

Café Ohlone (Foothill Dining Commons | Hearst Museum)

UCB Follow-Up Inspection - Food

Managers

Ronde Stephens Pitts, Louis Trevino,
David Murray, Gary Olson, Caroline Fernald

Inspection Date

Jan 19, 2023

Inspection Contributors

Muzna Rauf

Reference ID

Notes

A follow-up inspection was conducted to check for compliance of violations observed on inspection report dated 10/13/2022.

Overhead protection over the food handling area located at the open-air terrace of the Hearst Museum is pending per Fire Marshal approval. Staff is currently covering all open dishes with plastic wrap (foodservice film).

All critical violations have been abated. Any pending non-critical violations will be checked at next routine inspection.

– Muzna Rauf

Observations and Corrective Actions *

Observations and Corrective Actions

Public Comments: Violation #1b for missing food handler cards has been corrected with reasonable compliance. Food Safety Manager Certificate is currently pending. Please ensure receipt of registration and a copy of the certificate is emailed to EH&S.

Inspector: Muzna Rauf

Status: Compliant

Public Comments: Violation #8 for utilizing Time as a Public Health Control without indicating discard time and having no written procedures on site has been corrected with reasonable compliance.

Inspector: Muzna Rauf

Status: Compliant

Public Comments: Violation #14 for unclean chef knife carrying case stored on top of the cutting board at the food prep station has been corrected with reasonable compliance.

Inspector: Muzna Rauf

Status: Compliant

Public Comments: Violation #15 for unverified food source has been corrected with reasonable compliance.

Inspector: Muzna Rauf

Status: Compliant