

# Curveball Sliders

UCB Routine Inspection - Mobile Food

Current Managers

Not Assigned

Inspection Date

May 1, 2024

Inspection Contributors

Muzna Rauf

Inspection Resolvers

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## Notes

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Facility Address: Lawrence Berkeley National Laboratory  
1 Cyclotron Rd, Berkeley, CA 94720

Mobile Food Truck was issued a score of 94% (Grade A) during a routine inspection conducted on 05/01/2024.

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: Justin Walls  
Expiration Date: 07/22/2024

All employees handling food have valid and current food handler cards.

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 \* 1

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### 5. Hands clean and properly washed; proper glove use

Public Comments: Observed food employee handle food container while wearing gloves, then wipe his gloves with a dirty towel and then grab the cooking utensils to cook meat at the stove. Instructed employee to discontinue using towel to wipe gloved hands, and to change gloves in between tasks and to wash hands before re-gloving. Owner instructed to have retraining session with his employees at the time of the inspection.

Action Plan: California Retail Food Code §113953.3. Employees shall wash their hands before handling any food or food related items and after any task that which may cause potential cross contamination. Correct Immediately.

California Retail Food Code §113973(c). Each pair of gloves shall be used to perform only one task. Employees shall change gloves between each task. Correct Immediately.

Tags: Major Violation (4 points)

Inspector: Muzna Rauf

Status: Not Resolved

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

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

Inspector: Muzna Rauf

Status: Compliant

## Time & Temperature Relationship \*

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### 7. Proper hot and cold holding temperatures

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

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: N/O

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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 \*

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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: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

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

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

Inspector: Muzna Rauf

Status: Compliant

## Food From Approved Sources \*

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### 15. Food obtained from approved source

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

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### 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 \*

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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: 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

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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 \* 2

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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 & automotive equipment

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: N/A

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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 dust on the fan guard inside the refrigerator.  
2) Accumulation of grease on the surface of the fryers.  
2) Accumulation of grease and dust on the back panel of the fryers.

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. Warewashing sink: 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. Adequate ventilation and lighting; designated areas, use

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 38. Thermometers provided and accurate

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments: Observed soiled wiping cloth stored on top of the food prep counter.

Action Plan: California Retail Food Code §114185.1(b). All wiping cloths used repeatedly prior to laundering shall be stored in an approved sanitizing solution when not in use. Correct Immediately.

California Retail Food Code §114185.1(e). Working containers of sanitizing solutions for storage of in-use wiping cloths shall be used in a manner to prevent contamination of food, equipment, utensils, linens, or single-use articles.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

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### 40. Plumbing, fixtures, equipment

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 41. Refuse / Premises/ Janitorial / Exterior and surrounding area sanitary

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 42. Restroom facilities

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 43. Cleaning & servicing

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 45. Signs posted; last inspection report available

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 46. Permits available

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 47. Impoundment/VC&D

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 48. Compliance with safety requirements, fire extinguisher & lights shatter proof

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 49. Compliance with water heater Requirements (3 gallon)

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 50. Location of compressors

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 51. Identification of owner

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 52. Cleaning & servicing

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 53. Compliance with height and width of occupied areas

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 54. Mobile water & waste water tanks installed

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## Permit Suspension \*

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### 55. Permit Suspension

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## Increased Risk to Public Health \*

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## Inspection Score \*

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### 57. 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