## Bear Market (Residence Hall Unit 3)

### UCB Routine Inspection - Food

<table>
<thead>
<tr>
<th>Managers</th>
<th>Inspection Date</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>Melvin Garcia, Sean O'Donnell, Gary Olson</td>
<td>Mar 3, 2022</td>
<td>Sent To RP</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Inspection Contributors</th>
<th>Report Sent Date</th>
<th>Done Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Muzna Rauf</td>
<td>Mar 4, 2022</td>
<td></td>
</tr>
</tbody>
</table>

## Notes

Facility was issued a score of 99 (PASS) during a routine inspection conducted on 03/03/22.

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. Demonstarion of knowledge

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>No violations observed at the time of the inspection.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>Compliant</td>
</tr>
</tbody>
</table>

### 1b. Food safety certification

<table>
<thead>
<tr>
<th>Public Comments:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
</tr>
<tr>
<td>Status:</td>
</tr>
</tbody>
</table>

### 2. Communicable disease; reporting, restrictions & exclusions
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: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

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/A

10. Proper cooking time and temperature

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

11. Proper reheating procedures for hot holding

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

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
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 *

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  

24. Person in charge present and performs duties
25. Personal cleanliness and hair restraints

Inspector: Muzna Rauf  
Status: Compliant

26. Approved thawing methods used, frozen food

Inspector: Muzna Rauf  
Status: N/A

27. Food separated and protected

Inspector: Muzna Rauf  
Status: Compliant

28. Washing fruits and vegetables

Inspector: Muzna Rauf  
Status: N/A

29. Toxic substances properly identified, stored and used

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:
Inspector: Muzna Rauf
Status: N/A

35. Equipment/utensils approved; installed; good repair; capacity
Observed the following:
1) Heavy buildup of ice on the shelving and the back panel inside the Ben & Jerry's ice cream cooler.
2) Buildup of ice along the condenser inside the walk-in cooler.

Action Plan: California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair. Equipment must be repaired and in use or removed from the facility.

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. Vending machines

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

38. Adequate ventilation and lighting; designated areas, use

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

39. Thermometers provided and accurate

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

40. Wiping cloths; properly used and stored
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
<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Inspector: Muzna Rauf</th>
</tr>
</thead>
<tbody>
<tr>
<td>Status:</td>
<td>Compliant</td>
</tr>
</tbody>
</table>

47. Signs posted; last inspection report available

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Inspector: Muzna Rauf</th>
</tr>
</thead>
<tbody>
<tr>
<td>Status:</td>
<td>Compliant</td>
</tr>
</tbody>
</table>

48. Permits available

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Inspector: Muzna Rauf</th>
</tr>
</thead>
<tbody>
<tr>
<td>Status:</td>
<td>Compliant</td>
</tr>
</tbody>
</table>

49. Compliance with Plan review requirements

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Inspector: Muzna Rauf</th>
</tr>
</thead>
<tbody>
<tr>
<td>Status:</td>
<td>Compliant</td>
</tr>
</tbody>
</table>

50. Samples Collection

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Inspector: Muzna Rauf</th>
</tr>
</thead>
<tbody>
<tr>
<td>Status:</td>
<td>Compliant</td>
</tr>
</tbody>
</table>

51. Impoundment/VC&D

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Inspector: Muzna Rauf</th>
</tr>
</thead>
<tbody>
<tr>
<td>Status:</td>
<td>Compliant</td>
</tr>
</tbody>
</table>

52. Permit Suspension
Increased Risk to Public Health *

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

Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

Inspection Score *

54. Score

Public Comments: Facility Score = 99
Inspector: Muzna Rauf
Status: Compliant

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).