Foothill Dining Commons (Foothill Residence Hall)

UCB Routine Inspection - Food

Current Managers: David Murray, Gary Olson

Inspection Contributors: Muzna Rauf

Notes

Facility was issued a score of 93 (PASS) during a routine inspection conducted on 11/06/2023.

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: 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

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

7. Proper hot and cold holding temperatures
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: 
Inspector: Muzna Rauf
Status: N/O

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

17. Compliance with Gulf Oyster Regulations

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

Additional Risk Factors

18. Compliance with variance, specialized process & HACCP
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.
Inspector: Muzna Rauf
Status: Compliant

Water at 3-compartment warewash sink measured at 120 degrees F and above.
Water at handwash sink measured at 100 degrees F and above.

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
General Retail Factors * 5

24. Person in charge present and performs duties

Public Comments: Observed the following:
1) One fly in the dish machine area.
2) Two flies in the food prep area.

Action Plan: California Retail Food Code §114259.1. The premises of each food facility shall be kept free of vermin. Cockroaches, flies, mice, rats, and similar pests that carry disease are considered to be vermin. If live vermin are observed by the staff, pest abatement must be contacted immediately. Correct immediately.

Tags: Minor Violation (2 points)
Inspector: Muzna Rauf
Status: Not Resolved

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: Compliant

27. Food separated and protected

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

28. Washing fruits and vegetables
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
35. Equipment/utensils approved; installed; good repair; capacity

Public Comments: Observed the following:
1) Broken safety release handle inside the walk-in cooler D.
2) Multiple broken and detached screens in front of fans of the condensing unit located inside the basement walk-in freezer.
3) Pantry walk-in cooler “E” is cooling at 48 degrees F.
4) Ice build up along the door of the walk-in freezer located in the basement.
5) Temperature sensors to walk-in coolers “A”, “B”, “C”, and “D” are not working. Analog thermometers have been placed inside all the walk-ins.
6) Broken carousel inside the mechanical dish machine.
7) Water leaking inside the reach in refrigerator holding milk at the Cub Market.
8) Low gas pressure at the flat top grill and fryers. Equipment is currently not in use.
9) Torn door gasket of the walk-in freezer located in the basement.
10) Broken lower shelf of the green epoxy shelving unit inside the walk-in cooler.

Action Plan: California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair. Equipment must be repaired and in use or removed from the facility.

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. Facility must obtain approval from Environmental Health prior to replacing equipment.

Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

36. Equipment, utensils and linens: storage and use
Public Comments: Observed the following:
1) Clean kitchen utensils being stored inside a recycling bin.
2) Two metal pans being used to hold up broken shelving unit inside the walk-in cooler.

Action Plan: California Retail Food Code §114178. Cleaned equipment and utensils, laundered linens, and single-use articles shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination, and at least six inches above the floor. Correct Immediately.

California Retail Food Code §114161 & 114179. Equipment and utensils shall be stored in approved, designated equipment/utensil storage areas only. Correct Immediately.

Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

37. Vending machines
Public Comments:
Inspector: Muzna Rauf
Status: N/A

38. Adequate ventilation and lighting; designated areas, use
Public Comments: Observed one burned out light under the hood located above the oven.
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 §114252.1 Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is nonprepackaged ready-to-eat food, clean equipment, utensils, and linens, or unwrapped single-use articles. Correct within 2 weeks.

Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

39. Thermometers provided and accurate
Public Comments:
Inspector: Muzna Rauf
Status: Compliant

40. Wiping cloths; properly used and stored
### 41. Plumbing; fixtures, backflow devices, drainage

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Observed leaking pipe along the ceiling in the storage room located in the basement.</th>
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</thead>
<tbody>
<tr>
<td>Action Plan:</td>
<td>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.</td>
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<tr>
<td>Tags:</td>
<td>General Retail Violation (1 point)</td>
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### 42. Garbage and refuse properly disposed; facilities maintained

| Public Comments: | |
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<tr>
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### 43. Toilet facilities: properly constructed, supplied, cleaned

| Public Comments: | |
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### 44. Premises; personal/cleaning items; vermin proofing

| Public Comments: | |
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### 45. Floors, walls and ceiling: properly built, maintained and clean

| Public Comments: | |
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</table>
Public Comments: Observed the following:
1) Heavy accumulation of water on the floor next to the mechanical dish machine.
2) Two missing ceiling panels inside the dish machine room.

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.

Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

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 = 93

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