Cal Dining Eateries (Martin Luther King, Jr. Building - 1st floor)

UCB Routine Inspection - Food

Managers
Andrew Fan, Laquetta Riley, Sunil Chacko

Inspection Contributors
Muzna Rauf

Notes

Facility was issued a score of 93 (PASS) during a routine inspection conducted on 06/07/2022.

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: Laquetta Riley
Expiration Date: 01/11/2023
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

Time & Temperature Relationship

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

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

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

9. Proper cooling methods

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

10. Proper cooking time and temperature

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

11. Proper reheating procedures for hot holding

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

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: Observed slight deterioration and black discoloration on cutting board at the sandwich prep cooler. Person in charge removed board to have it properly cleaned and sanitized before use.

Action Plan: California Retail Food Code §114097. All food contact surfaces shall be clean and sanitized at all times. Correct Immediately.

California Retail Food Code §114117. All equipment and/or utensils in contact with potentially hazardous foods shall be cleaned and sanitized at least once every 4 hours. Correct Immediately.

California Retail Food Code §114099.6. Manual chemical sanitization shall only take place in one of three ways:
1. Equipment and utensils shall be in contact with a chlorine solution at 100ppm for a minimum of 30 seconds.
2. Equipment and utensils shall be in contact with an iodine solution at 25ppm for a minimum of 60 seconds.
3. Equipment and utensils shall be in contact with a quaternary ammonia solution at 200ppm for a minimum of 60 seconds.
Correct Immediately.

Tags: Minor Violation (2 points)
Inspector: Muzna Rauf
Status: Not Resolved

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
Additional Risk Factors *

18. Compliance with variance, specialized process & HACCP

19. Consumer advisory provided for raw/undercooked food

20. License health care facilities/public and private schools: prohibited food not offered

21 a. Hot water available

21 b. Water available

22. Sewage and wastewater properly disposed
23. No insect, rodent, birds or animals present

Public Comments: Observed floor sink underneath the utility sink clogged with standing water but no sewage backing up. As per person in charge, staff is currently not using that utility sink. Person in charge taped "do no use" sign to utility sink. Maintenance ticket to unclog floor sink put in.

Action Plan: California Retail Food Code §114197. All sewage and waste water shall be disposed of through an approved plumbing system. Correct immediately.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf
Status: Resolved

Resolution: Resolved Update
Resolved on Jun 9, 2022
Updated by Andrew Fan on Jun 9, 2022
Maintenance cleared the drainage 6/9/22 and the drainage is unimpeded

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
27. Food separated and protected

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

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: N/O

32. Food properly labeled and honestly presented
33. Nonfood-contact surfaces clean

34. Warewash facilities: installed, maintained, used; test equipment
   Public Comments: Observed missing sanitizer test strips at the facility.
   Action Plan: California Retail Food Code §114107(a). All facilities shall have an adequate means of testing sanitizer concentrations at all times. Correct within 48 hours.
   Tags: General Retail Violation (1 point)
   Inspector: Muzna Rauf
   Status: Resolved
   Resolution: Resolved on Jun 9, 2022
   Updated by Andrew Fan on Jun 9, 2022
   Sanitizer strips were acquired and placed in the ecolab test strip holder by the potwash sinks.

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

36. Equipment, utensils and linens: storage and use

37. Vending machines
38. Adequate ventilation and lighting; designated areas, use

Public Comments: Observed the following:
1) Missing one light bulb inside the walk-in cooler. Electrical socket for light bulb as per manager is not working. Maintenance ticket has been placed to have it repaired.
2) Accumulation of ice inside both light bulb shields located in the walk-in freezer.

Action Plan: California Retail Food Code §114252. In every room and area in which any food is prepared, manufactured, processed, or prepackaged, or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided to produce the following light intensity, while the area is in use:
(a) At least 10 foot candles at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas.
Correct within 1 week.

California Retail Food Code §114252.1 Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is nonprepackaged ready-to-eat food, clean equipment, utensils, and linens, or unwrapped single-use articles. Correct within 2 weeks.

California Retail Food Code §114323(c) - Light bulbs and tubes shall be covered with a completely enclosed plastic safety shield or its equivalent, and installed so as to not constitute a hazard to personnel or food. Correct within 2 weeks.

Maintain light shields clean at all times. Correct within 2 weeks.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf
Status: Resolved

Resolution:
Resolved Update
Resolved on Jun 14, 2022
Updated by Andrew Fan on Jun 14, 2022
Missing light bulb in walk-in has been replaced; storekeeper will add checking bulb covers for water/ice to weekly walk-in cleaning/maintenance

39. Thermometers provided and accurate
Public Comments: Observed the following:
1) Non-functioning digital thermometer of sandwich prep cooler. Person in charge has an analog thermometer placed inside the cooler.
2) Non-functioning analog thermometer inside open-air display cooler holding salads.

Action Plan: California Retail Food Code §114157. Readily visible, accurate, easy to read thermometers shall be provided in all refrigeration units containing potentially hazardous foods at all times. Correct within 24 hours.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

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
45. Floors, walls and ceiling: properly built, maintained and clean

46. No unapproved sleeping quarters

47. Signs posted; last inspection report available

48. Permits available

49. Compliance with Plan review requirements

50. Samples Collection
Increased Risk to Public Health

51. Impoundment/VC&D

Inspection Score

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

Inspection Score *

54. Score

Public Comments: Facility Score = 93

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).

Public Comments:
Inspector: Muzna Rauf
Status: Compliant