# FOOD FACILITY INSPECTION REPORT

**Address:** Berkeley Student Food Collective, 2440 Bancroft Way

**Facility Name:** Berkeley Student Food Collective

**Permit Holder:** Berkeley Student Food Collective

**Type of Inspection:** Routine

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**IN** = In compliance  **N/O** = Not observed  **N/A** = Not applicable  **COS** = Corrected on-site  **MAJ** = Major violation  **OUT** = Out of compliance

### DEMONSTRATION OF KNOWLEDGE

1. Food safety certification checked by:
   
   **Jeff Noven**  
   11/15/2020

   **Employee Health & Hygienic Practices**
   
   - Communicable disease: reporting, restrictions & exclusions
   - No discharge from eyes, nose & mouth
   - Proper eating, tasting, drinking or tobacco use

   **PREVENTING CONTAMINATION BY HANDS**
   
   - Hands clean & properly washed; gloves properly used
   - Adequate hand washing facilities supplied & accessible

   **TIME & TEMPERATURE RELATIONSHIPS**
   
   - Proper hot and cold holding temperatures
   - Time as a public health control: procedures & records
   - Proper cooling methods

   **PROTECTION FROM CONTAMINATION**
   
   - Returned & reserved of food
   - Food in good condition, safe & unadulterated
   - Food contact surfaces: clean & sanitized

   **Sanitizer Type:**
   - Chlorine
   - Quatamery Ammonium
   - Hot Water
   - Other
   - Sanitizer concentration (ppm): NO (4) TO 1%

   **FOOD FROM APPROVED SOURCES**
   
   - Food obtained from approved sources
   - Compliance with shell stock tags, condition & display
   - Compliance with Gulf Oyster Regulations

   **CONFORMANCE WITH APPROVED PROCEDURES**
   
   - Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan

   **CONSUMER ADVISORY**
   
   - Consumer advisory provided for raw/undercooked foods

   **HIGHLY SUSCEPTIBLE POPULATIONS**
   
   - Licensed health care facilities/public & private schools; prohibited foods not offered

   **HOT WATER / COLD WATER**
   
   - Hot & cold water available
   - Cold temp. (°F)
   - Hot temp. (°F)

   **LIQUID WASTE DISPOSAL**
   
   - Sewage & wastewater properly disposed

   **VERMIN**
   
   - No rodents, insects, birds or animals

### SUPERVISION

24. Person in charge present & performs duties

25. Personal cleanliness

26. Approved thawing methods, frozen food

27. Food separated & protected

28. Fruits & vegetables washed

29. Toxic substances properly identified, stored & used

30. Food storage containers identified

31. Consumer self-service

32. Food properly labeled & honestly presented

33. Non-food-contact surfaces clean

34. Warewashing facilities: installed, maintained & used; test strips

35. Equipment & utensils: approved, installed & clean; good repair; capacity

36. Equipment, utensils & linens: properly used & stored

37. Vending machines

38. Adequate ventilation & lighting; designated areas, use

39. Thermometers: provided & accurate

40. Wiping cloths: properly used & stored

### PHYSICAL FACILITIES

41. Plumbing: proper backflow devices; leaks

42. Garbage & refuse: properly disposed; facilities maintained

43. Toilet facilities: properly constructed, supplied & cleaned

44. Premises: personal cleaning items; vermin-proofing

### PERMANENT FOOD FACILITIES

45. Floors, walls & ceilings: built, maintained & cleaned

46. No unapproved private homes/living or sleeping quarters

### SIGNS / REQUIREMENTS

47. Signs posted; last inspection report available

### COMPLIANCE & ENFORCEMENT

48. Plan review

49. Permits available

50. Impoundment

51. Permit suspension

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**Received by (print):** Jeff Noven  
**Received by (signature):** Jeff Noven  
**Specialist (print):** MuZna Rauf  
**Specialist (signature):** Jeff Noven  
**Title:** Executive Director  
**Phone:** 851 0845 1985

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**Reinspection Date:**

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### TEMPERATURE CONTROL

<table>
<thead>
<tr>
<th>Type of Food</th>
<th>Temp. (°F)</th>
<th>Violation (P)</th>
<th>Process/ Holding Location</th>
<th>Food Discarded (amount)</th>
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<th>Violation (P)</th>
<th>Process/ Holding Location</th>
<th>Food Discarded (amount)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Food Tamps</strong></td>
<td><strong>OK</strong></td>
<td></td>
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<td></td>
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</tbody>
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### OBSERVATIONS & CORRECTIVE ACTIONS

33. Observed accumulation of dust on fan guard inside the beverage cooler.

35. Observed torn door gasket to true cooler located at front of facility.