Goldie's Coffee Shop

UCB Routine Inspection - Food

Current Managers
Denise Stokes, Ryan Adelman Sessler

Inspection Date
Oct 18, 2023

Inspection Contributors
Muzna Rauf

Inspection Resolvers
-

Notes

Facility was issued a score of 97 (PASS) during a routine inspection conducted on 10/18/2023.

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

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>No violations observed at the time of the inspection.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>Compliant</td>
</tr>
</tbody>
</table>

1b. Food safety certification

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>No food safety manager certificate observed at facility at the time of the inspection. Have certificate available at next routine inspection.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>N/O</td>
</tr>
</tbody>
</table>
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: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

Time & Temperature Relationship *

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: 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

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

21 a. Hot water available

21 b. Water available

22. Sewage and wastewater properly disposed

23. No insect, rodent, birds or animals present
No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

General Retail Factors * 3

24. Person in charge present and performs duties

Inspector: Muzna Rauf
Status: Compliant

25. Personal cleanliness and hair restraints

Inspector: Muzna Rauf
Status: Compliant

26. Approved thawing methods used, frozen food

Inspector: Muzna Rauf
Status: N/O

27. Food separated and protected

Inspector: Muzna Rauf
Status: Compliant

28. Washing fruits and vegetables

Inspector: Muzna Rauf
Status: N/O

29. Toxic substances properly identified, stored and used
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: Observed accumulation of food debris and dust in the door gasket of the reach in coolers under the coffee station.
Action Plan: California Retail Food Code §114115(c). Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Correct within 1 week.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

34. Warewash facilities: installed, maintained, used; test equipment
Observed test strips not being used to verify sanitizer levels inside buckets holding soiled wiping cloths. Instructed manager to have employees use test strips to check quaternary ammonia levels when making sanitizer buckets.

Action Plan: California Retail Food Code §114107(a). All facilities shall have an adequate means of testing sanitizer concentrations at all times.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf
Status: Not Resolved

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. Vending machines

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

38. Adequate ventilation and lighting; designated areas, use

Public Comments:  
Inspector: Muzna Rauf  
Status: Compliant

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:
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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

45. Floors, walls and ceiling: properly built, maintained and clean
Observed the following:
1) Observed accumulation of water on the floor of the walk-in cooler located in the basement.
2) Observed one missing ceiling panel in the back storage 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.

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

Inspector: Muzna Rauf
Status: Compliant

47. Signs posted; last inspection report available

Inspector: Muzna Rauf
Status: Compliant

48. Permits available

Inspector: Muzna Rauf
Status: Compliant

49. Compliance with Plan review requirements

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