Edmond's Café (International House)

UCB Routine Inspection - Food

Current Managers:
Henry Park, Traci Ellicott

Inspection Contributors:
Muzna Rauf

Inspection Date:
Nov 3, 2023

Inspection Resolvers:
-

Notes

Facility was issued a score of 97 (PASS) during a routine inspection conducted on 11/03/2023.

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

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: Traci Ellicott
Expiration Date: 05/05/2028
Inspector: Muzna Rauf
Status: Compliant
2. **Communicable disease; reporting, restrictions & exclusions**

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<tr>
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3. **No discharge from eyes, nose, and mouth**

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

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5. **Preventing Contamination by Hands**

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6. **Time & Temperature Relationship**

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7. **Proper hot and cold holding temperatures**
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
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

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

17. Compliance with Gulf Oyster Regulations

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

Additional Risk Factors *

18. Compliance with variance, specialized process & HACCP
19. Consumer advisory provided for raw/undercooked food

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

21 a. Hot water available

Public Comments: Observed hot water measured at 98 degrees F at the 3-compartment warewash sink and 80.3 degrees at the handwash sink at the beginning of the inspection. Hot water issue was resolved by the end of the inspection. Hot water is currently being measured at 120 degrees and above at the 3-compartment warewash sink and at 100 degrees and above at the handwash sink.

Action Plan:

California Retail Food Code §114192. All facilities shall have an adequate supply of hot and cold water that is protected, pressurized, potable, and delivered through an approved plumbing system. Correct Immediately.

California Retail Food Code §114192(a). Hot water shall be supplied at a minimum temperature of at least 120 degrees F measured from the faucet of warewash sinks, food prep sinks, and janitorial sinks. Hot water measured below 100 degrees F throughout the food facility will result in closure. Correct immediately.

California Retail Food Code §113953(c). Handwashing facilities shall be equipped to provide warm water under pressure for a minimum of 15 seconds through a mixing valve or combination faucet. If the temperature of water provided to a handwashing sink is not readily adjustable at the faucet, the temperature of the water shall be at least 100 degrees F, but not greater than 108 degrees F. Correct within 24 hours.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf
Status: Corrected on Site

21 b. Water available
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

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

General Retail Factors *

24. Person in charge present and performs duties

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

25. Personal cleanliness and hair restraints

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

26. Approved thawing methods used, frozen food

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

27. Food separated and protected
28. Washing fruits and vegetables

Status: Compliant

29. Toxic substances properly identified, stored and used

Status: Compliant

30. Food storage; food storage containers identified

Status: Compliant

31. Consumer self service

Status: Compliant

32. Food properly labeled and honestly presented

Status: Compliant

33. Nonfood-contact surfaces clean
34. Warewash facilities: installed, maintained, used; test equipment

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

36. Equipment, utensils and linens: storage and use

37. Vending machines

38. Adequate ventilation and lighting; designated areas, use

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

Public Comments: Observed wiping cloth stored in bucket with murky dirty sanitizer solution. Person in charge had employee remake the sanitizer solution at the time of the inspection. Sanitizer solutions need to be remade every 4 hours or earlier if needed.

Action Plan: California Retail Food Code §114185.1
(d) Wet wiping cloths used with a freshly made sanitizing solution and dry wiping cloths shall be free of food debris and visible soil.
(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: Corrected on Site

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
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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

49. Compliance with Plan review requirements

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

50. Samples Collection
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

Public Comments: Facility Score = 97

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