accumulation of water on the floor next to the walk-in cooler A 152.
- 3) Heavy accumulation of water under and next to the 3-compartment warewash sink.
- 4) Six missing ceiling panels in the dry storage room 151.
- 5) Three detached ceiling panels in the dry storage room 151.
- 6) Water damage on two ceiling tiles inside the dry storage 151.

Action Plan: California Retail Food Code §114271. All wall and ceiling surfaces within a facility shall be clean and in good repair, as well as durable, smooth, and non-absorbent at all times. Correct within 1 month.

California Retail Food Code §114268. All floor surfaces within a facility must be smooth, clean, and in good repair at all times.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

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#### 46. No unapproved sleeping quarters

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 47. Signs posted; last inspection report available

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 48. Permits available

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 49. Compliance with Plan review requirements

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 50. Samples Collection

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 51. Impoundment/VC&D

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 52. Permit Suspension

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## Increased Risk to Public Health \*

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## Inspection Score \*

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### 54. Score

Public Comments: Facility Score = 92

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