### FOOD FACILITY INSPECTION REPORT

**Date:** 11/22/2021

**Facility Name:** Cafe Zeb

**Address:** Berkeley Law School

**Permit #:**

**Exp. Date:**

**Permit Holder:** Daryl Ross

**Type of Inspection:** ROUTINE

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**DEMONSTRATION OF KNOWLEDGE**

<table>
<thead>
<tr>
<th>NO</th>
<th>Description</th>
<th>Corrected on-site</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Food safety certification</td>
<td>⚠️</td>
<td>⚠️</td>
<td>⚠️</td>
</tr>
<tr>
<td>2.</td>
<td>Communicable diseases: reporting, restrictions &amp; exclusions</td>
<td>⚠️</td>
<td>⚠️</td>
<td>⚠️</td>
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<tr>
<td>3.</td>
<td>No discharge from eyes, nose &amp; mouth</td>
<td>⚠️</td>
<td>⚠️</td>
<td>⚠️</td>
</tr>
<tr>
<td>4.</td>
<td>Proper eating, tasting, drinking or tobacco use</td>
<td>⚠️</td>
<td>⚠️</td>
<td>⚠️</td>
</tr>
<tr>
<td>5.</td>
<td>Hands clean &amp; properly washed; gloves properly used</td>
<td>⚠️</td>
<td>⚠️</td>
<td>⚠️</td>
</tr>
<tr>
<td>6.</td>
<td>Adequate hand washing facilities supplied &amp; accessible</td>
<td>⚠️</td>
<td>⚠️</td>
<td>⚠️</td>
</tr>
</tbody>
</table>

**SUPERVISION**

24. Person in charge present & performs duties

**PERSONAL CLEANLINESS**

25. Personal cleanliness & hair restraints

**GENERAL FOOD SAFETY REQUIREMENTS**

26. Approved thawing methods used, frozen food

27. Food separated & protected

28. Fruits & vegetables washed

29. Toxic substances properly identified, stored & used

**FOOD STORAGE/ SERVICE/ DISPLAY**

30. Food storage containers identified

31. Consumer self-service

32. Food properly labeled & honestly presented

**EQUIPMENT/ UTENSILS/ LINENS**

33. Nonfood-contact surfaces clean

34. Warewashing facilities: installed, maintained & used; test strips

35. Equipment & utensils: approved, installed & clean; good repair; capacity

36. Equipment, utensils & linens: properly used & stored

37. Vending machines

38. Adequate ventilation & lighting; designated areas, use

39. Thermometers: provided & accurate

40. Wiping cloths: properly used & stored

**PHYSICAL FACILITIES**

41. Plumbing: proper backflow devices; leaks

42. Garbage & refuse: properly disposed; facilities maintained

43. Toilet facilities: properly constructed, supplied & cleaned

44. Premises; personal/ cleaning items; vermin-proofing

**PERMANENT FOOD FACILITIES**

45. Floors, walls & ceilings: built, maintained & cleaned

46. No unapproved private homes/ living or sleeping quarters

**SIGNS/ REQUIREMENTS**

47. Signs posted; last inspection report available

**COMPLIANCE & ENFORCEMENT**

48. Plan review

49. Permits available

50. Impoundment

51. Permit suspension

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**See reverse side for the sections and general requirements that correspond to each violation listed above.**

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**REINSPECTION DATE**

**Received by (print):** Sergio Jaurges

**Specialist (print):** Muzna Rauf

**Manager:**

**Specialist (signature):**

**Title:** Manager

**Phone:** 510 642-3093

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**PASSED**
#1. Ensure someone at facility possesses a valid and current certified food protection manager certificate.

1. Observed food protection manager certificate that expired in 2017 at facility. Manager instructed to have valid certificate available at facility by next routine inspection.

#6. Ensure handwashing sink is used to wash hands only.

1. Observed employee washing tin cups at the handwash sink. Manager instructed to have employees wash all dishes/utensils at the 3-compartment warewash sink or in the mechanical dish washer only.

#34. Ensure sanitizer test strips are available at facility.

1. Observed missing chlorine sanitizer test strips at the mechanical warewashing machine.

#35. Ensure tight fitting gaskets with proper seal are installed for every cooler door.

1. Observed torn gaskets to Traulsen refrigerator.