

Haas Pavilion Kitchen and Concessions

(Levy Restaurants | UC Berkeley Athletics)

UCB Routine Inspection - Food

Current Managers

Ashley Anton, John Heberden, Jon Severson,
Michael Waterman, Tim Wetzel,
Toussaint Potter

Inspection Date

Dec 7, 2024

Inspection Contributors

Muzna Rauf

Inspection Resolvers

Michael Waterman

Notes

Facility was issued a score of 87% (Grade B) during a routine inspection conducted on 12/07/24.

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 Manager Certification Name: Toussaint Potter
Expiration Date: 02/25/2025

Food Safety Manager Certification Name: Michael Waterman
Expiration Date: 01/25/2027

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-operational paper towel dispenser in concession stand 6 (The Hungry Claw). Dispenser batteries need to be replaced.
- 2) Non-operational paper towel dispenser in concession stand 3 (Hang-Time Lounge). Dispenser batteries need to be replaced. Staff has paper towels stored on top of the paper towel and soap dispenser.
- 3) Non-operational paper towel dispenser in concession stand 1. Dispenser batteries need to be replaced. Staff has paper towels stored on top of the dispenser.
- 4) Unsanitary paper towels at the portable handwash sink located at the Beer Garden outside on Spieker Plaza.

Action Plan: 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: Not Compliant

Resolution:

Resolved

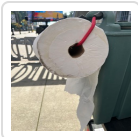
Resolved on Jan 17, 2025

Updated by Michael Waterman on Jan 17, 2025

all batteries have been replaced, and all machines are working

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: Observed the following:
1) Open baked pretzels stored on top of the 3-compartment warewash sink located inside concession stand 4. Three pretzels touching the dirty side panel of the sink. Person in charge discarded the pretzels at the time of the inspection.
2) Old syrup from soda dispensing machine dripping into storage bin holding ice inside concession stand 7. Person in charge discarded ice at the time of the inspection.

Action Plan: California Retail Food Code §113732. "Adulterated" means (a) Food that bears or contains any poisonous or deleterious substance that may render the food impure or injurious to health.

California Retail Food Code §113980. All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage; shall have been obtained from approved sources; shall be protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, or other environmental sources of contamination; shall otherwise be fully fit for human consumption; and shall conform to the applicable provisions of the Sherman Food, Drug, and Cosmetic Law (Part 5 (commencing with Section 109875)).

California Retail Food Code §113967. No employee shall commit any act that may cause the contamination or adulteration of food, food-contact surfaces, or utensils.

Tags: Major Violation (4 points)

Inspector: Muzna Rauf

Status: Not Compliant

Resolution:

Resolved

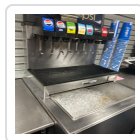
Resolved on Jan 17, 2025

Updated by Michael Waterman on Jan 17, 2025

Stand 3 has been organized and added a speed rack for proper storage of food that is in the process of being prepared, all Pepsi machines have been cleaned and stand 6 and 7 are scheduled to be removed

Incident Attachments:

Images:



14. Food contact surface; clean and sanitized

Public Comments: Observed the following:
1) Build up of brown syrup and black residue inside the ice bins of the soda dispensing machines located at concession stands 6, and 7. No ice inside the bins at the time of the inspection.
2) Build of brown syrup along the underside of the covers to the ice bin of the soda dispensing machines located at concession stands 6 and 7. Syrup is dripping into the ice bin.

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 Compliant

Resolution:

Resolved

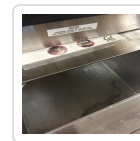
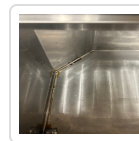
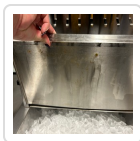
Resolved on Jan 21, 2025

Updated by Michael Waterman on Jan 21, 2025

Pepsi machines have been cleaned and are also scheduled for removal

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 *

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: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

General Retail Factors *

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) Build up of brown syrup along and under the drip tray of the soda dispensing machines located at concession stands 6 and 7.
- 2) Build of brown sticky residue along the back panel of the dispensing nozzles of the soda dispensing machines located at concession stands 6 and 7.

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 Compliant

Resolution:

Resolved

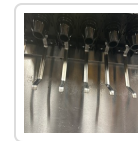
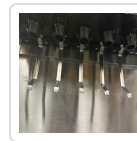
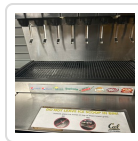
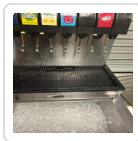
Resolved on Jan 21, 2025

Updated by Michael Waterman on Jan 21, 2025

Pepsi machines have been cleaned and are scheduled to be removed

Incident Attachments:

Images:



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) Torn door gasket of beverage cooler located inside concession stand 1.
- 2) Accumulation of ice around door panel of the walk-in freezer at Haas kitchen.
- 3) Accumulation of ice around the pipes under the condenser inside the walk-in freezer at Haas kitchen.
- 3) Plastic film inside refrigerator door (concession stand 7) has not been completely removed before use.

Action Plan: California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Compliant

Resolution:

Resolved

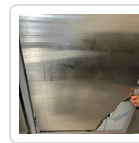
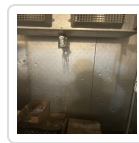
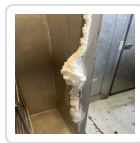
Resolved on Jan 21, 2025

Updated by Michael Waterman on Jan 21, 2025

Pepsi has been made aware and are scheduled to replace gaskets, Freezer has been fixed and ice buildup has been resolved, Plastic from all reach in fridges has been removed

Incident Attachments:

Images:



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: Observed the following:

- 1) Non-operational light inside the walk-in freezer of Haas kitchen.
- 2) Non-operational light under the hood above the stove top of Haas kitchen.
- 3) Non-operational light inside Aquafina beverage cooler located in concession stand 1.
- 4) Non-operational light inside Pepsi beverage cooler located in concession stand 1.
- 5) Non-operational light inside Aquafina beverage cooler located in concession stand 2.
- 6) Non-operational light inside Aquafina beverage cooler located in concession stand 4.
- 7) Non-operational light inside Pepsi beverage cooler located in concession stand 4.

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 to produce the following light intensity, while the area is in use:

(a) At least 10 foot candles for the following:

- (1) At a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas.
- (3) Inside equipment, such as reach-in or under-the-counter refrigerators.

(c) Except in server stations where FOOD is prepared, at least 50 foot candles at a SURFACE where a FOOD EMPLOYEE is working with FOOD or working with UTENSILS and EQUIPMENT such as knives, slicers, grinders, or saws where EMPLOYEE safety is a factor.

Correct within 1 week.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Compliant

Resolution:

Resolved

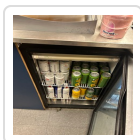
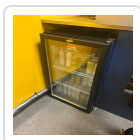
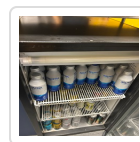
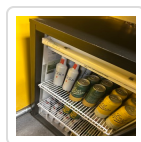
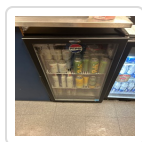
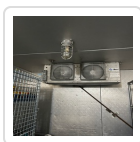
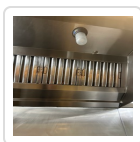
Resolved on Jan 21, 2025

Updated by Michael Waterman on Jan 21, 2025

All Lights have been replaced and are working currently

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) Leaky hot water handle at handwash sink located inside concession stand 3.
- 2) Hot and cold water handles tight at opening faucet at the 3-compartment warewash sink at Haas kitchen.

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: Not Compliant

Resolution:

Resolved

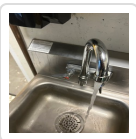
Resolved on Jan 21, 2025

Updated by Michael Waterman on Jan 21, 2025

work order has been submitted to the facility team

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 of the pepsi soda beverage machine inside concession stand 7 (Hang-Time Lounge).
2) Broken floor around the drain inside concession stand 6 (The Hungry Claw)

Action Plan: California Retail Food Code §114268. All floor surfaces within a facility must be smooth, clean, and in good repair at all times. Correct within 1 month.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Compliant

Resolution:

Resolved

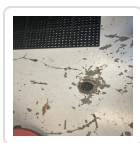
Resolved on Jan 21, 2025

Updated by Michael Waterman on Jan 21, 2025

water accumulation has been cleaned, as for the floor drain facilities was made aware and has repaired

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. Grade

Public Comments: Facility Grade = B

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