

# I-House Dining ( International House )

## UCB Routine Inspection - Food

### Current Managers

Abigail Serbins, Henry Park, Will Roller

### Inspection Date

Nov 3, 2023

### Inspection Contributors

Muzna Rauf

### Inspection Resolvers

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## Notes

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Facility was issued a score of 88 (PASS) during a routine inspection conducted on 11/03/2023.

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 \*

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### 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: Aidan Pitt  
Expiration Date: 01/10/2028

Inspector: Muzna Rauf

Status: Compliant

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## 2. Communicable disease; reporting, restrictions & exclusions

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

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## 3. No discharge from eyes, nose, and mouth

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

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## 4. Proper eating, drinking, or tobacco use

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

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## Preventing Contamination by Hands \*

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### 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

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### 6. Adequate hand washing facilities: supplied and accessible

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

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## Time & Temperature Relationship \* 1

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### 7. Proper hot and cold holding temperatures

Public Comments: Observed the following at the self-service station:

- 1) Temperature of sliced tomatoes measured at 46.6 degrees F.
- 2) Temperature of tuna salad measured at 48.3 degrees F.
- 3) Temperature of sliced sausage measured at 47.4 degrees F.
- 4) Temperature of sliced pastrami measured at 46 degrees F.

As per chef, the potentially hazardous food at the self-service station is kept in a cooler until it is brought out for food service.

Ambient air of cooler measured at 41 degrees F and below. Instructed chef to have staff not over fill the pans, which causes the food at the top layers to be out of temperature.

If unable to keep temperature of potentially hazardous food (PHF) items at the self service salad line at or below 45 degrees F, then continue to use time as a public health control for all items being held at the salad bar for a period of 2 hours or more.

Action Plan: California Retail Food Code §113996.  
(a) Except during preparation, cooking, cooling, transportation to or from a retail food facility for a period of less than 30 minutes, or when time is used as the public health control as specified under Section 114000, or as otherwise provided in this section, potentially hazardous food shall be maintained at or above 135°F, or at or below 41°F.

(d) Potentially hazardous foods held for dispensing in serving lines and salad bars may be maintained above 41°F, but not above 45°F, during periods not to exceed 12 hours in any 24-hour period only if the unused portions are disposed of at or before the end of this 24-hour period. For purposes of this subdivision, a display case shall not be deemed to be a serving line.

Food items kept in salad bars and serving lines held at 41°F - 45°F will be disposed of after 12 hours.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Not Resolved

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## 8. Time as public health control; procedures and records

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 9. Proper cooling methods

Public Comments:

Inspector: Muzna Rauf

Status: N/O

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## 10. Proper cooking time and temperature

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

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## 11. Proper reheating procedures for hot holding

Public Comments:

Inspector: Muzna Rauf

Status: N/O

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## Protection from Contamination \* 2

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### 12. Returned and re-service of food

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

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### 13. Food in good condition; safe and unadulterated

Public Comments: Observed missing "use by" dates on the coffee creamers located at the coffee station next to the dining hall. Ensure the bottles are marked with the date the product is opened.

Action Plan: California Retail Food Code, Sections: 113967, 113976, 113980, 113988, 113988, 113990, 114035, 114041, 114254.3, 114377, 114355; California Code of Regulations, Title 17, Section 13675. Ensure owner/operator discontinues the sale of the food based on the expiration date.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Not Resolved

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### 14. Food contact surface; clean and sanitized

Public Comments: Observed tongs used for handling food being held on top of the grease laden stove. Ensure all tongs are kept in a clean container.

Action Plan: California Retail Food Code §114113. Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.

California Retail Food Code §114115. (a) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

California Retail Food Code §114117.

(a) Equipment food-contact surfaces and utensils shall be cleaned and sanitized at the following times:

(1) Except as specified in subdivision (b), before each use with a different type of raw food of animal origin such as beef, fish, lamb, pork, or poultry.

(2) Each time there is a change from working with raw foods to working with ready-to-eat foods.

(3) Between uses with raw produce and with potentially hazardous food.

(4) Before using or storing a food temperature measuring device.

(5) At any time during the operation when contamination may have occurred.

(c) If used with potentially hazardous food, equipment food-contact surfaces and utensils shall be cleaned and sanitized throughout the day at least every four hours.

(e) Except when dry cleaning methods are used as specified in Section 114111, surfaces of utensils and equipment contacting food that is not potentially hazardous shall be cleaned and sanitized in any of the following circumstances:

(1) At any time when contamination may have occurred.

(2) At least every 24 hours for iced tea dispensers and consumer self-service utensils such as tongs, scoops, or ladles.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Not Resolved

## 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

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## 17. Compliance with Gulf Oyster Regulations

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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## Additional Risk Factors \* 1

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### 18. Compliance with variance, specialized process & HACCP

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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### 19. Consumer advisory provided for raw/undercooked food

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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### 21 a. Hot water available

Public Comments: Observed hot water measured at 90.4 degrees at the handwash sink located adjacent to the pizza oven. Discontinue using this sink until hot water is restored.

Hot water at all other handwash sinks measured at 100 degrees F and above. Hot water measured at 120 degrees F and above at the 3-compartment warewash sink.

Action Plan: California Retail Food Code §113953(c). Handwashing facilities shall be equipped to provide warm water under pressure for a minimum of 15 seconds through a mixing valve or combination faucet. If the temperature of water provided to a handwashing sink is not readily adjustable at the faucet, the temperature of the water shall be at least 100 degrees F, but not greater than 108 degrees F.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Not Resolved

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## 21 b. Water available

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

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## 22. Sewage and wastewater properly disposed

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

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## 23. No insect, rodent, birds or animals present

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

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## General Retail Factors \* 4

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### 24. Person in charge present and performs duties

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 25. Personal cleanliness and hair restraints

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 26. Approved thawing methods used, frozen food

Public Comments:

Inspector: Muzna Rauf

Status: N/O

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## 27. Food separated and protected

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 28. Washing fruits and vegetables

Public Comments:

Inspector: Muzna Rauf

Status: N/O

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## 29. Toxic substances properly identified, stored and used

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 30. Food storage; food storage containers identified



Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 31. Consumer self service

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 32. Food properly labeled and honestly presented

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 33. Nonfood-contact surfaces clean

Public Comments: Observed the following:

- 1) Accumulation of grease and food debris on the door surface of the Vulcan oven.
- 2) Accumulation of dust and food debris in the door gasket of the reach in coolers.

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

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 36. Equipment, utensils and linens: storage and use

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 37. Vending machines

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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### 38. Adequate ventilation and lighting; designated areas, use

Public Comments: Observed the following:

- 1) Heavy accumulation of grease, and dust on the hood filters, hood surface, and the fire suppression lines located above the stove top, fryer, and tilt skillet.
- 2) Two non-operational lights under the hood above the pizza oven.

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.

California Retail Food Code §114149.2. Exhaust ventilation hood systems in food preparation and warewashing areas, including components such as hoods, fans, guards, and ducting, shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-use articles.

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.

(b) At least 20 foot candles for the following: In server stations where food is prepared.  
Correct within 1 month.

Tags:

Inspector: Muzna Rauf

Status: Not Resolved

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### 39. Thermometers provided and accurate

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 40. Wiping cloths; properly used and stored

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 41. Plumbing; fixtures, backflow devices, drainage

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 42. Garbage and refuse properly disposed; facilities maintained

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 44. Premises; personal/cleaning items; vermin proofing

Public Comments: Observed an opening to outside measuring approximately 2 feet by 3 feet in the wall located up towards the ceiling inside the food storage room.

Corrective Action(s):

1) Provide corrosive-resistant wire mesh screen with openings no larger than 1/4 inch in a tight-fitting frame to all openings in building to prevent the entry of vermin.

Action Plan: California Retail Food Code §114259. A food facility shall at all times be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects.

California Retail Food Code §114259.1. The premises of each food facility shall be kept free of vermin.

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.

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.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

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

Public Comments: 1) Accumulation of water on the floor adjacent to the tilt skillet.  
2) Missing five tiles on the ceiling of the dining hall.  
3) Water damage on approximately 18 ceiling tiles in the dining hall.  
REPEAT VIOLATION.

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: Not Resolved

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## 46. No unapproved sleeping quarters

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 47. Signs posted; last inspection report available

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 48. Permits available

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 49. Compliance with Plan review requirements

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 50. Samples Collection

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 51. Impoundment/VC&D

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 52. Permit Suspension

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

## Increased Risk to Public Health \*

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### 53. Multiple Major Critical Risk Violations / Increased Risk to Public Health

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

## Inspection Score \*

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### 54. Score

Public Comments: Facility Score = 88

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