

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

## UCB Routine Inspection - Food

|                              |                  |            |
|------------------------------|------------------|------------|
| Current Managers             | Inspection Date  | Status     |
| David Murray, Synettra Glenn | Jan 21, 2026     | Sent To RP |
| Inspection Contributors      | Report Sent Date | Done Date  |
| Vincent Hawkins              | Jan 21, 2026     |            |
| 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, Hygiene, & Knowledge \*

### 1a. Demonstration 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

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## 8. Time as public health control; procedures and records

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

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## 9. Proper cooling methods

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

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## 10. Proper cooking time and temperature

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

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## 11. Proper reheating procedures for hot holding

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

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## Protection from Contamination \*

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## 12. Returned and re-service of food

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

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#### 14. Food contact surface; clean and sanitized

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

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#### Food From Approved Sources \*

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#### 15. Food obtained from approved source

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

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#### 16. Compliance with shell stock tags, conditions, display

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

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#### 17. Compliance with Gulf Oyster Regulations

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

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#### Additional Risk Factors \*

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#### 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

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#### 41. Plumbing; fixtures, backflow devices, drainage

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

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#### 42. Garbage and refuse properly disposed; facilities maintained

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

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#### 43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

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#### 44. Premises; personal/cleaning items; vermin proofing

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

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#### 46. No unapproved sleeping quarters

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

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#### 47. Signs posted; last inspection report available

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

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#### 48. Permits available

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

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#### 49. Compliance with Plan review requirements

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

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#### 50. Samples Collection

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

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#### 51. Impoundment/VC&D

Public Comments:

Inspector: Vincent Hawkins

Status: Compliant

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#### 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