Clark Kerr Dining Commons (Clark Kerr Campus)

UCB Routine Inspection - Food

Managers: Samuel Hernandez, Sean O'Donnell, Bettye Boles

Inspection Contributors: Muzna Rauf

Reference ID

Notes

Facility was issued a score of 93 (PASS) during a routine inspection conducted on 06/08/2022.

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

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>No violations observed at the time of the inspection.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>Compliant</td>
</tr>
</tbody>
</table>

1b. Food safety certification

| Public Comments: | Food Safety Manager Certification: Samuel Hernandez  
<table>
<thead>
<tr>
<th></th>
<th>Expiration Date: 05/19/2026</th>
</tr>
</thead>
<tbody>
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<td>Inspector:</td>
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</tr>
<tr>
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<td>Compliant</td>
</tr>
</tbody>
</table>
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: Observed missing splashguard at handwash sink adjacent to food prep station.
Action Plan: California Retail Food Code §114047 (b). Food shall be protected from contamination by storing the food in a clean, dry location, where it is not exposed to splash, dust, vermin, or other forms of contamination or adulteration, and at least six inches above the floor.
Ensure splash guards are installed to handwash sinks if they are located anywhere that splashes might contaminate a food contact surface.

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

Protection from Contamination

12. Returned and re-service of food
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: No violations observed at the time of the inspection.
- 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.
- Inspector: Muzna Rauf
- Status: Compliant

16. Compliance with shell stock tags, conditions, display

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

17. Compliance with Gulf Oyster Regulations

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

Additional Risk Factors 1 *
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 sink 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: Observed 2 flies in the food preparation area next to the 3-compartment warewash sink.

Action Plan: California Retail Food Code §114259.1. The premises of each food facility shall be kept free of vermin. Cockroaches, mice, rats, flies, and similar pests that carry disease are considered to be vermin. If live vermin are observed by the staff, pest abatement must be contacted immediately. Correct immediately.

California Retail Food Code §114259. A food facility shall at all times be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects.

California Retail Food Code §114427(e). During all hours of operation, air curtains shall be in operation over all unclosed door openings to the outside to exclude flying pests.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Not Resolved

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
28. Washing fruits and vegetables

Inspector: Muzna Rauf
Status: Compliant

29. Toxic substances properly identified, stored and used

Inspector: Muzna Rauf
Status: Compliant

30. Food storage; food storage containers identified

Inspector: Muzna Rauf
Status: Compliant

31. Consumer self service

Inspector: Muzna Rauf
Status: Compliant

32. Food properly labeled and honestly presented

Inspector: Muzna Rauf
Status: Compliant

33. Nonfood-contact surfaces clean
### 34. Warewash facilities: installed, maintained, used; test equipment

- **Public Comments:** Muzna Rauf
- **Status:** Compliant

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

- **Public Comments:**
  1. Detached front panels to the Hoshizaki ice machines CK IM1, and CK IM2.
  2. Accumulation of ice on the condenser inside the walk-in Pacific freezer.
  3. One of the condenser fan blade/propeller has slid off the motor shaft end inside the walk-in freezer 140C. Maintenance ticket for it has been placed.

- **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
39. Thermometers provided and accurate

Inspector: Muzna Rauf
Status: Compliant

40. Wiping cloths; properly used and stored

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

Public Comments: Observed multiple soiled wiping cloths stored on top of the food prep counters throughout the kitchen.
Action Plan: California Retail Food Code §114185.1(b). All wiping cloths used repeatedly prior to laundering shall be stored in an approved sanitizing solution when not in use. Correct Immediately.

California Retail Food Code §114185.1(e). Working containers of sanitizing solutions for storage of in-use wiping cloths shall be used in a manner to prevent contamination of food, equipment, utensils, linens, or single-use articles.

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

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
44. Premises; personal/cleaning items; vermin proofing

Public Comments: Observed torn screen of side door leading to outside patio. Maintenance ticket has been placed to repair the screen.
Action Plan: California Retail Food Code §114259. A food facility shall at all times be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects.

Ensure all screens are in good repair.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

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

48. Permits available
49. Compliance with Plan review requirements

50. Samples Collection

51. Impoundment/VC&D

52. Permit Suspension

Increased Risk to Public Health *

53. Multiple Major Critical Risk Violations / Increased Risk to Public Health

Inspection Score *
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).

Inspector: Muzna Rauf
Status: Compliant