Crossroads (2415 Bowditch St)

UCB Routine Inspection - Food

Managers
Peter Hughes, Melvin Garcia

Inspection Contributors
Muzna Rauf

Notes

Facility was issued a score of 84 (PASS) during a routine inspection conducted on 01/18/2023.

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.
Inspector: Muzna Rauf
Status: Compliant

1b. Food safety certification

Public Comments: Food Safety Certification Name: Peter Hughes
Expiration Date: 05/19/2026
Inspector: Muzna Rauf
Status: Compliant

2. Communicable disease; reporting, restrictions & exclusions
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
Observed the following:
1) Access to handwash sink obstructed by utility cart holding food and portable chef knife case.

Action Plan: California Retail Food Code §113953. Handwashing facilities shall be sufficient in number and conveniently located so as to be accessible at all times for use by food employees.

California Retail Food Code §113953.1(a) A handwashing facility shall be clean, unobstructed, and accessible at all times for employee use.

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

7. Proper hot and cold holding temperatures

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

8. Time as public health control; procedures and records

Inspector: Muzna Rauf
Status: N/O

9. Proper cooling methods

Inspector: Muzna Rauf
Status: N/O

10. Proper cooking time and temperature
Protection from Contamination

11. Proper reheating procedures for hot holding

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

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

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

14. Food contact surface; clean and sanitized
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:
Inspector: Muzna Rauf
Status: N/A

17. Compliance with Gulf Oyster Regulations
Additional Risk Factors

18. Compliance with variance, specialized process & HACCP

19. Consumer advisory provided for raw/undercooked food

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

21 a. Hot water available
Observed the following:
1) Lack of hot water at the 2-compartment warewash sink located at the back of the kitchen. No hot water flows out when you turn on the hot water knob. Kitchen staff is actively using cold water for warewashing. As per Sous Chef, a maintenance ticket has been placed to fix it. Hot water in the rest of the facility measured at 120 degrees and above. Facility has a 3-compartment warewash sink and a dish machine that is operating.

Person in charge instructed to tape off sink so no one uses it until hot water is restored.

Action Plan: California Retail Food Code §114192. All facilities shall have an adequate supply of hot and cold water that is protected, pressurized, potable, and delivered through an approved plumbing system. Correct Immediately.

California Retail Food Code §114192(a). Hot water shall be supplied at a minimum temperature of at least 120 degrees F measured from the faucet of warewash sinks, food prep sinks, and janitorial sinks. Hot water measured below 100 degrees F throughout the food facility will result in closure. Correct immediately.

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
General Retail Factors

24. Person in charge present and performs duties

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

25. Personal cleanliness and hair restraints

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

26. Approved thawing methods used, frozen food

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

27. Food separated and protected

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

28. Washing fruits and vegetables

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

29. Toxic substances properly identified, stored and used

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant
30. Food storage; food storage containers identified

Status: Compliant

31. Consumer self service

Status: Compliant

32. Food properly labeled and honestly presented

Status: Compliant

33. Nonfood-contact surfaces clean
Public Comments: Observed the following:
1) Dirty fan guards inside the walk-in cooler A 152. REPEAT VIOLATION
2) Dirty fan guards inside the walk-in produce cooler. REPEAT VIOLATION
3) Accumulation of dirt on door gasket of the walk-in cooler.

Action Plan: California Retail Food Code §114115(c). Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Correct within 1 week.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf
Status: Not Resolved

34. Warewash facilities: installed, maintained, used; test equipment

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

35. Equipment/utensils approved; installed; good repair; capacity
Public Comments: Observed the following:

1) One broken and one missing panel of the strip door curtain inside the walk-in produce cooler.
2) Accumulation of ice around the condenser located inside the walk-in freezer B-134.
3) Accumulation of ice around the fan guards, and the condenser inside the walk-in freezer C-178A.
4) Detached door panel to student locker.

Action Plan: California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair.

California Retail Food Code §114256.1(a) Lockers or other suitable facilities shall be provided and used for the orderly storage of employee clothing and other possessions.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

36. Equipment, utensils and linens: storage and use
Observed the following:
1) Multiple unsecured pressurized CO2 tanks stored at the loading dock area adjacent to the walk-in freezer C - 178 A.
2) Plastic crates being used as shelving inside the dry storage room 151.

Action Plan: California Retail Food Code §114130 (b) Except as specified in subdivision (c), all new and replacement food-related and utensil-related equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program. In the absence of an applicable ANSI certified sanitation standard, food-related and utensil-related equipment shall be evaluated for approval by the enforcement agency.

California Retail Food Code §114130.4. Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material that allows easy cleaning and to facilitate maintenance and free of unnecessary ledges, projections, and crevices to allow for easy cleaning and to facilitate maintenance.

California Retail Food Code §114172. All pressurized cylinders shall be securely fastened to a rigid structure to prevent injury. Correct within 1 week.

Public Comments:

37. Vending machines

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

38. Adequate ventilation and lighting; designated areas, use
Observed the following:
1) One non-operational light inside walk-in cooler D-133.
2) One non-operational light inside the walk-in freezer C - 178A.
3) Two non-operational lights underneath the hood located above the ovens.

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. (a) At least 10 foot candles for the following:
(1) At a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas.
(2) Inside equipment, such as reach-in or under-the-counter refrigerators.
Correct within 1 week.

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: Observed the following:
1) No airgap between waste pipe and flood rim level of floor drain underneath the 3-compartment warewash sink located at the Bear Fit station.
2) Accumulation of black residue, plastic bottle and other trash debris inside floor sink located in the dry storage room 151.
3) No airgap between waste pipe and flood rim level of floor drain adjacent to the washing machine.
4) Water leaking from pipe under the 3-compartment warewash sink located in the rear of the facility.

Action Plan: California Retail Food Code §114192(a). All steam tables, ice machines and bins, food preparation sinks, warewashing sinks, display cases, walk-in refrigeration units, and other similar equipment that discharge liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor. Correct within 1 month

California Retail Food Code §114190. All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Correct within 1 week.

California Retail Food Code §114193.1. All indirect plumbing fixtures within a facility shall be separated from the flood rim level of the floor drain by an air gap of at least twice the pipe diameter, but not less than one inch, to prevent back siphonage. Correct within 1 week.

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

42. Garbage and refuse properly disposed; facilities maintained
33. Observed open lids to 3 trash receptacles with overflowing trash located at the loading at the rear of the facility.
Ensure exterior refuse container lids are properly closed with no refuse overflowing.

**Action Plan:**
California Retail Food Code §114245.1. Refuse and waste materials generated by a facility shall be appropriately stored in sealed or covered, smooth, non-absorbable, vermin proof containers that are maintained and in good repair at all times. Refuse and waste materials generated by a facility shall be removed from the premises at a frequency as to prevent a public nuisance. Correct within 24 hours.

**Tags:** General Retail Violation (1 point)

**Inspector:** Muzna Rauf
**Status:** Not Resolved

---

43. Toilet facilities: properly constructed, supplied, cleaned

**Public Comments:** Observed two toilet paper rolls stored on top of the dispenser inside the women's restroom.

**Action Plan:** California Retail Food Code §114250. Clean toilet rooms in good repair shall be provided and conveniently located and accessible for use by employees during all hours of operation. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Correct immediately.

**Tags:** General Retail Violation (1 point)

**Inspector:** Muzna Rauf
**Status:** Not Resolved

---

44. Premises; personal/cleaning items; vermin proofing
45. Floors, walls and ceiling: properly built, maintained and clean

Public Comments: Observed the following:
1) Two missing ceiling panels in the dry storage room 151.
2) Four missing ceiling panel inside the dry storage room adjacent to room 151.
3) Water damage on the ceiling tile inside the dry storage room next to 151.
4) Accumulation of water on the floor throughout the back prep space of the kitchen.
5) Accumulation of water on the floor next to the 3-compartment warewash sink.
6) Buildup of ice on the floor of walk-in freezer C - 178A.
7) Buildup of grease, dirt, and old encrusted food debris on the floor under the fryers at the Bear Fit station.

Action Plan:
- California Retail Food Code §114271. All wall and ceiling surfaces within a facility shall be clean and in good repair, as well as durable, smooth, and non-absorbent at all times. Correct within 1 month.
- California Retail Food Code §114268. All floor surfaces within a facility must be smooth, clean, and in good repair at all times with a 4 inch minimum 3/8 inch coving. Correct within 1 month.
- California Retail Food Code §114266. The food facility is not fully enclosed. All permanent food facilities shall be fully enclosed at all times with permanent floors, walls, and ceiling. Correct within 1 month.

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

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

54. Score

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).

Public Comments:
Inspector: Muzna Rauf
Status: Compliant