

FOOD FACILITY INSPECTION REPORT

Date: 10/10/125
 Time In:
 Time Out:

Facility Name: **Foothill Dining** Address: **2700 Hearst Ave** Type of Inspection: **Complaint | Routine**

Permit #:

Exp. Date:

Permit Holder:

Berkeley Dining

IN = In compliance N/O = Not observed N/A = Not applicable

COS = Corrected on-site

MAJ = Major violation

OUT = Out of compliance

OUT

DEMONSTRATION OF KNOWLEDGE

Food Safety Certification Name: **Guadalupe Yarza** Expiration Date: **9/23/2012**

EMPLOYEE HEALTH & HYGIENIC PRACTICES

1. Food safety certification 2. Communicable disease: reporting, restrictions & exclusions 3. No discharge from eyes, nose & mouth 4. Proper eating, tasting, drinking or tobacco use

GENERAL FOOD SAFETY REQUIREMENTS

25. Personal cleanliness & hair restraints

TIME & TEMPERATURE RELATIONSHIPS

5. Hands clean & properly washed; gloves properly used 6. Adequate hand washing facilities supplied & accessible

PROTECTION FROM CONTAMINATION

7. Proper hot and cold holding temperatures 8. Time as a public health control: procedures & records 9. Proper cooling methods 10. Proper cooking time & temperatures 11. Proper reheating procedures for hot holding 12. Returned & reservice of food 13. Food in good condition, safe & unadulterated 14. Food contact surfaces: clean & sanitized

PHYSICAL FACILITIES

15. Food obtained from approved sources

16. Compliance with shell stock tags, condition & display

PERMANENT FOOD FACILITIES

17. Compliance with Gulf Oyster Regulations

SIGNS/ REQUIREMENTS

COMPLIANCE & ENFORCEMENT

18. Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan

19. Consumer advisory provided for raw/ undercooked foods

HIGHLY SUSCEPTIBLE POPULATIONS

20. Licensed health care facilities/ public & private schools; prohibited foods not offered

21. Hot & cold water available: cold temp. (4°-10°) hot temp. (125°-135°)

LIQUID WASTE DISPOSAL

22. Sewage & wastewater properly disposed

23. No rodents, insects, birds or animals

See reverse side for the code sections and general requirements that correspond to each violation listed above.

Received by (print): **Mary L. Persons Jr.** Received by (Signature): **Mary L. Persons Jr.** Title: **General Manager**
 Specialist (print): **Stephanie Hesser, RPHS** Specialist (Signature): **Stephanie Hesser, RPHS** Phone: **(510) 642 3073**

REINSPECTION DATE: **10/10/2013**

FOOD FACILITY INSPECTION REPORT

Date: 10/6/25

Documentation required for all facilities with PHF:

Type of Food	Temp. (F)	Violation (P)	TEMPERATURE CONTROL		□ NO PHF		Inspector Thermometer #:		
			Process/ Holding Location	Food Discarded (amount)	Type of Food	Temp. (F)	Violation (P)	Process/ Holding Location	Food Discarded (amount)
diced ham	340.0°F	walk in "A"	cooked rice	156.8°F	warm "				
cooked rice	346.2°F	walk in "C"	cooked meat	152.9°F	sewing line				
cooked rice (white)	348.7°F	walk in "C"	cooked vegetables (hot)	160.7°F	sewing line				
uncooked (raw)	346.0°F	walk in "D"							
diced onions	35.4°F	walk in "D"							

OBSERVATIONS & CORRECTIVE ACTIONS

- complaint-based inspection conducted this date.
- EH's received complaint regarding possible food-related illness from facility. Complainant stated vomiting roughly four hours after ingesting meal from Foothill Dining.
- Inspection conducted includes full routine inspection and specific attention to food items in question including temperature log review and food holding policies.
- observed excellent handwashing and restroom hygiene protocols.
 - All temperatures measured ok at time of inspection
 - Ice machine observed clean at time of inspection
- No violations were observed during time of inspection.

FOOD FACILITY INSPECTION REPORT

Date: **7/17/25**
 Time In: _____
 Time Out: _____

Facility Name: **Foothill Dining** Address: **2700 Hearst Ave**

Permit #: **Berkeley Dining** Exp. Date: **Permit Holder:**

Ex:

Permit Holder:

Type of Inspection: **ROUTINE**

IN = In compliance **N/O** = Not observed **N/A** = Not applicable

COS = Corrected on-site

MAJ = Major violation

OUT = Out of compliance

IN **N/O** 1. Food safety certification

Expiration Date: **9/23/28**

COST/MATERIAL

DEMONSTRATION OF KNOWLEDGE

IN **N/O** Food Safety Certification Name: **Guru Me Young**

EMPLOYEE HEALTH & HYGIENIC PRACTICES

IN **N/O** 2. Communicable disease: reporting, restrictions & exclusions

SUPERVISION

IN **N/O** 3. No discharge from eyes, nose & mouth

PERSONAL CLEANLINESS

IN **N/O** 4. Proper eating, tasting, drinking or tobacco use

GENERAL FOOD SAFETY REQUIREMENTS

IN **N/O** 5. Hands clean & properly washed; gloves properly used

FOOD STORAGE/SERVICE/DISPLAY

IN **N/O** 6. Adequate hand washing facilities supplied & accessible

TIME & TEMPERATURE RELATIONSHIPS

IN **N/O** 7. Proper hot and cold holding temperatures

EQUIPMENT/UTENSILS/LINENS

IN **N/O** 8. Time as a public health control: procedures & records

31. Consumer self-service ✓

IN **N/O** 9. Proper cooling methods

32. Food properly labeled & honestly presented ✓

IN **N/O** 10. Proper cooking time & temperatures

33. Nonfood-contact surfaces clean ✓

IN **N/O** 11. Proper reheating procedures for hot holding

34. Warewashing facilities: installed, maintained & used; test strips **COS** ✓

IN **N/O** 12. Returned & reservice of food

35. Equipment & utensils: approved, installed & clean; good repair; capacity

IN **N/O** 13. Food in good condition, safe & unadulterated

36. Equipment, utensils & linens: properly used & stored

IN **N/O** 14. Food contact surfaces: clean & sanitized

37. Vending machines

IN **N/O** sanitizer type: **chlorine** quaternary ammonium hot water other: **location:**

38. Thermometers: provided & accurate

IN **N/O** sanitizer concentration (ppm): **200ppm**

39. Wiping cloths: properly used & stored

FOOD FROM APPROVED SOURCES

IN **N/O** 15. Food obtained from approved sources

40. Physical Facilities

IN **N/O** 16. Compliance with shell stock tags, condition & display

41. Plumbing: proper backflow devices; backs

IN **N/O** 17. Compliance with Gulf Oyster Regulations

42. Garbage & refuse: properly disposed; facilities maintained

CONFORMANCE WITH APPROVED PROCEDURES

IN **N/O** 18. Compliance with variance, special procedures, reduced oxygen packaging & HACCP plan

43. Toilet facilities: properly constructed, supplied & cleaned

IN **N/O** 19. Consumer advisory provided for raw/undercooked foods

44. Premises: personal/ cleaning items: vermin-proofing

HIGHLY SUSCEPTIBLE POPULATIONS

IN **N/A** 20. Licensed health care facilities/ public & private schools; prohibited foods not offered

45. Floors, walls & ceilings: built, maintained & cleaned

HOT WATER/COLD WATER

IN **N/A** 21. Hot & cold water available; cold temp. ($^{\circ}\text{F}$) **104.2** — hot temp. ($^{\circ}\text{F}$) **124.3**

46. No unapproved private homes/ living or sleeping quarters ✓

LIQUID WASTE DISPOSAL

IN **N/A** 22. Sewage & wastewater properly disposed

47. Signs posted; last inspection report available ✓

VERMIN

IN **N/A** 23. No rodents, insects, birds or animals

48. Plan review

IN **N/A** 50. Impoundment

49. Permits available

IN **N/A** 51. Permit suspension

50. Impoundment

See reverse side for the code sections and general requirements that correspond to each violation listed above.

Received by (Print): **Heaven Cowork**

Revised by (signature): **Heaven Cowork**

Title: **Chef**

Specialist (Print): **Stephane Hessey, RPHS**

Specialist (signature): **Stephane Hessey, RPHS**

Phone: **(510) 424 3073**

REINSPECTION DATE

FOOD FACILITY INSPECTION REPORT

Date:

Date: 9/17/25

TEMPERATURE CONTROL

TEMPERATURE CONTROL						
Documentation required for all facilities with PHF					☐ NO PHF	
Type of Food	Temp (F)	Violation (P)	Process/ Holding Location	Food Discarded (amount)	Type of Food	Temp (F)
Olives (sliced)	84.6° F	walk in cooler	(1D)			
Vegetables (sliced)	84.6° F	walk in cooler (1E)				
Spinach	152.2° F	not holding line				
Rice (cooked)	152.8° F	not holding line				

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OBSEVATIONS & CORRECTIVE ACTIONS

- (14) Growth observed in kitchen equipment at time of inspection. All food contact surfaces and equipment shall be cleaned and sanitized. Clean and sanitize food surfaces and maintain.

(21) (COS) At the time of inspection sanitizing test strips were not observed. During inspection, test strips were located and moved to wash/wash area. Labeled on site maintain.

- Faulkley observed to have excellent temperature control and knowledge of proper hot and cold holding temperature procedures. maintain: