

# I-House Dining ( International House )

## UCB Routine Inspection - Food

Current Managers	Inspection Date	Status
Abigail Serbins, Henry Park, Will Roller	Feb 10, 2026	Sent To RP
Inspection Contributors	Report Sent Date	Done Date
Vincent Hawkins	Feb 11, 2026	
Inspection Resolvers	Reference ID	
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## Notes

I met I-House General Manager Will Roller and Food and Beverage Director Jeremy Estrada who showed me around the facility. I observed a very clean kitchen and ancillary areas. I asked about putting labels on the salad dressing dispensers and the question was addressed immediately. Some monitoring thermometers need to be ordered to be placed in each refrigeration unit. If the sanitizer solution being used today was the acid product promoted by Ecolab during the pandemic, the sanitizer solution was too low today. It needs to be at least 272 parts per million.

– Vincent Hawkins

## Employee Health, Hygiene, & Knowledge \*

### 1a. Demonstartion of knowledge

Public Comments: Will Roller took the Kitchen Manager exam ion January of 2024.

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

### 1b. Food safety certification

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

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:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

## Time & Temperature Relationship \*

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### 7. Proper hot and cold holding temperatures

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 9. Proper cooling methods

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 10. Proper cooking time and temperature

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 11. Proper reheating procedures for hot holding

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

## Protection from Contamination \* 1

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

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

Public Comments: Obtain sanitizer check strips for the type of sanitizer being used. Make sure workers know how to test the sanitizer solution to make sure it is in the correct concentration range. I measured the concentration of the sanitizer solution for the Ecolab acid product as too low today. 2 points taken off from the total score today.

Private Comments:

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.

Inspector: Vincent Hawkins

Status: In Progress

Due Date: Feb 26, 2026 ( Due in 14 days )

Resolution:

In Progress Update

Updated by Will Roller on Feb 12, 2026

Ecolab will be visiting our location to test sanitizer concentrations to ensure compliance.

## Food From Approved Sources \*

### 15. Food obtained from approved source

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

### 16. Compliance with shell stock tags, conditions, display

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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### 17. Compliance with Gulf Oyster Regulations

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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## Additional Risk Factors \*

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

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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### 21 a. Hot water available

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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### 21 b. Water available

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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### 22. Sewage and wastewater properly disposed

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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## General Retail Factors \* 1

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

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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### 25. Personal cleanliness and hair restraints

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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### 26. Approved thawing methods used, frozen food

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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### 27. Food separated and protected

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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### 28. Washing fruits and vegetables

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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### 30. Food storage; food storage containers identified

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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### 31. Consumer self service

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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### 32. Food properly labeled and honestly presented

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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### 33. Nonfood-contact surfaces clean

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 37. Vending machines

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 39. Thermometers provided and accurate

Public Comments: Obtain monitoring thermometers for inside each of the refrigerators. They should have a zero Fahrenheit to 270 degrees range on the read out.

Private Comments:

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.

California Retail Food Code §114159. Accurate metal probe thermometers suitable for measuring the temperature of potentially hazardous foods shall be readily available at all times. Correct within 24 hours.

Inspector: Vincent Hawkins

Status: In Progress

Due Date: Feb 26, 2026 ( Due in 14 days )

Resolution:

In Progress Update

Updated by Will Roller on Feb 12, 2026

We ordered thermometers to place in every walk-in refrigerator and freezer on site.

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

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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44. Premises; personal/cleaning items; vermin proofing

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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46. No unapproved sleeping quarters

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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47. Signs posted; last inspection report available

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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#### 48. Permits available

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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#### 49. Compliance with Plan review requirements

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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#### 50. Samples Collection

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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#### 51. Impoundment/VC&D

Public Comments:  
Private Comments:  
Inspector: Vincent Hawkins  
Status: Compliant

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#### 52. Permit Suspension

Public Comments:  
 Private Comments:  
 Inspector: Vincent Hawkins  
 Status: Compliant

## Increased Risk to Public Health \*

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

Public Comments: I subtracted 2 plus 2 points for a score of : 2 plus 2 + 4  
 100 minus 4 = 96 % Score  
 Private Comments:  
 Inspector: Vincent Hawkins  
 Status: Compliant

## Inspection Score \*

### 54. Grade

Public Comments: Score 96 % equals A  
 Private Comments:  
 Inspector: Vincent Hawkins  
 Status: Compliant

Public Comments:  
 Private Comments:  
 Inspector: Vincent Hawkins  
 Status: Compliant

Public Comments:  
 Private Comments:  
 Inspector: Vincent Hawkins  
 Status: Compliant