

# Café 3 (Residence Hall Unit 3)

## UCB Routine Inspection - Food

Current Managers

John Acuña, Ronnie Persons

Inspection Date

Apr 17, 2024

Inspection Contributors

Muzna Rauf

Inspection Resolvers

-

## Notes

---

Facility was issued a score of 90% (Grade A) during a routine inspection conducted on 04/17/24.

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: Ronnie Persons Jr  
Expiration Date: 5/19/26

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 the following:  
1) Empty paper towel dispenser at the Kosher station. Dispenser was stocked with paper towels at the time of the inspection.  
2) Access to handwash sink obstructed by trash bin located in the basement next to the 3-compartment warewash sink used by the Kosher kitchen.

Action Plan: California Retail Food Code §113953.1(a) A handwashing facility shall be clean, unobstructed, and accessible at all times for employee use.

California Retail Food Code §113953.2. A handwashing facility shall be provided with the following in dispensers at, or adjacent to, each handwashing facility:

- (a) Handwashing cleanser.
- (b) Sanitary single-use towels or a heated-air hand drying device.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Not Resolved

Incident Attachments:

Images:



## Time & Temperature Relationship \* 1

### 7. Proper hot and cold holding temperatures

Public Comments: Observed the following:  
1) Sliced tomatoes measured at 48.3 degrees F in the cold holding pan at the Kosher station. Equipment is working properly. All remaining food items measured at 41 degrees F and below. As per the person in charge, they do not have enough prep time before opening to cool the sliced tomatoes to 41 degrees F and below before placing them in the cold holding unit. Kosher station opened up 30 minutes prior. Instructed person in charge to utilize Time As A Public Health Control (TPHC) for the sliced tomatoes, where time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD before cooking or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD that is displayed or held for service for immediate consumption. Tomatoes are to be discarded within four hours from the point in time when they are removed from temperature control.

TPHC logs emailed to person in charge at the Kosher station.

Action Plan: California Retail Food Code §113996 (a) Except during preparation, cooking, cooling, transportation to or from a retail food facility for a period of less than 30 minutes, or when time is used as the public health control as specified under Section 114000, or as otherwise provided in this section, potentially hazardous food shall be maintained at or above 135°F, or at or below 41°F.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Not Resolved

Incident Attachments:

Images:



## 8. Time as public health control; procedures and records

Public Comments:

Inspector: Muzna Rauf

Status: N/O

## 9. Proper cooling methods

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

## 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 the following:

- 1) Deteriorated and black discolored cutting board stored with clean boards on the rack inside the kitchen. Person in charge discarded the cutting board at the time of the inspection.
- 2) Clean kitchen utensils being stored inside a dirty black trash bin located next to the Grainger vending machine. Utensils are in contact with the tiled wall. REPEAT VIOLATION.
- 3) Brown residue on top of the white serving platters being held on the lower shelf rack inside the kitchen. As per staff, serving platters are not being currently used. Person in charge had them removed for cleaning at the time of the inspection.
- 4) Accumulation of black/brown residue along the inside panel of the ice machine. Black/brown residue is not in direct contact with the ice.

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

California Retail Food Code §114117. All equipment and/or utensils in contact with potentially hazardous foods shall be cleaned and sanitized at least once every 4 hours.

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.

Correct immediately.

Tags:

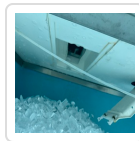
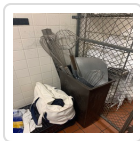
Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Not Resolved

Incident Attachments:

Images:



## 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 \* 1

---

## 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: Observed 2 flies in the dish washing area. Keep all external doors to the back kitchen area closed when not in use.

Action Plan: California Retail Food Code §114259.1. The premises of each food facility shall be kept free of vermin. Cockroaches, mice, rats, flies and similar pests that carry disease are considered to be vermin. If live vermin are observed by the staff, pest abatement must be contacted immediately. Correct immediately.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Not Resolved

---

## 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:

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) Ice scoop holder not properly secured to the ice machine.
- 2) Torn door gasket to walk-in freezer L96 (C3 WIF 2) door located in the basement.
- 3) Accumulation of ice along the door panel of the walk-in freezer which is preventing the door from properly closing.
- 4) Peeled off and missing portion of the anti-slip tape on the floor at the entrance of the walk-in freezer L96 (C3 WIF 2) located in the basement.
- 5) Slightly deteriorated and black discolored cutting board stored with clean boards on the rack inside the kitchen.
- 6) Broken knob on steam supply for titling kettle.
- 7) Leaking tube underneath tilting kettle.
- 8) Damaged and torn door gasket to Southbend oven. Door has no proper seal and is causing steam to escape through the door seal.

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. Correct within 2 weeks.

California Retail Food Code §114130.3& 114177. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. Correct within 1 week.

Ensure door to Southbend oven has a tight-fitting gasket to prevent warm air inside from escaping.

Ensure door to walk-in freezer has a tight-fitting gasket. A defective seal will prevent the walk-in freezer from properly freezing food.

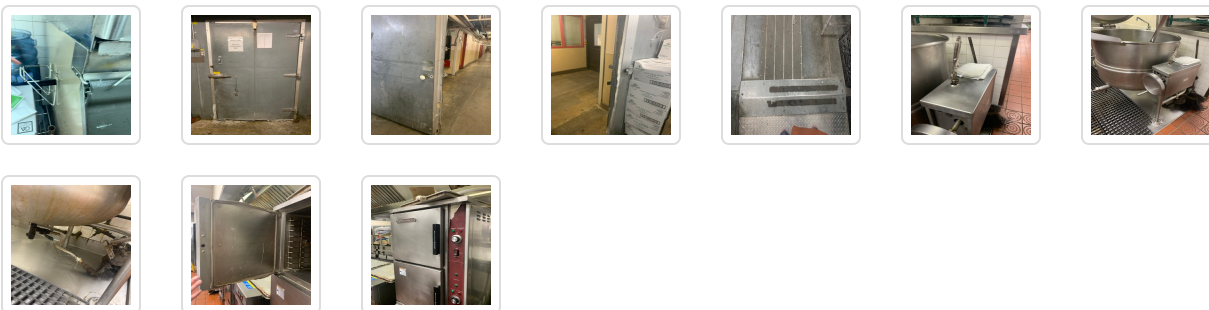
Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

Incident Attachments:

Images:



## 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: Observed the following:

- 1) Digital thermometer display on Trautsen refrigerator reading 48.5 degrees F. Employees are logging temperature reading based on faulty digital thermometer display. Ambient temperature of refrigerator measured at 38.7 degrees F.
- 2) Missing thermometers inside all Trautsen refrigerators holding potentially hazardous food items.

Have analog dial or tube thermometers placed inside all refrigerators holding potentially hazardous food items.

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

Incident Attachments:

Images:



#### 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

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 Grade = A

Grade A - 90 to 100% (Generally superior in food handling practices and overall food facility maintenance).

Grade B - 80 to 89% (Generally good in food handling practices and overall food facility maintenance).

Grade C - 70 to 79% (Generally acceptable in food handling practices & overall general food facility maintenance).

Score - 0 to 69% (Poor in food handling practices and overall general food facility maintenance).

All food facilities that have a critical violation may be subject to closure regardless of the score received on the inspection report. Food facilities that score below seventy percent (70%) twice within a twelve (12) month period are subject to closure and further legal action.

When a facility is closed, a notice of closure will be posted on the entrance door that will state reason(s) for closure. The sign must remain posted until the facility is reopened by the inspector. Health permit will be suspended upon closure; re-inspection will be scheduled when violations are abated.

Inspector: Muzna Rauf

Status: Compliant