

# Berkeley Student Food Collective ( 2440 Bancroft Way )

## UCB Routine Inspection - Food

Managers

Not Assigned

Inspection Date

May 3, 2023

Inspection Contributors

Muzna Rauf

Reference ID

## Notes

---

Facility was issued a score of 98 (PASS) during a routine inspection conducted on 05/03/2023.

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.

— 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: No violations observed at the time of the inspection.

No food is being prepared on site.

Inspector: Muzna Rauf

Status: N/A

## 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: 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.

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

## General Retail Factors 2 \*

---

### 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: N/O

### 27. Food separated and protected

Public Comments:  
Inspector: Muzna Rauf  
Status: Compliant

### 28. Washing fruits and vegetables

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

### 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: Observed accumulation of dust on fan guard inside cooler holding Kombucha drinks.

Action Plan: 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.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

---

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

---

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

---

### 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

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: Observed the following:

- 1) One missing ceiling tile located above the beverage cooler.
- 2) One detached ceiling tile located adjacent to the fluorescent ceiling lights.

Action Plan: California Retail Food Code §114271. All wall and ceiling surfaces within a facility shall be clean and in good repair, as well as durable, smooth, and non-absorbent at all times. Correct within 1 month.

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 = 98

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