

# Café 3 ( Residence Hall Unit 3 )

## UCB Routine Inspection - Food

### Managers

Sean O'Donnell, Gary Olson

### Inspection Date

Apr 25, 2022

### Inspection Contributors

Muzna Rauf

### Reference ID

## Notes

---

Facility was issued a score of 97 (PASS) during a routine inspection conducted on 04/25/2022.

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 the following:  
1) Access to handwash sink blocked by trash bin. Food employee removed trash bin at the time of the inspection. Violation corrected on site.  
2) 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. REPEAT VIOLATION.

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.

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

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.

Tandoori chicken hot holding temperature measured at 151 degrees F. Temperature logs maintained on site.

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.

Tandoori chicken cooking temperature measured at 202 degrees F. Temperature logs maintained on site.

Inspector: Muzna Rauf

Status: Compliant

---

## 11. Proper reheating procedures for hot holding

Public Comments:

Inspector: Muzna Rauf

Status: N/O

## 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 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 1 \*

---

### 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) Two Southbend Skillets non-operational.
- 2) Top and bottom Blodgett oven non-operational.
- 3) Hobart deck (oven B) non-operational.
- 4) Trautsen refrigerator C3RF4 and C3RF1 non-operational.
- 5) Broken outside top door closure to walk-in cooler 55J.

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(b). All new and replacement food-related and utensil-related equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program. When current equipment is in need of replacement, the equipment must be replaced with restaurant grade ANSI/NSF approved equipment. Correct at equipment replacement.

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:

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 Score = 97

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