

Abe's Marina Café

UCB Routine Inspection - Food

Current Managers

John Mitchell, Justin Cocke

Inspection Date

Oct 4, 2023

Inspection Contributors

Muzna Rauf

Inspection Resolvers

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Notes

Facility was issued a score of 83 (PASS) during a routine inspection conducted on 10/04/2023.

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.

Re-inspection to check for compliance for violations # 13, and #23 scheduled for 10/25/2023.

— 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

Public Comments: Observed missing operator Food Safety Manager Certificate and Employee Food Handler card at the facility. Have both documents available on site at next follow-up inspection.

Inspector: Muzna Rauf

Status: N/O

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

Public Comments: Observed the following:
1) Perforated basting spoon placed inside the handwash sink. Employee using the sink for warewashing. Employee removed the spoon and placed it in the 3-compartment warewash sink for cleaning. Employee instructed to reserve the sink for handwashing purposes only.
2) Missing soap and paper towels at handwash sink. Employee provided both at the time of the inspection.

Action Plan: California Retail Food Code §113953.1.(b) A handwashing facility shall not be used for purposes other than handwashing.

California Retail Food Code §114378.2. (c) Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels.

Tags:

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/A

9. Proper cooling methods

Public Comments:

Inspector: Muzna Rauf

Status: N/O

10. Proper cooking time and temperature

Public Comments:

Inspector: Muzna Rauf

Status: N/O

11. Proper reheating procedures for hot holding

Public Comments:

Inspector: Muzna Rauf

Status: N/O

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: Observed the following:

1) One live fly inside closed container holding garlic salt with ground parsley. Employee disposed of container at the time of the inspection.

2) One large container of juice bottle placed inside the ice machine. As per employee, she was using the ice to cool down the juice. Employee instructed to remove the bottle and place it inside the refrigerator and to dispose of the ice that was in contact with the bottle.

Action Plan: California Retail Food Code §113980. All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage; shall have been obtained from approved sources; shall be protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, or other environmental sources of contamination; shall otherwise be fully fit for human consumption; and shall conform to the applicable provisions of the Sherman Food, Drug, and Cosmetic Law (Part 5 (commencing with Section 109875)).

Tags: Major Violation (4 points)

Inspector: Muzna Rauf

Status: Not Resolved

14. Food contact surface; clean and sanitized

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

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 * 1

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.

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

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

22. Sewage and wastewater properly disposed

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

23. No insect, rodent, birds or animals present

Public Comments: Observed two live flies inside the food preparation area.

Action Plan: California Retail Food Code §114259.1. The premises of each food facility shall be kept free of vermin. Cockroaches, mice, rats, flies, and similar pests that carry disease are considered to be vermin. Correct immediately.

California Retail Food Code §114427.(e) During all hours of operation, air curtains shall be in operation over all unclosed door openings to the outside to exclude flying pests.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Not Resolved

General Retail Factors * 9

24. Person in charge present and performs duties

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

25. Personal cleanliness and hair restraints

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

26. Approved thawing methods used, frozen food

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

27. Food separated and protected

Public Comments: Observed the following:
1) Uncovered tray of cooked sliced potatoes being held on trolley. Employee covered tray and placed it inside the refrigerator.
2) Uncovered tray of cooked meat with tomatoes being held on trolley. Employee covered the tray and placed it inside the refrigerator.

Action Plan: California Retail Food Code §113986. All food shall remain covered and protected from contamination at all times. Correct immediately.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

28. Washing fruits and vegetables

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

29. Toxic substances properly identified, stored and used

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

30. Food storage; food storage containers identified

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

31. Consumer self service

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

32. Food properly labeled and honestly presented

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

33. Nonfood-contact surfaces clean

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments: Observed missing sanitizer test kit from facility.

Action Plan: California Retail Food Code §114107(a). All facilities shall have an adequate means of testing sanitizer concentrations at all times. Correct within 48 hours.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

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

Public Comments: Observed the following:

- 1) Operator using domestic "household use only" refrigerator for storing food items. The refrigerator is being stored adjacent to the fire extinguisher in the side of the facility.
- 2) Three-compartment warewash sink is not welded to wall.

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 a corrosion-resistant, nonabsorbent, and smooth material that allows easy cleaning and to facilitate maintenance and free of unnecessary ledges, projections, and crevices to allow for easy cleaning and to facilitate maintenance.

California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair.

California Retail Food Code §114130(b). All new and replacement food-related and utensil-related equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program. When current equipment is in need of replacement, the equipment must be replaced with restaurant grade ANSI/NSF approved equipment. Correct at equipment replacement. Facility must obtain approval from Environmental Health prior to replacing equipment.

California Retail Food Code §114153. Equipment for cooling and heating food and for holding cold and hot food shall be sufficient in number and capacity to ensure proper food temperature control during transportation and operation as specified in Section 113996.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

36. Equipment, utensils and linens: storage and use

Public Comments: Observed cardboard lining the top of the reach in chest freezer. As per employee, the cardboard was placed on top of the freezer to avoid having to clean it so often. Remove cardboard from the freezer surface immediately.

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 a corrosion-resistant, nonabsorbent, and smooth material that allows easy cleaning and to facilitate maintenance and free of unnecessary ledges, projections, and crevices to allow for easy cleaning and to facilitate maintenance.

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: Observed the following:

- 1) Vent screen detached, and vent filter not properly placed back into position.
- 2) Both windows to facility are jammed shut and cannot open.

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.

California Retail Food Code § 114149(a) - All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and to provide a reasonable condition of comfort for each employee, consistent with the job performed by the employee. Correct Immediately.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

39. Thermometers provided and accurate

Public Comments: Observed missing thermometers inside all the refrigeration units holding 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. Correct immediately.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

40. Wiping cloths; properly used and stored

Public Comments: Observed the following:
1) Soiled wiping cloth stored on top of the cutting board located at the refrigerated sandwich prep table. As per employee, she is using the towel to wipe down the cutting board.
2) No sanitizer bucket set up in the food prep area to hold soiled wiping cloths.

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

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: Observed the following:
1) Two flies inside the food preparation area. Front door to facility open at the time of the inspection. No air curtain above door. Ensure door to facility is closed to avoid flies from entering into the food preparation area.

Action Plan: California Retail Food Code §114427.(e) During all hours of operation, air curtains shall be in operation over all unclosed door openings to the outside to exclude flying pests.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

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

Public Comments: Observed the following:
1) Electrical outlet next to pizza oven and microwave is not working properly. As per employee, the outlet continue to trip the breaker when the pizza oven and microwave are run together. Heavy duty extension cord being used to plug pizza oven into outlet under the windows.

Action Plan: California Retail Food Code §114326. Adequate electrical outlets shall be provided for food facility.

To avoid a fire hazard, ensure extension cords are not being used to power appliances. Plug appliances directly into wall outlets. .

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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 = 83

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