

Clark Kerr Dining Commons (Clark Kerr Campus)

UCB Inspection Report - Complaint

Managers

Sean O'Donnell, Samuel Hernandez,
Bettye Boles

Inspection Date

Dec 7, 2022

Inspection Contributors

Muzna Rauf

Reference ID

Notes

An investigation was conducted on 12/07/2022 in response to the alleged complaint: one live rodent seen on 2 separate occasions inside the dining hall by a student in the past 3 weeks.

The allegations were discussed with the manager and chef on site.

The following observations were made at the time of the investigation:

- 1) No damaged food packaging in the food storage area.
- 2) No rodent droppings inside the facility.
- 3) No rodent droppings outside at the front entrance, side entrances and the loading dock area.
- 4) No grease marks on the walls inside the facility.
- 5) All food items in the back storage area are properly elevated at least 6 inches off the ground.
- 6) No gnawing damage inside facility.
- 7) Exterior refuse container lids are propped closed.
- 8) Storage area and trash receptacles are clean and in good repair.
- 9) No live or dead rodents in the food preparation area, food storage, warewashing areas, indoor dining areas, or in the restrooms.
- 10) Three ambush boxes, each containing 2 rat snap traps , placed under the Dining Hall service tables.
- 11) One ambush box, containing 2 rat snap trap, placed on the floor next to the dishwasher.
- 12) Manager has "keep door closed" signs posted on all side doors of the dining hall that do not have a self closing device.

Pest Management has already been notified and was at facility on 11/28/2022 and 12/02/2022 for service and rebaiting of rodent boxes/traps.

Re-inspection will be scheduled after 01/07/2023.

For questions regarding the investigation, please contact EHS via email at mrauf@berkeley.edu.

Violations observed and corrective actions required are listed as follows:

— Muzna Rauf

Observations and Corrective Actions 1 *

Observations and Corrective Actions

Public Comments: Violation(s):

- 1) Multiple vent screens with openings of approximately one inch along the walls of the great dining hall.
- 2) Two detached vent screens with openings greater than one inch along the sides.
- 3) One opening in the ceiling of the back storage room of the dining hall that has screen with holes greater than one inch.
- 4) Front door has gap at the bottom greater than 1/4 inch.
- 5) Garden and Executive Dining room doors have gaps at the bottom greater than 1/4 inch.

Corrective Action(s):

- 1) Provide corrosive-resistant wire mesh screen with openings no larger than 1/16 of one square inch in a tight-fitting frame to all vent openings and all other openings in building to prevent the entry of vermin.
- 2) Provide sweeps under all exterior doors with gaps greater than 1/4 inch.

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 §114259.1. The premises of each food facility shall be kept free of vermin.

Inspector: Muzna Rauf

Status: Not Resolved

Due Date: Jan 08, 2023

Incident Attachments:

Images:

