UCB Routine Inspection - Food

Managers
Jon Severson, Ashley Anton, Joshua Macaluso, Maria Ochoa

Inspection Date
Nov 19, 2022

Inspection Contributors
Muzna Rauf

Reference ID

Notes

Facility was issued a score of 97 (PASS) during a routine inspection conducted on 11/19/2022.

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. Demonstarion 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 *

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
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
### Food From Approved Sources *

<table>
<thead>
<tr>
<th>Section</th>
<th>Public Comments</th>
<th>Inspector</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>14. Food contact surface; clean and sanitized</td>
<td>No violations observed at the time of the inspection.</td>
<td>Muzna Rauf</td>
<td>Compliant</td>
</tr>
<tr>
<td>15. Food obtained from approved source</td>
<td>No violations observed at the time of the inspection.</td>
<td>Muzna Rauf</td>
<td>Compliant</td>
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<tr>
<td>16. Compliance with shell stock tags, conditions, display</td>
<td></td>
<td>Muzna Rauf</td>
<td>N/A</td>
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<tr>
<td>17. Compliance with Gulf Oyster Regulations</td>
<td></td>
<td>Muzna Rauf</td>
<td>N/A</td>
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### Additional Risk Factors *

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<th>Status</th>
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</thead>
<tbody>
<tr>
<td>18. Compliance with variance, specialized process &amp; HACCP</td>
<td>No violations observed at the time of the inspection.</td>
<td>Muzna Rauf</td>
<td>Compliant</td>
</tr>
</tbody>
</table>
19. Consumer advisory provided for raw/undercooked food

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

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

Public Comments: No violations observed at the time of the inspection.
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 3 *

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: Observed the following:
1) Potentially hazardous food prepared and portioned on table in hallway adjacent to elevator bank on the 4th floor of the field club tower. Ensure all food preparation including limited food preparation and portioning occurs in appropriate areas supplied with adequate hand wash & sanitizing facilities. Overhead vents blowing air directly on top of food. Ensure an overhead protection is provided if food is to be portioned and set up on plates in hallway.
2) Three open containers of cocktail sauce located adjacent to food preparation sink with no splash guard. Chef instructed staff to cover the sauce containers at the time of the inspection.

Action Plan: California Retail Food Code §113984 (c). Food preparation shall be conducted within a fully enclosed food facility.

California Retail Food Code §113986. All food shall remain covered and protected from contamination at all times.

California Retail Food Code §114067(f). Satellite food service operations that handle nonprepackaged food shall be equipped with approved handwashing facilities and warewashing facilities that are either permanently plumbed or self-contained.

Correct immediately.

Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

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
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| 31. Consumer self service | Public Comments: | Muzna Rauf  
Inspector: Muzna Rauf  
Status: Compliant |
| 32. Food properly labeled and honestly presented | Public Comments: | Muzna Rauf  
Inspector: Muzna Rauf  
Status: Compliant |
| 33. Nonfood-contact surfaces clean | Public Comments: | Muzna Rauf  
Inspector: Muzna Rauf  
Status: Compliant |
| 34. Warewash facilities: installed, maintained, used; test equipment | Public Comments: | Muzna Rauf  
Inspector: Muzna Rauf  
Status: Compliant |
| 35. Equipment/utensils approved; installed; good repair; capacity | Public Comments: | Muzna Rauf  
Inspector: Muzna Rauf  
Status: Compliant |
| 36. Equipment, utensils and linens: storage and use | Public Comments: | Muzna Rauf  
Inspector: Muzna Rauf  
Status: Compliant |
| 37. Vending machines |   |   |
38. Adequate ventilation and lighting; designated areas, use

Public Comments: Observed non-operational light bulb underneath hood in the field club kitchen.
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 for the following:
(1) Inside equipment, such as reach-in or under-the-counter refrigerators.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

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
43. Toilet facilities: properly constructed, supplied, cleaned

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

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:
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
Facility Score = 97

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