

Truya Sushi (Levy Restaurants | Intercollegiate Athletics)

UCB Routine Inspection - Food

Current Managers

Ashley Anton, John Heberden, Jon Severson,
Michael Waterman, Tim Wetzel,
Toussaint Potter

Inspection Date

Nov 23, 2024

Inspection Contributors

Muzna Rauf

Inspection Resolvers

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Notes

Facility was issued a score of 100% (Grade A) during a routine inspection conducted on 11/23/24.

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.

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

1b. Food safety certification

Public Comments: Please email Food Safety Manager Certificate to Health Inspector.

Private Comments:

Inspector: Muzna Rauf

Status: N/O

2. Communicable disease; reporting, restrictions & exclusions

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

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

3. No discharge from eyes, nose, and mouth

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

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

4. Proper eating, drinking, or tobacco use

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

Private Comments:

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.

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

6. Adequate hand washing facilities: supplied and accessible

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

8. Time as public health control; procedures and records

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

13. Food in good condition; safe and unadulterated

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

14. Food contact surface; clean and sanitized

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

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

Food From Approved Sources *

15. Food obtained from approved source

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

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

Additional Risk Factors *

18. Compliance with variance, specialized process & HACCP

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

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

19. Consumer advisory provided for raw/undercooked food

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

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

21 a. Hot water available

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

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

21 b. Water available

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

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

22. Sewage and wastewater properly disposed

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

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

23. No insect, rodent, birds or animals present

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

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

General Retail Factors *

No findings identified

Increased Risk to Public Health *

No findings identified

Inspection Score *

54. Grade

Public Comments: Facility Grade = A

Grade A - 90 to 100% (Generally superior in food handling practices and overall food facility maintenance).

Grade B - 80 to 89% (Generally good in food handling practices and overall food facility maintenance).

Grade C - 70 to 79% (Generally acceptable in food handling practices & overall general food facility maintenance).

Score - 0 to 69% (Poor in food handling practices and overall general food facility maintenance).

All food facilities that have a critical violation may be subject to closure regardless of the score received on the inspection report. Food facilities that score below seventy percent (70%) twice within a twelve (12) month period are subject to closure and further legal action.

When a facility is closed, a notice of closure will be posted on the entrance door that will state reason(s) for closure. The sign must remain posted until the facility is reopened by the inspector. Health permit will be suspended upon closure; re-inspection will be scheduled when violations are abated.

Private Comments:

Inspector: Muzna Rauf

Status: Compliant