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

Notes

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 *

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
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 * ¹

7. Proper hot and cold holding temperatures
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.

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.

8. Time as public health control; procedures and records

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

9. Proper cooling methods
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: N/O
Inspector: Muzna Rauf
Status: N/O

Protection from Contamination * 2

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 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

14. Food contact surface; clean and sanitized
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
17. Compliance with Gulf Oyster Regulations

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

18. Compliance with variance, specialized process & HACCP

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

19. Consumer advisory provided for raw/undercooked food

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

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

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

21a. Hot water available

Additional Risk Factors * 1
General Retail Factors

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.

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.

Action Plan: Minor Violation (2 points)

Inspector: Muzna Rauf
Status: Not Resolved

21 b. Water available

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

22. Sewage and wastewater properly disposed

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

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 * 4

24. Person in charge present and performs duties
25. Personal cleanliness and hair restraints

26. Approved thawing methods used, frozen food

27. Food separated and protected

28. Washing fruits and vegetables

29. Toxic substances properly identified, stored and used

30. Food storage; food storage containers identified
31. Consumer self service

32. Food properly labeled and honestly presented

33. Nonfood-contact surfaces clean

- 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)

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

35. Equipment/utensils approved; installed; good repair; capacity
36. Equipment, utensils and linens: storage and use

Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

37. Vending machines

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

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

39. Thermometers provided and accurate

Public Comments: Muzna Rauf
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: 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

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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<td>46. No unapproved sleeping quarters</td>
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<td>47. Signs posted; last inspection report available</td>
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<td>49. Compliance with Plan review requirements</td>
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<td>50. Samples Collection</td>
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<td>51. Impoundment/VC&amp;D</td>
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<td>52. Permit Suspension</td>
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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 = 88

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<th>Score Type</th>
<th>Score Range</th>
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<tr>
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<td>80 to 100</td>
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<tr>
<td>CONDITIONAL PASS</td>
<td>75 to 79</td>
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<tr>
<td>FAIL</td>
<td>&lt; 75</td>
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(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