

The Den (Peet's Coffee & Tea) (2415 Bowditch St)

UCB Routine Inspection - Food

Current Managers

David Murray, Synettra Glenn

Inspection Date

Jan 21, 2026

Status

Sent To RP

Inspection Contributors

Vincent Hawkins

Report Sent Date

Jan 21, 2026

Done Date

Inspection Resolvers

-

Reference ID

Notes

Yesterday, I inspected the Crossroads Dining Commons facility. As part of the inspection I looked at the Peet's Coffee, a facility with the Crossroads Dining commons. The Peet's functions independently of the Crossroads Dining Hall. I met very capable facility manager Betty Nesbit. Betty was proud to show me her ServeSafe certification (with 1 year left before it expires). There was one reach in refrigeration unit that was cluttered and in need of being cleaned out. I observed a clean facility. This is always good to see.

— Vincent Hawkins

Employee Health, Hygeine, & Knowledge *

1a. Demonstartion of knowledge

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

1b. Food safety certification

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

2. Communicable disease; reporting, restrictions & exclusions

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

3. No discharge from eyes, nose, and mouth

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

4. Proper eating, drinking, or tobacco use

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

Preventing Contamination by Hands *

5. Hands clean and properly washed; proper glove use

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

6. Adequate hand washing facilities: supplied and accessible

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

Time & Temperature Relationship *

7. Proper hot and cold holding temperatures

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

8. Time as public health control; procedures and records

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

9. Proper cooling methods

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

10. Proper cooking time and temperature

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

11. Proper reheating procedures for hot holding

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

Protection from Contamination *

12. Returned and re-service of food

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

13. Food in good condition; safe and unadulterated

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

14. Food contact surface; clean and sanitized

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

Food From Approved Sources *

15. Food obtained from approved source

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

16. Compliance with shell stock tags, conditions, display

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

17. Compliance with Gulf Oyster Regulations

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

Additional Risk Factors *

18. Compliance with variance, specialized process & HACCP

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

19. Consumer advisory provided for raw/undercooked food

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

21 a. Hot water available

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

21 b. Water available

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

22. Sewage and wastewater properly disposed

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

23. No insect, rodent, birds or animals present

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

General Retail Factors * 1

24. Person in charge present and performs duties

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

25. Personal cleanliness and hair restraints

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

26. Approved thawing methods used, frozen food

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

27. Food separated and protected

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

28. Washing fruits and vegetables

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

29. Toxic substances properly identified, stored and used

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

30. Food storage; food storage containers identified

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

31. Consumer self service

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

32. Food properly labeled and honestly presented

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

33. Nonfood-contact surfaces clean

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

Public Comments: Clean floor sink to white. Coffee stain accumulations observed. Clean out the reach in unit that was cluttered.

Action Plan: California Retail Food Code §114130.4. Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of corrosion-resistant, nonabsorbent, and smooth material that allows easy cleaning. Correct within 1 week.

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.

Inspector: Vincent Hawkins

Status: Not Resolved

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

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

36. Equipment, utensils and linens: storage and use

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

37. Vending machines

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

38. Adequate ventilation and lighting; designated areas, use

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

39. Thermometers provided and accurate

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

40. Wiping cloths; properly used and stored

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

41. Plumbing; fixtures, backflow devices, drainage

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

42. Garbage and refuse properly disposed; facilities maintained

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

44. Premises; personal/cleaning items; vermin proofing

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

46. No unapproved sleeping quarters

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

47. Signs posted; last inspection report available

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

48. Permits available

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

49. Compliance with Plan review requirements

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

50. Samples Collection

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

51. Impoundment/VC&D

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

52. Permit Suspension

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

Increased Risk to Public Health *

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

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

Inspection Score *

54. Grade

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

Public Comments: The score for Peet's is a 97 %

Inspector: Vincent Hawkins

Status: Compliant