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

UCB Routine Inspection - Food

Managers
Sunil Chacko, Laquetta Riley, Andrew Fan

Inspection Date
Sep 12, 2022

Inspection Contributors
Muzna Rauf

Reference ID

Notes

Facility was issued a score of 95 (PASS) during a routine inspection conducted on 09/12/2022.

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

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

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/O

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

10. Proper cooking time and temperature

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

11. Proper reheating procedures for hot holding

Public Comments:
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
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 pot and utensil being sanitized in 3-compartment sink with 0ppm measured Sink and Surface Cleaner Sanitizer. Dispenser not working properly. Manager had food employee manually dispense sanitizer solution into sink. Violation corrected on site.
Action Plan: Ensure all food contact surfaces of utensils and equipment are properly cleaned and sanitized.

California Retail Food Code §114095. All food facilities in which food is prepared or in which multiservice utensils and equipment are used shall provide manual methods to effectively clean and sanitize utensils as specified in Section 114099.

California Retail Food Code §114099.6. Manual sanitization shall be accomplished in the final sanitizing rinse by one of the following:
(a) Immersion for at least 30 seconds where the water temperature is maintained at 171 degrees Fahrenheit or above.
(b) The application of sanitizing chemicals by immersion, manual swabbing, or brushing, using one of the following solutions:
(1) Contact with a solution of 100 ppm available chlorine solution for at least 30 seconds.
(2) Contact with a solution of 25 ppm available iodine for at least one minute.
(3) Contact with a solution of 200 ppm quaternary ammonium for at least one minute.

Tags: Major Violation (4 points)
Inspector: Muzna Rauf
Status: Corrected on Site

Food From Approved Sources *

15. Food obtained from approved source
No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

16. Compliance with shell stock tags, conditions, display

Inspector: Muzna Rauf
Status: N/A

17. Compliance with Gulf Oyster Regulations

Inspector: Muzna Rauf
Status: N/A

18. Compliance with variance, specialized process & HACCP

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

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 sinks 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
No violations observed at the time of the inspection.

23. No insect, rodent, birds or animals present

24. Person in charge present and performs duties

25. Personal cleanliness and hair restraints

26. Approved thawing methods used, frozen food
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<thead>
<tr>
<th>Public Comments:</th>
<th>Muzna Rauf</th>
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<tbody>
<tr>
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<td>Status:</td>
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27. Food separated and protected

28. Washing fruits and vegetables

29. Toxic substances properly identified, stored and used

30. Food storage; food storage containers identified
31. Consumer self service

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

35. Equipment/utensils approved; installed; good repair; capacity
Observed the following:
1) Non-operational Manitowoc ice machine at Ladle and Leaf station.
2) Non-operational Beverage Air cooler at Uno-Express station.
3) Non-operational Marsal Cooler at Uno-Express station.
4) Sanitizer dispenser at 3-compartment warewash sink not working properly.

Action Plan: 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. Correct within 2 weeks.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf
Status: Not Resolved

36. Equipment, utensils and linens: storage and use

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

37. Vending machines

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

38. Adequate ventilation and lighting; designated areas, use

Public Comments:
Inspector: Muzna Rauf
Status: Compliant
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<td>39. Thermometers provided and accurate</td>
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<td>40. Wiping cloths; properly used and stored</td>
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<td>41. Plumbing; fixtures, backflow devices, drainage</td>
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<td>42. Garbage and refuse properly disposed; facilities maintained</td>
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<td>43. Toilet facilities: properly constructed, supplied, cleaned</td>
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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
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<td><strong>48. Permits available</strong></td>
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<td><strong>49. Compliance with Plan review requirements</strong></td>
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<td><strong>50. Samples Collection</strong></td>
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<td><strong>51. Impoundment/VC&amp;D</strong></td>
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<td><strong>52. Permit Suspension</strong></td>
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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 = 95

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<th>Score</th>
<th>Range</th>
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<tbody>
<tr>
<td>PASS</td>
<td>80 to 100</td>
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<tr>
<td>CONDITIONAL PASS</td>
<td>75 to 79</td>
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<td>FAIL</td>
<td>&lt; 75</td>
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(facility will be closed, notice of closure posted, health permit suspended; re-inspection will be scheduled when violations are abated).

Inspector: Muzna Rauf
Status: Compliant