

Foothill Dining Commons (Foothill Residence Hall)

UCB Routine Inspection - Food

Current Managers

Conrad Pitheau, Gary Olson

Inspection Date

Apr 15, 2024

Inspection Contributors

Muzna Rauf

Inspection Resolvers

Conrad Pitheau

Notes

Facility was issued a score of 91% (Grade A) during a routine inspection conducted on 04/15/24.

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: Gary Olson
Expiration Date: 06/21/2027

Inspector: Muzna Rauf

Status: Compliant

2. Communicable disease; reporting, restrictions & exclusions

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

3. No discharge from eyes, nose, and mouth

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

4. Proper eating, drinking, or tobacco use

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

Preventing Contamination by Hands *

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

6. Adequate hand washing facilities: supplied and accessible

Public Comments: Observed the following:
1) Non-functioning paper towel dispenser at the salad/deli station opposite the servery.
2) Soiled wiping towels stored in the handwash sink at the salad/deli station opposite the servery.

Action Plan: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair.

California Retail Food Code §113953.1(a) A handwashing facility shall be clean, unobstructed, and accessible at all times for EMPLOYEE use.

California Retail Food Code §113953.2. A handwashing facility shall be provided with the following in dispensers at, or adjacent to, each handwashing facility:

(a) Handwashing cleanser.

(b) Sanitary single-use towels or a heated-air hand drying device.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Resolved

Resolution:

Resolved Update

Resolved on May 5, 2024

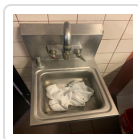
Updated by Conrad Pitheau on May 5, 2024

Dispenser repaired

Cold water restored

Incident Attachments:

Images:



Time & Temperature Relationship *

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

9. Proper cooling methods

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

10. Proper cooking time and temperature

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

11. Proper reheating procedures for hot holding

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

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

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

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

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

19. Consumer advisory provided for raw/undercooked food

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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

21 b. Water available

Public Comments: Observed no cold water available at the handwash sink. Have signage posted instructing staff to discontinue using this particular handwash sink until cold water is restored. Food facility has other hand wash sinks available for employee handwash use.

Action Plan: California Retail Food Code § 114192(a). An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Resolved

Resolution:

Resolved Update

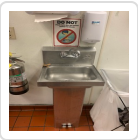
Resolved on May 5, 2024

Updated by Conrad Pitheau on May 5, 2024

Cold water resored

Incident Attachments:

Images:



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 * 4

24. Person in charge present and performs duties

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

25. Personal cleanliness and hair restraints

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

26. Approved thawing methods used, frozen food

Public Comments:

Inspector: Muzna Rauf

Status: N/O

27. Food separated and protected

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

28. Washing fruits and vegetables

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

29. Toxic substances properly identified, stored and used

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

30. Food storage; food storage containers identified

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

31. Consumer self service

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Observed the following:

- 1) Missing/broken curtain panels inside the walk-in freezer B.
- 2) Multiple broken and detached screens in front of fans of the condensing unit located inside the basement walk-in freezer.
- 3) Non-functioning cooler FH4 SB3 at the salad/deli station. Currently staff is using ice to keep everything cold at 41 degrees F and below. Time as a Public Health Control is being utilized, and as per staff the food gets rotated out every 2 hours. Food removed is composted.
- 4) Ice build up along the door of the walk-in freezer located in the basement.
- 5) Non-operational temperature sensor to the walk-in cooler 4111 located in the basement.
- 6) Broken door frame of the walk-in freezer located in the basement.
- 7) Torn door gaskets to hot holding unit (warmer B and C) at the servery. Doors to hot holding unit cannot close properly because of the lack of the seal provided by the gasket.
- 8) Torn door gasket of the walk-in freezer located in the basement.
- 9) Broken lower shelf of the green epoxy shelving unit inside the walk-in cooler.
- 10) Broken door panel inside the produce walk-in cooler D.

Action Plan:

California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair. Correct within 2 weeks.

California Retail Food Code §114130(b). All new and replacement food-related and utensil-related equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program. When current equipment is in need of replacement, the equipment must be replaced with restaurant grade ANSI/NSF approved equipment. Correct at equipment replacement.

Tags:

General Retail Violation (1 point)

Inspector:

Muzna Rauf

Status:

In Progress

Resolution:

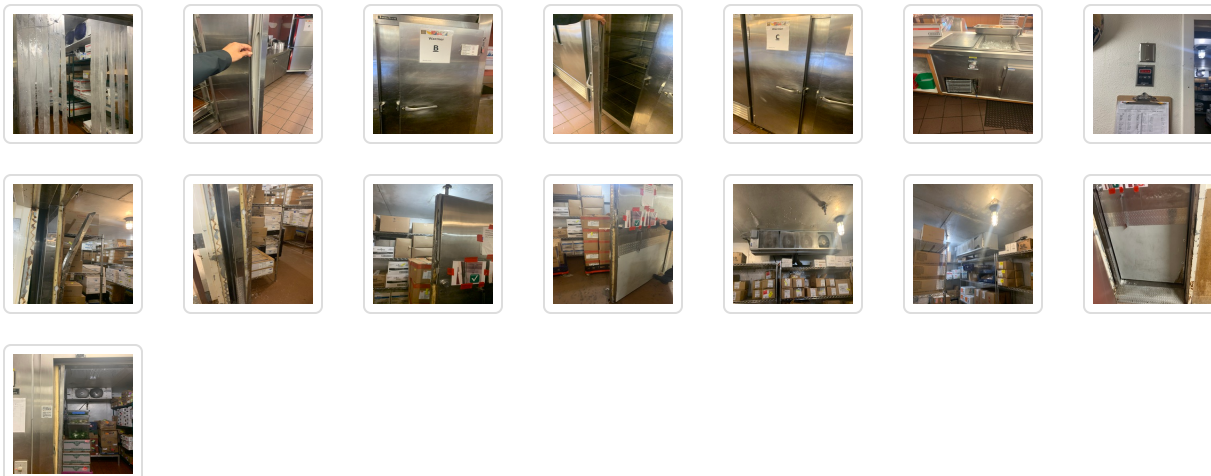
In Progress Update

Updated by Conrad Pitheau on May 5, 2024

Parts on order and fridge at salad bar repaired

Incident Attachments:

Images:



36. Equipment, utensils and linens: storage and use

Public Comments: Observed the following:
1) Two metal pans being used to hold up broken shelving unit inside the walk-in freezer B.

Action Plan: California Retail Food Code §114130 (a) Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.

California Retail Food Code §114161 & 114179. Equipment and utensils shall be stored in approved, designated equipment/utensil storage areas only. Equipment or utensils shall not be stored in an unapproved storage area such as the restroom, basement, refuse area, or near other sources of contamination.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: In Progress

Resolution:

In Progress Update

Updated by Conrad Pitheau on May 5, 2024

Incident Attachments:

Images:



37. Vending machines

Public Comments:

Inspector: Muzna Rauf

Status: N/A

38. Adequate ventilation and lighting; designated areas, use

Public Comments: Observed the following:
1) Non-operational light under the hood located above the Vulcan fryers.
2) Accumulation of grease and dust on the hood surface and filters and the fire suppression lines over the fryers and stove top grill.

Action Plan: California Retail Food Code §114252. In every room and area in which any food is prepared, manufactured, processed, or prepackaged, or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided. Correct within 1 week.

California Retail Food Code §114149.2. All mechanical intake and exhaust air ducts shall be clean and filters shall be routinely changed to prevent the contamination of food.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Resolved

Resolution:

Resolved Update

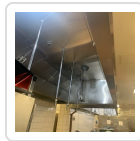
Resolved on May 5, 2024

Updated by Conrad Pitheau on May 5, 2024

Hood Cleaned and light bulb replaced

Incident Attachments:

Images:



39. Thermometers provided and accurate

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

40. Wiping cloths; properly used and stored

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

41. Plumbing; fixtures, backflow devices, drainage

Public Comments: Observed the following:
1) Water leaking from pipe underneath 2 compartment food prep sink. Metal pan has been placed underneath pipe to collect water dripping from pipe.

Action Plan: California Retail Food Code §114190. All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Correct within 1 week.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: In Progress

Resolution:

In Progress Update

Updated by Conrad Pitheau on May 7, 2024

Ticket placed awaiting repair

456618

Incident Attachments:

Images:



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) Accumulation of water on the floor next to the mechanical dish machine. Dish machine not being used at the time of the inspection.
- 2) Missing ceiling panel inside the storage/utility room.
- 3) Peeling paint on the ceiling of the dish machine room.
- 4) Build up of frozen ice on the floor of the walk-in freezer B.

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 with a 4 inch minimum 3/8 inch coving. Correct within 1 month.

California Retail Food Code §114266. The food facility is not fully enclosed. All permanent food facilities shall be fully enclosed at all times with permanent floors, walls, and ceiling. Correct within 1 month.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: In Progress

Resolution:

In Progress Update

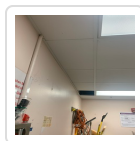
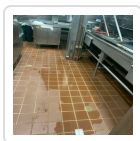
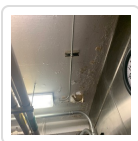
Updated by Conrad Pitheau on May 7, 2024

Ticket put in for the repairs

#456627

Incident Attachments:

Images:



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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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 Grade = A

Grade A - 90 to 100% (Generally superior in food handling practices and overall food facility maintenance).

Grade B - 80 to 89% (Generally good in food handling practices and overall food facility maintenance).

Grade C - 70 to 79% (Generally acceptable in food handling practices & overall general food facility maintenance).

Score - 0 to 69% (Poor in food handling practices and overall general food facility maintenance).

All food facilities that have a critical violation may be subject to closure regardless of the score received on the inspection report. Food facilities that score below seventy percent (70%) twice within a twelve (12) month period are subject to closure and further legal action.

When a facility is closed, a notice of closure will be posted on the entrance door that will state reason(s) for closure. The sign must remain posted until the facility is reopened by the inspector. Health permit will be suspended upon closure; re-inspection will be scheduled when violations are abated.

Inspector: Muzna Rauf

Status: Compliant