# FOOD FACILITY INSPECTION REPORT

**Date:** 3/9/17

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<tr>
<th>IN</th>
<th>N/O</th>
<th>N/A</th>
<th>COS</th>
<th>Major</th>
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<tbody>
<tr>
<td><strong>DEMONSTRATION OF KNOWLEDGE</strong></td>
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<td><strong>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</strong></td>
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<td><strong>PREVENTING CONTAMINATION BY HANDS</strong></td>
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<td><strong>TIME &amp; TEMPERATURE RELATIONSHIPS</strong></td>
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<td><strong>PROTECTION FROM CONTAMINATION</strong></td>
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<td><strong>FOOD FROM APPROVED SOURCES</strong></td>
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<td><strong>CONFORMANCE WITH APPROVED PROCEDURES</strong></td>
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<td><strong>CONSUMER ADVISORY</strong></td>
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<td><strong>HIGHLY SUSCEPTIBLE POPULATIONS</strong></td>
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<td><strong>HOT WATER / COLD WATER</strong></td>
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<td><strong>LIQUID WASTE DISPOSAL</strong></td>
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<td><strong>VERMIN</strong></td>
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See reverse side for the sections and general requirements that correspond to each violation listed above.

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**Received by:**

**Specialist:**

**REINSPECTION DATE:**

**PAS**

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**SIGN/REQUIREMENTS**

47. Signs posted; last inspection report available

**COMPLIANCE & ENFORCEMENT**

48. Plan review

49. Permits available

50. Impoundment

51. Permit suspension

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**EQUIPMENT / UTENSILS / LINENS**

33. Nonfood-contact surfaces clean

34. Warewashing facilities: installed, maintained & used; test strips

35. Equipment & utensils: approved, installed & clean; good repair; capacity

36. Equipment, utensils & linens: properly used & stored

37. Vending machines

38. Adequate ventilation & lighting; designated areas, use

39. Thermometers: provided & accurate

40. Wiping cloths; properly used & stored

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**PERSONAL CLEANLINESS**

25. Personal cleanliness & hair restraints

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**GENERAL FOOD SAFETY REQUIREMENTS**

26. Approved thawing methods used, frozen food

27. Food separated & protected

28. Fruits & vegetables washed

29. Toxic substances properly identified, stored & used

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**PHYSICAL FACILITIES**

41. Plumbing: proper backflow devices; leaks

42. Garbage & refuse: properly disposed; facilities maintained

43. Toilet facilities: properly constructed, supplied & cleaned

44. Premises: personal/ cleaning items; vermin-proofing

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**FOOD STORAGE / SERVICE / DISPLAY**

30. Food storage containers identified

31. Consumer self-service

32. Food properly labeled & honestly presented

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**FACILITY NAME:**

**Address:**

**Permit #:**

**Exp. Date:**

**Permit Holder:**

**Type of Inspection:**

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**University of California, Berkeley**

**Office of Environment, Health & Safety**

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**Berkeley, CA 94720-1150**

**www.ehs.berkeley.edu**