Facility Address: Lawrence Berkeley National Laboratory
1 Cyclotron Rd, Berkeley, CA 94720

Mobile Food Truck was issued a score of 89 (PASS) during a routine inspection conducted on 03/09/2022.

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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<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>Compliant</td>
</tr>
</tbody>
</table>

1b. Food safety certification
Preventing Contamination by Hands

Food Safety Certification Name: Ron Kent
Expiration Date: 04/16/2024

Observed 2 food employees with food handler cards that expired more than 30 days prior.
Teresa Guzman - expired 11/7/2021
Martina Aquino - expired 8/24/2021

Action Plan: California Retail Food Code §113948. All employees that prepare, handle, or serve non-packaged potentially hazardous foods shall have passed an approved Food Handlers certification program. Correct within 30 days.

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

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 sink: supplied and accessible

Public Comments: Observed access to handwash sink obstructed by manual hand press machine. Employee removed the machine from the sink at the time of the inspection.
Action Plan: California Retail Food Code §113953.1
(a) A handwashing facility shall be clean, unobstructed, and accessible at all times for employee use.
(b) A handwashing facility shall not be used for purposes other than handwashing.
Tags: Minor Violation (2 points)
Inspector: Muzna Rauf
Status: Corrected on Site

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
<table>
<thead>
<tr>
<th>Public Comments:</th>
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</tr>
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</table>

**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

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

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

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

Additional Risk Factors *

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.

Inspector: Muzna Rauf
Status: Compliant

Water at 3-compartment warewash sink measured at 120 degrees F and above.
Water at handwash sink measured at 100 degrees F and above.

21 b. Water available
<table>
<thead>
<tr>
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</table>

22. Sewage and wastewater properly disposed

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23. No insect, rodent, birds or animals present

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General Retail Factors 3 *

24. Person in charge present and performs duties

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25. Personal cleanliness and hair restraints

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26. Approved thawing methods used, frozen food

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27. Food separated and protected
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28. Washing fruits and vegetables

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29. Toxic substances & automotive equipment

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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
34. Warewashing sink: installed, maintained, used; test equipment

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

Action Plan: California Retail Food Code §114130.3 & 114177. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. Repair or replace all deteriorated and discolored cutting boards.

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

36. Equipment, utensils and linens: storage and use

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

37. Adequate ventilation and lighting; designated areas, use

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

38. Thermometers provided and accurate
Public Comments: Observed missing thermometer inside ProCore refrigerator holding multiple potentially hazardous food items.

Action Plan: California Retail Food Code §114157. Readily visible, accurate, easy to read thermometers shall be provided in all refrigeration units containing potentially hazardous foods at all times.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

39. Wiping cloths; properly used and stored

Public Comments: Observed multiple soiled wiping cloths stored on top of the food preparation counters.

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

40. Plumbing, fixtures, equipment

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

41. Refuse / Premises/ Janitorial / Exterior and surrounding area sanitary

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

42. Restroom facilities

Public Comments:

Inspector: Muzna Rauf

Status: Compliant
43. Cleaning & servicing
Personal Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

44. Floors, walls and ceiling: properly built, maintained and clean
Personal Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

45. Signs posted; last inspection report available
Personal Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

46. Permits available
Personal Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

47. Impoundment/VC&D
Personal Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

48. Compliance with safety requirements, fire extinguisher & lights shatter proof
Personal Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

49. Compliance with water heater Requirements (3 gallon)
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### 50. Location of compressors

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### 51. Identification of owner

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### 52. Cleaning & servicing

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### 53. Compliance with height and width of occupied areas

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### 54. Mobile water & waste water tanks installed

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</table>
55. Permit Suspension

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

57. Score

Public Comments: Facility Score = 89

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