Marugame Udon (Berkeley Way West)

UCB Routine Inspection - Food

Current Managers
Not Assigned

Inspection Contributors
Muzna Rauf

Inspection Resolvers
-

Notes

Facility was issued a score of 97 (PASS) during a routine inspection conducted on 06/01/2023.

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 *

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: Ross Taylor
  Expiration Date: 10/25/2027
- Inspector: Muzna Rauf
- Status: Compliant
### 2. Communicable disease; reporting, restrictions & exclusions

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>No violations observed at the time of the inspection.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
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### 3. No discharge from eyes, nose, and mouth

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

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### Preventing Contamination by Hands

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

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

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### 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: N/O
- Inspector: Muzna Rauf
- Status: N/O

#### 9. Proper cooling methods

- Public Comments: N/O
- Inspector: Muzna Rauf
- Status: N/O

#### 10. Proper cooking time and temperature

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

#### 11. Proper reheating procedures for hot holding

- Public Comments: N/O
- Inspector: Muzna Rauf
- Status: N/O

#### Protection from Contamination *

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

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

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

18. Compliance with variance, specialized process & HACCP
19. Consumer advisory provided for raw/undercooked food

Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: N/A

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

Public Comments: Muzna Rauf
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 sinks 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

22. Sewage and wastewater properly disposed

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

23. No insect, rodent, birds or animals present
No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

**General Retail Factors**

24. Person in charge present and performs duties

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

25. Personal cleanliness and hair restraints

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

26. Approved thawing methods used, frozen food

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

27. Food separated and protected

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

28. Washing fruits and vegetables

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

29. Toxic substances properly identified, stored and used
30. Food storage; food storage containers identified

31. Consumer self service

32. Food properly labeled and honestly presented

33. Nonfood-contact surfaces clean

34. Warewash facilities: installed, maintained, used; test equipment
35. Equipment/utensils approved; installed; good repair; capacity

Public Comments: Observed torn door gasket to reach in refrigerator.
Action Plan: California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: NotResolved

36. Equipment, utensils and linens: storage and use

Public Comments: 
Inspector: Muzna Rauf
Status: Compliant

37. Vending machines

Public Comments: 
Inspector: Muzna Rauf
Status: N/A

38. Adequate ventilation and lighting; designated areas, use

Public Comments: 
Inspector: Muzna Rauf
Status: Compliant

39. Thermometers provided and accurate

Public Comments: 
Inspector: Muzna Rauf
Status: Compliant

40. Wiping cloths; properly used and stored
41. Plumbing; fixtures, backflow devices, drainage

Public Comments: Observed water leaking from the faucet of the handwash sink located in the rear of the facility.
Action Plan: California Retail Food Code §114190. All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

42. Garbage and refuse properly disposed; facilities maintained

Public Comments: Observed multiple cardboard boxes on the floor and stored on top of the waste/recycle receptacles.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Compliant

43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

44. Premises; personal/cleaning items; vermin proofing

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

45. Floors, walls and ceiling: properly built, maintained and clean
46. No unapproved sleeping quarters

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

47. Signs posted; last inspection report available

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

48. Permits available

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

49. Compliance with Plan review requirements

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

50. Samples Collection

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

51. Impoundment/VC&D
52. Permit Suspension

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

54. Score

Public Comments: Facility Score = 97

PASS - 80 to 100
CONDITIONAL PASS - 75 to 79
FAIL - < 75  (facility will be closed, notice of closure posted, health permit suspended; re-inspection will be scheduled when violations are abated).

Inspector: Muzna Rauf
Status: Compliant