Bay View Café (Lawrence Berkeley National Laboratory)

UCB Routine Inspection - Food

Managers
Not Assigned

Inspection Contributors
Muzna Rauf

Reference ID

Notes

Facility was issued a score of 97 (PASS) during a routine inspection conducted on 04/04/2022.

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 1 *

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 the following:
1) One employee preparing food without a food handler card.
2) No food safety manager certificate on site.

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.

California Retail Food Code §113947.1 (a) Food facilities that prepare, handle, or serve nonprepackaged potentially hazardous food, except temporary food facilities, shall have an owner or employee who has successfully passed an approved and accredited food safety certification examination as specified in Sections 113947.2 and 113947.3. There shall be at least one food safety certified owner or employee at each food facility. No certified person at a food facility may serve at any other food facility as the person required to be certified pursuant to this subdivision. The certified owner or employee need not be present at the food facility during all hours of operation.

California Retail Food Code §113947.1(g) The food safety certificate issued pursuant to Section 113947.3 shall be retained on file at the food facility at all times, and shall be made available for inspection by the enforcement officer. Correct within 60 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

<table>
<thead>
<tr>
<th>Public Comments:</th>
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<tbody>
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6. Adequate hand washing facilities: supplied and accessible

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#### Time & Temperature Relationship *

7. Proper hot and cold holding temperatures

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8. Time as public health control; procedures and records

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9. Proper cooling methods

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10. Proper cooking time and temperature
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<th>Public Comments:</th>
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11. Proper reheating procedures for hot holding

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Protection from Contamination *

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

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Food From Approved Sources *

15. Food obtained from approved source

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</table>
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

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

General Retail Factors 1 *

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

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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 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**

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

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

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36. **Equipment, utensils and linens: storage and use**

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37. **Vending machines**

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38. **Adequate ventilation and lighting; designated areas, use**
39. Thermometers provided and accurate

Public Comments: Observed missing thermometer in Delfield cooler holding milk and cream cheese.

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 within 24 hours.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf
Status: Not Resolved

40. Wiping cloths; properly used and stored

Public Comments: 

Inspector: Muzna Rauf
Status: Compliant

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:
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
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 = 97

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