Café Press (Moffitt Library 4th floor patio)

UCB Routine Inspection - Food

Managers
Not Assigned

Inspection Contributors
Muzna Rauf

Reference ID

Notes

Facility was issued a score of 99 (PASS) during a routine inspection conducted on 11/29/2022.

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 Manager Certification Name: Lilia Gonzalez
Expiration Date: 01/27/2027
Inspector: Muzna Rauf
Status: Compliant

2. Communicable disease; reporting, restrictions & exclusions
Preventing Contamination by Hands

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

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Inspector: Muzna Rauf</th>
<th>Status: N/O</th>
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9. Proper cooling methods

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Inspector: Muzna Rauf</th>
<th>Status: N/O</th>
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10. Proper cooking time and temperature

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<thead>
<tr>
<th>Public Comments:</th>
<th>Inspector: Muzna Rauf</th>
<th>Status: N/O</th>
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11. Proper reheating procedures for hot holding

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<thead>
<tr>
<th>Public Comments:</th>
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<th>Status: N/O</th>
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12. Returned and re-service of food

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>No violations observed at the time of the inspection.</th>
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<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
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13. Food in good condition; safe and unadulterated

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</table>
14. Food contact surface; clean and sanitized

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

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: Muzna Rauf
Inspector: Muzna Rauf
Status: N/A

17. Compliance with Gulf Oyster Regulations

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

18. Compliance with variance, specialized process & HACCP

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

19. Consumer advisory provided for raw/undercooked food
20. License health care facilities/public and private schools: prohibited food not offered

Public Comments: Muzna Rauf
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
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31. **Consumer self service**

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32. **Food properly labeled and honestly presented**

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33. **Nonfood-contact surfaces clean**

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

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

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36. **Equipment, utensils and linens: storage and use**
37. Vending machines

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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
Observed broken hot water knob at the 2-compartment warewash sink. Staff is unable to use the hot water at the sink. As per manager they are currently using the mechanical dish machine to wash their equipment food contact surfaces and utensils.

**Action Plan:** California Retail Food Code §114190. All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Correct within 1 week.

**Tags:** [General Retail Violation (1 point)]

**Inspector:** Muzna Rauf

**Status:** Not Resolved

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<th>Public Comments:</th>
<th>42. Garbage and refuse properly disposed; facilities maintained</th>
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<tr>
<th>Public Comments:</th>
<th>43. Toilet facilities: properly constructed, supplied, cleaned</th>
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<tr>
<th>Public Comments:</th>
<th>44. Premises; personal/cleaning items; vermin proofing</th>
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<tr>
<th>Public Comments:</th>
<th>45. Floors, walls and ceiling: properly built, maintained and clean</th>
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<tr>
<th>Public Comments:</th>
<th>46. No unapproved sleeping quarters</th>
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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
Increased Risk to Public Health *

53. Multiple Major Critical Risk Violations / Increased Risk to Public Health

Inspection Score *

54. Score

Public Comments: Facility Score = 99

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<tr>
<td>PASS</td>
<td>80 to 100</td>
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<td>CONDITIONAL PASS</td>
<td>75 to 79</td>
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<td>FAIL</td>
<td>&lt; 75 (facility will be closed, notice of closure posted, health permit suspended; re-inspection will be scheduled when violations are abated).</td>
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Inspector: Muzna Rauf
Status: Compliant