

# Crossroads ( 2415 Bowditch St )

## UCB Inspection Report - Complaint

### Managers

Melvin Garcia, Peter Hughes

### Inspection Date

Mar 30, 2022

### Inspection Contributors

Muzna Rauf

### Reference ID

## Notes

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A foodborne illness investigation was conducted on 03/30/2022 in response to alleged food poisoning by 2 individuals who ate pork fried rice served the evening of 03/29/2022.

The allegations were discussed with the manager on site.

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

- 1) All raw potentially hazardous food (PHF) is being held at proper temperature of 41°F and below inside cold holding units.
- 2) Temperature of raw pork held in the walk-in cooler measured at 38 °F.
- 3) Temperature logs posted outside each of the walk-in coolers and walk-in freezer. Temperatures recorded 2x daily by staff, once during the AM shift and once during the PM shift. Temperature logs recorded for the past 2 weeks are below 41°F.
- 4) All potentially hazardous food (PHF) is properly stored in food storage areas, coolers and the hot holding station.
- 5) General sanitation of food storage in good condition.
- 6) All potentially hazardous food (PHF) is properly labeled.
- 7) No visible sign of spoilage observed on raw pork being held inside the walk-in cooler.
- 8) All food items inside walk-in coolers are properly elevated at least 6 inches off the ground.
- 9) All three hot holding stations working properly and keeping food hot at 135°F and above.
- 10) No cross-contamination observed in the kitchen during food preparation.
- 11) The kitchen has reserved yellow cutting boards for poultry, blue cutting boards for raw fish, white cutting boards for ready to eat food and tofu, brown cutting boards for cooked products, red cutting boards for raw meat, and green cutting boards for produce.
- 12) Food temperature logs from the evening of 3/29/22 show final cooking temperature of pork fried rice at 4:45PM being 158°F, and final cooking temperature of

pork fried rice at 7:30PM being 149°F. Temperature of warmer measured at 165°F at both 4:45PM and 7:30PM. As per the final cooking temperature logs, the pork fried rice was cooked to safe appropriate internal temperatures.

13) All handwash stations are properly stocked with paper towels and soap. Hot water at handwash stations measured at 100°F and above.

14) Hot water at the 3-compartment warewash sink measured at 120°F. and above.

15) All employees preparing and handling food are wearing caps, or hairnets covering their hairs.

16) Proper handwashing techniques observed.

17) Food employees wearing clean uniforms and aprons.

18) Mechanical dishwasher wash temperature at 150°F, rinse temperature at 160°F, and final rinse temperature at 180°F.

19) Temperatures of warmers measured at 165°F.

20) All food contact surfaces are properly cleaned and sanitized. Sanitizer levels in buckets holding quaternary ammonia measured at 200ppm.

21) Rice cooked in steamers at temperatures of 250°F.

– Muzna Rauf

## Observations and Corrective Actions \*

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### 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@berkeley.edu](mailto:mrauf@berkeley.edu).

Inspector: Muzna Rauf

Status: Compliant