Marugame Udon (Berkeley Way West)

UCB Routine Inspection - Food

Current Managers: Not Assigned

Inspection Contributors: Muzna Rauf

Inspection Date: Dec 29, 2023

Notes

Facility was issued a score of 94 (PASS) during a routine inspection conducted on 12/29/2023.

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
Preventing Contamination by Hands

2. Communicable disease; reporting, restrictions & exclusions

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

3. No discharge from eyes, nose, and mouth

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

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**

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

6. Adequate hand washing facilities: supplied and accessible
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: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

11. Proper reheating procedures for hot holding
Protection from Contamination * 1

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

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

14. Food contact surface; clean and sanitized

Public Comments: Observed the following:

1) Large plastic hand scoop used for dispensing ice from ice machine is situated against the side surface of the ice machine. Plastic scoop not being used at the time of the inspection. Ensure that the ice scoop is not in contact with dirty equipment. Person in charge removed the scoop to be washed and sanitized.

2) Black/pink residue along the inside panel of the ice machine. Black/pink residue is not in direct contact with the ice.

Action Plan: California Retail Food Code §114113. Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.

California Retail Food Code §114115. (a) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

Tags: Minor Violation (2 points)
Inspector: Muzna Rauf
Status: Not Resolved

Food From Approved Sources *

15. Food obtained from approved source
No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

16. Compliance with shell stock tags, conditions, display

Inspector: Muzna Rauf
Status: N/A

17. Compliance with Gulf Oyster Regulations

Inspector: Muzna Rauf
Status: N/A

Additional Risk Factors *

18. Compliance with variance, specialized process & HACCP

Inspector: Muzna Rauf
Status: N/A

19. Consumer advisory provided for raw/undercooked food

Inspector: Muzna Rauf
Status: N/A

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

Inspector: Muzna Rauf
Status: N/A

21 a. Hot water available
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

No violations observed at the time of the inspection.

Inspector: Muzna Rauf  
Status: Compliant

22. Sewage and wastewater properly disposed

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

No violations observed at the time of the inspection.

Inspector: Muzna Rauf  
Status: Compliant

25. Personal cleanliness and hair restraints
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<tr>
<td>26.</td>
<td>Approved thawing methods used, frozen food</td>
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<td>Public Comments:</td>
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<td>Inspector: Muzna Rauf</td>
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<td>27.</td>
<td>Food separated and protected</td>
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<td>28.</td>
<td>Washing fruits and vegetables</td>
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<td>Public Comments:</td>
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<td>Inspector: Muzna Rauf</td>
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<td>29.</td>
<td>Toxic substances properly identified, stored and used</td>
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<td>30.</td>
<td>Food storage; food storage containers identified</td>
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<td>Public Comments:</td>
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<td>31.</td>
<td>Consumer self service</td>
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32. Food properly labeled and honestly presented

Status: Compliant

33. Nonfood-contact surfaces clean

Public Comments: Observed the following:
1) Dirt and black residue on the door gasket of the walk-in cooler.
2) Accumulation of grease on the right side surface of the gas stove.
3) Accumulation of dust on the air filters of the ice machine.

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.

Tags: General Retail Violation (1 point)

Status: Not Resolved

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

Status: Compliant

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

Status: Compliant

36. Equipment, utensils and linens: storage and use
Public Comments: Observed metal bowl being used as dispensing utensil inside bulk storage container holding rice. Bowl is submerged in the rice.

Action Plan: California Retail Food Code §114119. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in the following manner:
(a) Except as specified under subdivision (b), in the food with their handles above the top of the food and the container.
(b) In food that is not potentially hazardous, with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon.

California Retail Food Code §114367.1. (10) Requirements pertaining to the characteristics, construction, and multiuse of food-contact and nonfood-contact surfaces, as specified in Sections 114130.3 and 114130.4, provided that food contact surfaces are smooth, easily cleanable, and in good repair.

Ensure approved scooping utensils are being used in bulk food storage containers. Correct immediately.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf
Status: Not Resolved

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:
Inspector: Muzna Rauf
Status: Compliant

42. Garbage and refuse properly disposed; facilities maintained

Public Comments:
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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

46. No unapproved sleeping quarters
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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

52. Permit Suspension
Increased Risk to Public Health *

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

Inspection Score *

54. Score

Public Comments: Facility Score = 94

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