El Gallo "The Rooster"

UCB Routine Inspection - Mobile Food

Current Managers: Not Assigned

Inspection Contributors:
Muzna Rauf

Inspection Resolvers:
-

Notes

Facility Address: Lawrence Berkeley National Laboratory
1 Cyclotron Rd, Berkeley, CA 94720

Mobile Food Truck was issued a score of 95 (PASS) during a routine inspection conducted on 11/08/2023.

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
## Preventing Contamination by Hands

<table>
<thead>
<tr>
<th>2. Communicable disease; reporting, restrictions &amp; exclusions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Public Comments: No violations observed at the time of the inspection.</td>
</tr>
<tr>
<td>Inspector: Muzna Rauf</td>
</tr>
<tr>
<td>Status: Compliant</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>3. No discharge from eyes, nose, and mouth</th>
</tr>
</thead>
<tbody>
<tr>
<td>Public Comments: No violations observed at the time of the inspection.</td>
</tr>
<tr>
<td>Inspector: Muzna Rauf</td>
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<tr>
<td>Status: Compliant</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>4. Proper eating, drinking, or tobacco use</th>
</tr>
</thead>
<tbody>
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<td>Public Comments: No violations observed at the time of the inspection.</td>
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<tr>
<td>Inspector: Muzna Rauf</td>
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</table>

### Preventing Contamination by Hands *

<table>
<thead>
<tr>
<th>5. Hands clean and properly washed; proper glove use</th>
</tr>
</thead>
<tbody>
<tr>
<td>Public Comments: No violations observed at the time of the inspection.</td>
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</table>

<table>
<thead>
<tr>
<th>6. Adequate hand washing sink: supplied and accessible</th>
</tr>
</thead>
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<td>Public Comments: No violations observed at the time of the inspection.</td>
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<tr>
<td>Inspector: Muzna Rauf</td>
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<tr>
<td>Status: Compliant</td>
</tr>
</tbody>
</table>
7. Proper hot and cold holding temperatures

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

8. Time as public health control; procedures and records

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

9. Proper cooling methods

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

10. Proper cooking time and temperature

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

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
13. Food in good condition; safe and unadulterated

No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

14. Food contact surface; clean and sanitized

Public Comments: Observed two deteriorated and yellow/black discolored cutting boards at the sandwich prep cooler being actively used at the time of the inspection. Ensure all cutting board surfaces are properly cleaned and sanitized daily especially when changing from raw food of animal origin to ready to eat food, between species of raw food of animal origin, between unwashed produce and potentially hazardous food.

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.

Tags: Major Violation (4 points)
Inspector: Muzna Rauf
Status: Not Resolved

Food From Approved Sources *

15. Food obtained from approved source
No violations observed at the time of the inspection.

Public Comments: Muzna Rauf
Status: Compliant

16. Compliance with shell stock tags, conditions, display

Public Comments: Muzna Rauf
Status: N/A

17. Compliance with Gulf Oyster Regulations

Public Comments: Muzna Rauf
Status: N/A

Additional Risk Factors *

18. Compliance with variance, specialized process & HACCP

Public Comments: Muzna Rauf
Status: N/A

19. Consumer advisory provided for raw/undercooked food

Public Comments: Muzna Rauf
Status: N/A

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

Public Comments: Muzna Rauf
Status: N/A

21 a. Hot water available
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

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:
Inspector: Muzna Rauf
Status: Compliant

25. Personal cleanliness and hair restraints
26. Approved thawing methods used, frozen food

27. Food separated and protected

28. Washing fruits and vegetables

29. Toxic substances & automotive equipment

30. Food storage; food storage containers identified

31. Consumer self service
32. Food properly labeled and honestly presented

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

33. Nonfood-contact surfaces clean

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

34. Warewashing sink: 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. Adequate ventilation and lighting; designated areas, use
38. Thermometers provided and accurate

Public Comments: Observed no analog thermometer inside the reach in cooler holding potentially hazardous food.
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.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

39. Wiping cloths; properly used and stored

Public Comments: 
Inspector: Muzna Rauf
Status: Compliant

40. Plumbing, fixtures, equipment

Public Comments: 
Inspector: Muzna Rauf
Status: Compliant

41. Refuse / Premises/ Janitorial / Exterior and surrounding area sanitary

Public Comments: 
Inspector: Muzna Rauf
Status: Compliant

42. Restroom facilities

Public Comments: 
Inspector: Muzna Rauf
Status: Compliant
<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Public Comments</th>
<th>Inspector</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>43.</td>
<td>Cleaning &amp; servicing</td>
<td>Muzna Rauf</td>
<td>Compliant</td>
<td></td>
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<tr>
<td>44.</td>
<td>Floors, walls and ceiling: properly built, maintained and clean</td>
<td>Muzna Rauf</td>
<td>Compliant</td>
<td></td>
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<tr>
<td>45.</td>
<td>Signs posted; last inspection report available</td>
<td>Muzna Rauf</td>
<td>Compliant</td>
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<td>46.</td>
<td>Permits available</td>
<td>Muzna Rauf</td>
<td>Compliant</td>
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<td>47.</td>
<td>Impoundment/VC&amp;D</td>
<td>Muzna Rauf</td>
<td>Compliant</td>
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<tr>
<td>48.</td>
<td>Compliance with safety requirements, fire extinguisher &amp; lights shatter proof</td>
<td>Muzna Rauf</td>
<td>Compliant</td>
<td></td>
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<tr>
<td>49.</td>
<td>Compliance with water heater Requirements (3 gallon)</td>
<td>Muzna Rauf</td>
<td>Compliant</td>
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<td><strong>Public Comments:</strong></td>
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50. **Location of compressors**

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51. **Identification of owner**

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52. **Cleaning & servicing**

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53. **Compliance with height and width of occupied areas**

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54. **Mobile water & waste water tanks installed**

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**Permit Suspension** *

55. **Permit Suspension**
Increased Risk to Public Health *

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

Inspection Score *

57. Score

Public Comments: Facility Score = 95

<table>
<thead>
<tr>
<th>Status</th>
<th>Score Range</th>
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<tbody>
<tr>
<td>PASS</td>
<td>80 to 100</td>
<td></td>
</tr>
<tr>
<td>CONDITIONAL PASS</td>
<td>75 to 79</td>
<td></td>
</tr>
<tr>
<td>FAIL</td>
<td>&lt; 75</td>
<td>(facility will be closed, notice of closure posted, health permit suspended; re-inspection will be scheduled when violations are abated).</td>
</tr>
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Inspector: Muzna Rauf
Status: Compliant