

California Memorial Stadium - Concessions, East Rim & Maxwell Field (Levy Restaurants | UC Berkeley Athletics)

UCB Routine Inspection - Food

Managers

Ashley Anton, Joshua Macaluso, Jon Severson,
Shawn Gilpin

Inspection Date

Oct 22, 2022

Inspection Contributors

Muzna Rauf

Reference ID

Notes

Facility was issued a score of 89 (PASS) during a routine inspection conducted on 10/22/2022. Joint inspection was conducted with Elijah Aquino REHS.

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: Joshua Macaluso
Expiration Date: 04/28/2026
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 1 *

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: Observed alcoholic beverage pouring booth on concourse level with no hand wash facilities set up at start of inspection. Instructed employees to obtain a "Cambro" warm water dispenser with soap and paper towels. Ensure warm water, soap, and paper towels are supplied at all times to allow for adequate hand washing.

Action Plan: California Retail Food Code §114250.1. (a) Food facilities located within amusement parks, stadiums, arenas, food courts, fairgrounds, and similar premises shall be provided with approved handwashing facilities for employee use.

California Retail Food Code §114378.2. (c) Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels. A separate receptacle shall be available for towel waste.

California Retail Food Code §114378.2.(d) Potable water shall be available for handwashing and sanitizing as approved by the enforcement agency.

Ensure adequate hand washing facilities are accessible at each stand and the stands include a container capable of providing a continuous stream of water from an approved source that leaves both hands free to allow vigorous rubbing with soap and warm water for 10 to 15 seconds. A catch basin shall be provided to collect wastewater, and the wastewater shall be properly disposed of according to Section 114197.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Not Resolved

Time & Temperature Relationship *

7. Proper hot and cold holding temperatures

Public Comments: Observed the following potentially hazardous food products stored inside (2) glass-door Pepsi beverage merchandisers at concession stand 3 on concourse level:

- 1) Approximately 10-15lbs prepackaged beef sausage measured at 57°F
- 2) Approximately 10-15lbs prepackaged beef brisket at 57°F
- 3) Approximately 5-10lbs prepared coleslaw at 55°F.

Per stand employees, food products had been stored in the merchandisers overnight. Employees voluntarily discarded all potentially hazardous food stored inside both Pepsi beverage merchandisers at the stand. Observed Facilities Coordinator, Shawn Gilpin, remove potentially hazardous food from the stand. Ensure all potentially hazardous food is held cold at below 41°F or hot at above 135°F.

Additional food temperatures taken at the time of inspection:

- 1) Hot Dog / Hot Hold (East Rim) / 135°F
- 2) Chicken / Hot Hold (East Rim) / 150°F
- 3) Beans / Reheat (Concessions) / 180°F

Action Plan: California Retail Food Code §113996(a). Except during preparation, cooking, cooling, transportation to or from a retail food facility for a period of less than 30 minutes, or when time is used as the public health control as specified under Section 114000, or as otherwise provided in this section, potentially hazardous food shall be maintained at or above 135°F, or at or below 41°F.

Tags: Major Violation (4 points)

Inspector: Muzna Rauf

Status: Corrected on Site

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:

Inspector: Muzna Rauf

Status: N/O

10. Proper cooking time and temperature

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

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 quaternary ammonia sanitizer solution measured between 100 – 200 ppm in bucket holding wiping cloths at concession stand kitchen at start of inspection. Instructed employees to remake the sanitizer solution. Solution remeasured at above 300 ppm quaternary ammonia. Ensure sanitizer solution buckets are maintained at 200 ppm quaternary ammonia when in use.

Action Plan: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b;d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141). 114097.

California Retail Food Code §114099.6.(b) The application of sanitizing by contact with a solution of 200 ppm quaternary ammonium solution. Correct immediately.

California Retail Food Code §114107.(b) The concentration of the sanitizing solution shall be accurately determined to ensure proper dosage.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf
Status: Corrected on Site

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 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

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 4 *

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments: Observed the following:
1) Two door True reach in refrigerator at "Blueline Pizza" with water pooling inside on bottom shelf and spilling onto the kitchen floor. Per employee Work Order has been requested to repair the unit.
2) Non-functional three door reach in refrigerator at concession stand 3. Ensure the refrigeration unit is repaired or replaced to be in good working condition to hold potentially hazardous food at below 41 degrees F.
3) Non-functional two door upright refrigerator at "Tantes" booth on East Rim. Ensure the refrigeration unit is repaired or replaced to be in good working condition to hold potentially hazardous food at below 41 degrees F.

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.

California Retail Food Code §114130(b). All new and replacement food-related and utensil-related equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program. When current equipment is in need of replacement, the equipment must be replaced with restaurant grade ANSI/NSF approved equipment. Correct at equipment replacement.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

36. Equipment, utensils and linens: storage and use

Public Comments: Observed glass door Pepsi merchandisers being used to store potentially hazardous food at concession stands throughout concourse level. Discontinue. Ensure beverage merchandisers are used to store & display appropriate beverages.

Action Plan: California Retail Food Code §113996. Potentially hazardous food shall be maintained at or above 135°F, or at or below 41°F.

Unapproved use of approved equipment, such as merchandise refrigerator approved for canned or bottled non-potentially hazardous food shall not be used for open foods or potentially hazardous food.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

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

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

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: Observed standing water on the floor at "Big C Sandwiches" concession stand kitchen. Clean and maintain floors in good condition.

Action Plan: California Retail Food Code §114268. All floor surfaces within a facility must be smooth, clean, and in good repair at all times.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

51. Impoundment/VC&D

Public Comments: Refer to violation #7.

Food employees voluntarily discarded the following:

- 1) Approximately 10-15lbs prepackaged beef sausage measured at 57°F
- 2) Approximately 10-15lbs prepackaged beef brisket at 57°F
- 3) Approximately 5-10lbs prepared coleslaw at 55°F.

Action Plan: California Retail Food Code §114393(a) Based upon inspection findings or other evidence, an enforcement officer may impound food, equipment, or utensils that are found to be, or suspected of being unsanitary or in such disrepair that food, equipment, or utensils may become contaminated or adulterated.

Inspector: Muzna Rauf

Status: Not Resolved

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 = 89

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).

Inspector: Muzna Rauf

Status: Compliant