

Crossroads (2415 Bowditch St)

UCB Inspection Report - Complaint

Current Managers

David Bell, Peter Hughes

Inspection Date

Sep 25, 2023

Inspection Contributors

Muzna Rauf

Inspection Resolvers

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Notes

A complaint investigation was conducted on 09/25/2023, in response to a student allegedly eating moldy dinner rolls on 09/18/23 and finding a small blue piece of plastic in their breakfast potatoes on 09/24/23.

The allegations were discussed with management and the head chef on site.

The following observations were made at the time of the investigation:

- 1) All potentially hazardous food (PHF) is properly stored in food storage areas, coolers and the hot holding station.
- 2) General sanitation of food storage in good condition.
- 3) All potentially hazardous food (PHF) is properly labeled.
- 4) No cross-contamination observed in the kitchen during food preparation.
- 5) Food employees wearing clean uniforms, caps/hairnets, gloves and aprons.
- 6) The kitchen has reserved yellow cutting boards for poultry, blue cutting boards for raw fish, white cutting boards for ready to eat food and tofu, brown cutting boards for cooked products, red cutting boards for raw meat, and green cutting boards for produce to prevent cross-contamination.
- 7) All food contact surfaces are properly cleaned and sanitized. Sanitizer levels in buckets holding quaternary ammonia measured at 200ppm.
- 8) Storage containers for food are made of material that is smooth, nonabsorbent, and easily cleanable.
- 9) Food is being prepared with suitable utensils and on surfaces that, prior to use, have been cleaned, rinsed, and sanitized to prevent cross-contamination.
- 10) Proper handwashing techniques observed.
- 11) All handwash stations are properly stocked with paper towels and soap. Hot water at handwash stations measured at 100°F and above.
- 12) Hot water at the 3-compartment warewash sink measured at 120°F and above.
- 13) All food items inside walk-in coolers are properly elevated at least 6 inches off the ground.
- 14) No visible signs of food spoilage observed.
- 15) All walk-in refrigerators are properly cooling at 41 degrees F and below.

As per management:

- 1) The potatoes are not made in house and are bought from a supplier.
- 2) All food staff undergoes an annual Food Safety Training.

RECOMMENDATIONS:

- 1) Contact food supplier regarding possible physical contaminants in their food products.
- 2) Work with the supplier, and apply rigorous standards in order to minimize food safety risks.
- 3) Ensure food is protected from contamination during storage, preparation and serving.

– Muzna Rauf

Observations and Corrective Actions *

Observations and Corrective Actions

Public Comments: No violations were observed at the time of the investigation. Complaint investigation is closed.

For questions regarding the investigation, please contact EHS via email at mrauf@berkeley.edu.

Inspector: Muzna Rauf

Status: Compliant