

# Café 3 (Residence Hall Unit 3)

## UCB Routine Inspection - Food

### Managers

Sean O'Donnell, Gary Olson, Melvin Garcia

### Inspection Date

Mar 3, 2022

### Status

Sent To RP

### Inspection Contributors

Muzna Rauf

### Report Sent Date

Mar 4, 2022

### Done Date

### Reference ID

## Notes

Facility was issued a score of 91 (PASS) during a routine inspection conducted on 03/03/2022.

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 \*

### 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: Food Safety Certification Name: Laquetta Riley  
Expiration Date: 01/11/2023

Inspector: Muzna Rauf

Status: Compliant

## 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 1 \*

---

### 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 wall mounted soap dispenser not secured to the wall next to the handwash sink at the Kosher/deli station. Employees are able to manually dispense soap from the dispenser. Ensure dispenser is mounted to the wall for employee use.

Action Plan: California Retail Food Code §113953. Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf  
Status: Not Resolved

---

## 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/O

---

## 9. Proper cooling methods

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

---

## 10. Proper cooking time and temperature

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

---

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

---

### 14. Food contact surface; clean and sanitized

Public Comments: Observed heavy build up of black mildew/mold along the inside of the ice machine. Ice is in direct contact with the mildew/mold. Executive chef instructed to not have his staff use the ice until the ice machine is properly cleaned and sanitized.

Action Plan: California Retail Food Code §114097. All food contact surfaces shall be clean and sanitized at all times.

California Retail Food Code §114099.6. Manual chemical sanitization shall only take place in one of three ways:

1. Equipment and utensils shall be in contact with a chlorine solution at 100ppm for a minimum of 30 seconds.
2. Equipment and utensils shall be in contact with an iodine solution at 25ppm for a minimum of 60 seconds.
3. Equipment and utensils shall be in contact with a quaternary ammonia solution at 200ppm for a minimum of 60 seconds.

Tags: Major Violation (4 points)

Inspector: Muzna Rauf  
Status: Not Resolved

---

## 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 3-compartment warewash sink measured at 120 degrees F and above.

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 3 \*

---

### 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:

Inspector: Muzna Rauf

Status: Compliant

---

### 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: Observed the following:  
1) Water leaking inside Trautsen cooler C3 RF6.  
2) Broken safety release knob inside the walk-in refrigerator L94 located in the basement.

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

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

Public Comments: Observed multiple soiled wiping cloths stored on top of food prep counters throughout the kitchen.

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:

Inspector: Muzna Rauf

Status: Compliant

---

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

Public Comments: Observed the following:

- 1) Damaged non-skid floor strip inside the walk-in refrigerator L-94.
- 2) Missing ceiling panel measuring approximately 2 ft x 4 ft located above pizza oven in back room being used as storage.
- 3) Multiple 2" to 4" gaps in the ceiling around pipes in the back room holding the pizza oven.

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. Seal all open gaps in the ceiling and walls.

California Retail Food Code §114268. All floor surfaces within a facility must be smooth, clean, and in good repair at all times with a 4 inch minimum 3/8 inch coving.

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 = 91

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