# Café Zeb (Berkeley Law School)

## UCB Routine Inspection - Food

<table>
<thead>
<tr>
<th>Managers</th>
<th>Inspection Date</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>Not Assigned</td>
<td>Mar 14, 2022</td>
<td>Sent To RP</td>
</tr>
</tbody>
</table>

**Inspection Contributors**

<table>
<thead>
<tr>
<th>Muzna Rauf</th>
<th>Report Sent Date</th>
<th>Done Date</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Mar 15, 2022</td>
<td></td>
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</tbody>
</table>

**Notes**

Facility was issued a score of 96 (PASS) during a routine inspection conducted on 03/14/2022.

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

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>No violations observed at the time of the inspection.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>Compliant</td>
</tr>
</tbody>
</table>

### 1b. Food safety certification

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Observed missing Food Safety Manager certificate at facility. Manager, Sergio Jauregui, has already registered for ServSafe and is scheduled to take the exam on 3/15/2022. Manager to forward copy of certificate to EHS upon completion.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>N/0</td>
</tr>
</tbody>
</table>
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 *

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
Protection from Contamination

8. Time as public health control; procedures and records

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

9. Proper cooling methods

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

10. Proper cooking time and temperature

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

11. Proper reheating procedures for hot holding

Public Comments: N/O
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
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
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: Compliant

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: Observed sanitizer bucket stored on top of counter where food is being stored and prepared.

Action Plan: Ensure sanitizer buckets are not stored on top of the food preparation surfaces or on any surface where food is stored. Sanitizer buckets need to be on a shelf below (under grills and prep tables) or on the floor and away from food and food contact items.

California Retail Food Code §114254.2. Poisonous or toxic materials shall be stored or displayed so they can not contaminate food, equipment, utensils, linens, and single-use articles by separating the poisonous or toxic materials by spacing or partitioning and locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-use articles. Correct immediately.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

30. Food storage; food storage containers identified

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

31. Consumer self service

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

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

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Observed torn door gasket to Trautsen refrigerator.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Action Plan:</td>
<td>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. Replace all torn or damaged refrigeration gaskets with gaskets that are smooth, cleanable, and that will provide a tight-fitting seal.</td>
</tr>
<tr>
<td>Tags:</td>
<td>General Retail Violation (1 point)</td>
</tr>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>Not Resolved</td>
</tr>
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</table>

### 36. Equipment, utensils and linens: storage and use

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### 37. Vending machines

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### 38. Adequate ventilation and lighting; designated areas, use

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### 39. Thermometers provided and accurate
40. Wiping cloths; properly used and stored

Public Comments: Observed multiple soiled wiping cloths stored on top of the food prep counter in 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:
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
Increased Risk to Public Health

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 = 96

<table>
<thead>
<tr>
<th>Status</th>
<th>Score Range</th>
</tr>
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<tbody>
<tr>
<td>PASS</td>
<td>80 to 100</td>
</tr>
<tr>
<td>CONDITIONAL PASS</td>
<td>75 to 79</td>
</tr>
<tr>
<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>
</tr>
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Inspector: Muzna Rauf
Status: Compliant