

Local by Design

UCB Routine Inspection - Food

Current Managers	Inspection Date	Status
Gildardo Zepeda-Morales, Jason Maddy, Matthew Rasmussen, Nora Aung	Mar 11, 2026	Sent To RP
Inspection Contributors	Report Sent Date	Done Date
Vincent Hawkins	Mar 16, 2026	
Inspection Resolvers	Reference ID	
-		

Notes

I met Chef Gildardo Zepeda, who escorted me around the facility. I was presented with Gildardo's ServSafe certification which will expire in 06/2027. I observed a clean facility. I did have trouble getting a reading of 100 degrees Fahrenheit or hotter at the hand washing sinks.

– Vincent Hawkins

Employee Health, Hygiene, & Knowledge *

1a. Demonstration of knowledge

Public Comments:

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

3. No discharge from eyes, nose, and mouth

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

4. Proper eating, drinking, or tobacco use

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Preventing Contamination by Hands *

5. Hands clean and properly washed; proper glove use

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

6. Adequate hand washing facilities: supplied and accessible

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Time & Temperature Relationship *

7. Proper hot and cold holding temperatures

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

8. Time as public health control; procedures and records

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

9. Proper cooling methods

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

10. Proper cooking time and temperature

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

11. Proper reheating procedures for hot holding

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Protection from Contamination *

12. Returned and re-service of food

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

13. Food in good condition; safe and unadulterated

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

14. Food contact surface; clean and sanitized

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

17. Compliance with Gulf Oyster Regulations

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Additional Risk Factors * 1

18. Compliance with variance, specialized process & HACCP

19. Consumer advisory provided for raw/undercooked food

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

21 a. Hot water available

Public Comments:

Private Comments: I could not verify that the facility was supplied with hot water. Four points removed from the over all score.

Action Plan: California Retail Food Code §114192. All facilities shall have an adequate supply of hot and cold water that is protected, pressurized, potable, and delivered through an approved plumbing system. Correct Immediately.

California Retail Food Code §114192(a). Hot water shall be supplied at a minimum temperature of at least 120 degrees F measured from the faucet of warewash sinks, food prep sinks, and janitorial sinks. Hot water measured below 100 degrees F throughout the food facility will result in closure. Correct immediately.

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. Correct within 24 hours.

Inspector: Vincent Hawkins

Status: Not Resolved

Due Date: Mar 21, 2026 (Due 11 days ago)

21 b. Water available

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

22. Sewage and wastewater properly disposed

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

23. No insect, rodent, birds or animals present

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

General Retail Factors * 1

24. Person in charge present and performs duties

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

25. Personal cleanliness and hair restraints

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

26. Approved thawing methods used, frozen food

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

27. Food separated and protected

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

28. Washing fruits and vegetables

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

29. Toxic substances properly identified, stored and used

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

30. Food storage; food storage containers identified

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

31. Consumer self service

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

32. Food properly labeled and honestly presented

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

33. Nonfood-contact surfaces clean

Public Comments:

Private Comments: Clean accumulations observed at the floor sinks. 2 points removed from the over all score.

Action Plan: California Retail Food Code §114130.4. Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of corrosion-resistant, nonabsorbent, and smooth material that allows easy cleaning. Correct within 1 week.

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.

Inspector: Vincent Hawkins

Status: Not Resolved

Due Date: Mar 21, 2026 (Due 11 days ago)

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

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

36. Equipment, utensils and linens: storage and use

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

37. Vending machines

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

38. Adequate ventilation and lighting; designated areas, use

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

39. Thermometers provided and accurate

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

44. Premises; personal/cleaning items; vermin proofing

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

46. No unapproved sleeping quarters

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

47. Signs posted; last inspection report available

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

48. Permits available

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

49. Compliance with Plan review requirements

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

50. Samples Collection

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

51. Impoundment/VC&D

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Inspection Score *

54. Grade

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant