

Greek Theater (Hearst Greek Theater)

UCB Routine Inspection - Food

Current Managers

Eric Colby

Inspection Date

Sep 11, 2024

Inspection Contributors

Muzna Rauf

Inspection Resolvers

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Notes

Facility was issued a score of 93% (Grade A) during a routine inspection conducted on 09/11/24.

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: Best Beverage Catering
Food Safety Manager Certification: Garry Niver
Expiration Date: 03/13/2026
Food Safety Manager Certification: Joseph Wardman
Expiration Date: 03/26/2029

Chef's Touch
Food Safety Manager Certification: Steve Orgain
Expiration Date: 02/24/2028

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

Time & Temperature Relationship *

7. Proper hot and cold holding temperatures

Public Comments: Measured temperatures at the serving line:
1) Tuna salad 38.4 degrees F.
2) Shredded beef at Burrito Bar 168.5 degrees F.
3) Mexican Minestrone soup 169.3 degrees F.

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:
Inspector: Muzna Rauf
Status: N/A

11. Proper reheating procedures for hot holding

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

Protection from Contamination * 1

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: Observed deteriorated and yellow/black discolored cutting board on the food prep counter. Cutting board is not being actively used at the time of the inspection.

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: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Not Resolved

Incident Attachments:

Images:



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 * 1

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: 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: Observed four gnats in the food prep area of the catering kitchen located in the basement. Multiple old sticky fly traps hanging from ceiling on top of the food prep and food storage area. Sticky fly traps may only be used in areas free from food storage, food preparation, and food contact surfaces. Remove all sticky fly traps from the catering kitchen.

Action Plan: California Retail Food Code §114259.1. The premises of each food facility shall be kept free of vermin. Cockroaches, mice, rats, flies, 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.

California Retail Food Code §114259.3.(a) Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device.

California Retail Food Code §114259.3. (b) Insect control devices shall be installed so that the devices are not located over a food or utensil handling area and dead insects and insect fragments are prevented from being impelled onto or falling on nonprepackaged food, clean equipment, utensils, linens, and unwrapped single-use articles. Correct immediately.

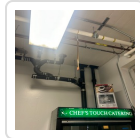
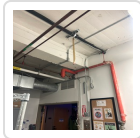
Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Not Resolved

Incident Attachments:

Images:



General Retail Factors * 2

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: N/O

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: Observed the following:

1) Accumulation of dust on the fan guards of the Chef's Touch catering refrigerator located in the basement catering kitchen.

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments: Observed deteriorated and yellow/black discolored cutting board on the food prep counter.

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. Correct within 2 weeks.

California Retail Food Code §114130.3& 114177. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. Correct within 1 week.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

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: Observed the following:
1) Catering kitchen located in the basement - missing thermometer inside refrigerator holding potentially hazardous food items. Person in charge placed new thermometer inside the refrigerator at the time of the inspection.

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: Corrected on Site

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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