Men's Faculty Club

UCB Routine Inspection - Food

Current Managers: Not Assigned  
Inspection Date: Nov 20, 2023

Inspection Contributors: Muzna Rauf

Inspection Resolvers: -

Notes

Facility was issued a score of 91 (PASS) during a routine inspection conducted on 11/20/2023.

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

<table>
<thead>
<tr>
<th>Public Comments</th>
<th>No violations observed at the time of the inspection.</th>
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</thead>
<tbody>
<tr>
<td>Inspector</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status</td>
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</table>

1b. Food safety certification

| Public Comments | Food Safety Certification Name: Carl Cheney  
Expiry Date: 07/15/2024 |
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</table>
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

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

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

Preventing Contamination by Hands *

7. Proper hot and cold holding temperatures
Observed the following at the coffee station in the dining hall:
1) Open carton of almond milk measured at 47 degrees F.
2) Open carton of soy milk measured at 49 degrees F.

Staff member has the milk cartons sitting on ice and not fully encased in ice to keep cold. As per staff member the milk has been sitting out for a few hours.

Soy milk and Almond milk once opened from its original packaging are not shelf stable and require refrigeration. If milk is not going to be held at 41 degrees or below then have it time marked and dispose after 4 hours. Person in charge made aware, and instructed to dispose of any remaining milk that has been sitting out of temperature in the dining hall.

Action Plan: California Retail Food Code §113996 (a). Except during preparation, cooking, cooling, transportation to or from a retail food facility for a period of less than 30 minutes, or when time is used as the public health control as specified under Section 114000, or as otherwise provided in this section, potentially hazardous food shall be maintained at or above 135°F, or at or below 41°F.

Tags: Minor Violation (2 points)
Inspector: Muzna Rauf
Status: NotResolved
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### Protection from Contamination *¹*

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

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

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#### 14. Food contact surface; clean and sanitized
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
Additional Risk Factors *

18. Compliance with variance, specialized process & HACCP

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

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
### General Retail Factors

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<td><strong>22. Sewage and wastewater properly disposed</strong></td>
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<td><strong>23. No insect, rodent, birds or animals present</strong></td>
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<td><strong>General Retail Factors</strong></td>
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<td><strong>24. Person in charge present and performs duties</strong></td>
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<td><strong>25. Personal cleanliness and hair restraints</strong></td>
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<td><strong>26. Approved thawing methods used, frozen food</strong></td>
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<td><strong>27. Food separated and protected</strong></td>
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28. Washing fruits and vegetables

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29. Toxic substances properly identified, stored and used

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30. Food storage; food storage containers identified

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31. Consumer self service

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32. Food properly labeled and honestly presented

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33. Nonfood-contact surfaces clean
Observed the following:
1) Accumulation of black residue on door gaskets of the reach in refrigerators.

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. Correct within 1 week.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf
Status: Not Resolved

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

Public Comments: Observed one of the compartments of the warewashing sink being used to store aluminum cans.

Action Plan: California Retail Food Code §114099. (a) Manual warewashing sinks, except as specified in subdivision (c), shall have at least three compartments with two integral metal drainboards for manually washing, rinsing, and sanitizing equipment and utensils.

Warewashing sink is not to be used for storing aluminum cans.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf
Status: Not Resolved

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

Public Comments: 

Inspector: Muzna Rauf
Status: Compliant

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: Observed heavy accumulation of dust and grease on the inside surface of the hood located above the Wolf ovens.

Action Plan: California Retail Food Code §114149.2. All mechanical intake and exhaust air ducts shall be clean and filters shall be routinely changed to prevent the contamination of food. Correct within 2 weeks.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

39. Thermometers provided and accurate

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

40. Wiping cloths; properly used and stored

Public Comments: Observed soiled wiping cloth stored on top of the brown cutting board. Brown cutting board is currently not being used.

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: Not Resolved

41. Plumbing; fixtures, backflow devices, drainage
Observed the following:
1) Water leaking from faucet of food prep sink located adjacent to the Trautsen refrigerator.
2) No air gap between drain pipe and flood rim level of floor drain underneath the food prep sink.

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.

California Retail Food Code §114193.1. All indirect plumbing fixtures within a facility shall be separated from the flood rim level of the floor drain by an air gap of at least twice the pipe diameter, but not less than one inch, to prevent back siphonage. Correct within 1 week.

Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

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
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
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 = 91

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