A foodborne illness investigation was conducted on 12/13/2022 in response to an alleged food poisoning by an individual who ate a slice of cheese pizza during dinner service at approximately 8:00pm on 12/04/2022.

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

The following observations were made at the time of the investigation:
1) All potentially hazardous food (PHF) is being held at proper temperature of 41°F and below inside cold holding units.
2) Pizza oven is operational and bakes at 500 degrees F.
3) Overhead heating lamps at pizza service station are operational and heating properly.
4) General sanitation of food storage in good condition.
5) No cross-contamination observed during food preparation.
6) Hand wash station is properly stocked with paper towels and soap. Hot water at hand wash station measured at 100°F and above.
7) Hot water at the 3-compartment warewash sink measured at 120°F and above.
8) Proper handwashing techniques observed.
9) Food employees wearing gloves, hair nets/caps, clean uniforms and aprons.
10) All food contact surfaces are properly cleaned and sanitized. Sanitizer levels in buckets holding quaternary ammonium measured at 200ppm.
11) All coolers and walk-in units are functioning properly.

Additional hot holding temperatures taken at the service line at the time of the investigation:
1) Brown rice measured at 161 degrees F.
2) Potatoes and Kale measured at 144.9 degrees F.

— Muzna Rauf

Observations and Corrective Actions *
Public Comments: No violations were observed at the time of the investigation. Foodborne illness investigation closed.

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

Inspector: Muzna Rauf
Status: Compliant