

# Local by Design

## UCB Routine Inspection - Food

### Current Managers

Gildardo Zepeda-Morales, Jason Maddy,  
Matthew Rasmussen, Sunil Chacko

### Inspection Date

Sep 30, 2024

### Inspection Contributors

Muzna Rauf

### Inspection Resolvers

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## Notes

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Facility was issued a score of 92% (Grade A) during a routine inspection conducted on 09/30/24.

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 Manager Certification: Jason Maddy  
Expiration Date: 01/03/2028

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

## Preventing Contamination by Hands \* 1

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### 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

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

Public Comments: Observed missing single use paper towel dispensers next to the handwash stations. Operator is currently waiting on delivery of dispensers. As per management, they are due to arrive in a couple of days. Single use paper towels have been provided for staff use next to the handwash sinks.

Action Plan: California Retail Food Code §113953.2. A handwashing facility shall be provided with the following in dispensers at, or adjacent to, each handwashing facility:  
(a) Handwashing cleanser.  
(b) Sanitary single-use towels or a heated-air hand drying device.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: In Progress

Resolution:

**In Progress** Update

Updated by Jason Maddy on Oct 1, 2024

Waxie to deliver dispensers

## Time & Temperature Relationship \*

### 7. Proper hot and cold holding temperatures

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

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: N/O

### 9. Proper cooling methods

Public Comments:

Inspector: Muzna Rauf

Status: N/O

### 10. Proper cooking time and temperature

Public Comments:

Inspector: Muzna Rauf

Status: N/O

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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: Observed the following:  
1) Multiple soiled wiping cloths stored on top of the food prep station and around the cold holding wells that have potentially hazardous food items inside them. Staff actively using the wiping cloths to wipe down prep counter and to wipe around the cold holding wells without use of any sanitizer solution.  
2) No buckets with sanitizer available in the kitchen/food prep area. Staff prepared sanitizer buckets at the time of the inspection to hold wiping cloths. Ensure all wiping cloths are stored inside buckets holding sanitizer solution.

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.

Tags: Major Violation (4 points)

Inspector: Muzna Rauf

Status: Corrected on Site

## 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

Public Comments:

Inspector: Muzna Rauf

Status: N/A

## 17. Compliance with Gulf Oyster Regulations

Public Comments:

Inspector: Muzna Rauf

Status: N/A

## Additional Risk Factors \*

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

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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

Public Comments:

Inspector: Muzna Rauf

Status: N/A

### 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

### 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 \* 1

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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 properly identified, stored and used

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: Compliant

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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:

Inspector: Muzna Rauf

Status: Compliant

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### 34. Warewash facilities: 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. Vending machines

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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

Public Comments: Observed the following:  
1) Non-operational light under the mechanical exhaust hood above the Crescor hot holding unit.  
2) Non-operational light under the mechanical exhaust hood above the flat top grill.  
3) Non-operational lights at the door entrance and the back of the storage room 171.

Action Plan: 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. Correct within 2 weeks.

(a) At least 10 foot candles for the following:

(1) At least 30 inches above the floor, in walk-in REFRIGERATION UNITS and dry FOOD storage areas.

(b) At least 20 foot candles for the following:

(2) In server stations where FOOD is prepared.

(c) Except in server stations where FOOD is prepared, at least 50 foot candles at a SURFACE where a FOOD EMPLOYEE is working with FOOD or working with UTENSILS and EQUIPMENT such as knives, slicers, grinders, or saws where EMPLOYEE safety is a factor.

California Retail Food Code §114252.1 Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is nonprepackaged ready-to-eat food, clean equipment, utensils, and linens, or unwrapped single-use articles. Correct within 2 weeks.

Tags: General Retail Violation (1 point)

Route To: Wurster Building Manager

Inspector: Muzna Rauf

Status: In Progress

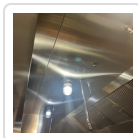
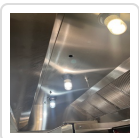
Resolution:

**In Progress** Update

Updated by Jason Maddy on Oct 3, 2024

lights under hood and crescor are fixed

Images:



### 39. Thermometers provided and accurate

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments: 1) Multiple soiled wiping cloths stored on top of the food prep station and around the cold holding wells.  
2) No buckets with sanitizer available in the kitchen/food prep area. Staff prepared sanitizer buckets at the time of the inspection to hold wiping cloths.

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: Corrected on Site

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 44. Premises; personal/cleaning items; vermin proofing

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 46. No unapproved sleeping quarters

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 48. Permits available

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 49. Compliance with Plan review requirements

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 50. Samples Collection

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 51. Impoundment/VC&D

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 52. Permit Suspension

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

## Increased Risk to Public Health \*

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

## Inspection Score \*

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### 54. 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