

# Crossroads ( 2415 Bowditch St )

## UCB Routine Inspection - Food

### Managers

Peter Hughes, Melvin Garcia

### Inspection Date

Oct 24, 2022

### Inspection Contributors

Muzna Rauf

### Reference ID

## Notes

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Facility was issued a score of 90 (PASS) during a routine inspection conducted on 10/24/2022.

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 \*

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### 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

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

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### 3. No discharge from eyes, nose, and mouth

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

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### 4. Proper eating, drinking, or tobacco use

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

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## Preventing Contamination by Hands \*

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### 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

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### 6. Adequate hand washing facilities: supplied and accessible

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

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## Time & Temperature Relationship \*

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### 7. Proper hot and cold holding temperatures

Public Comments: No violation observed at the time of the inspection.

Food temperatures taken at the time of the inspection:

1) Country Style Potatoes / Hot Hold / 142.8°F

2) Brown Rice / Hot Hold / 162.4°F

3) Brussels Sprouts / Hot Hold / 150°F

4) Scrambled Eggs / Hot Hold / 140°F

Inspector: Muzna Rauf

Status: Compliant

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## 8. Time as public health control; procedures and records

Public Comments:

Inspector: Muzna Rauf

Status: N/O

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## 9. Proper cooling methods

Public Comments:

Inspector: Muzna Rauf

Status: N/O

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## 10. Proper cooking time and temperature

Public Comments:

Inspector: Muzna Rauf

Status: N/O

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## 11. Proper reheating procedures for hot holding

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

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## Protection from Contamination 1 \*

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### 12. Returned and re-service of food

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

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### 13. Food in good condition; safe and unadulterated

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

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### 14. Food contact surface; clean and sanitized

Public Comments: Observed slightly deteriorated and black/yellow discoloration on surface of green cutting board stored on the food prep counter. Cutting board not being actively used.

Action Plan: California Retail Food Code §114097. All food contact surfaces shall be clean and sanitized at all times.

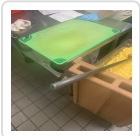
California Retail Food Code §114117. All equipment and/or utensils in contact with potentially hazardous foods shall be cleaned and sanitized at least once every 4 hours.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf  
Status: Not Resolved

Incident Attachments:

Images:



## Food From Approved Sources \*

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### 15. Food obtained from approved source

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

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### 16. Compliance with shell stock tags, conditions, display

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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## 17. Compliance with Gulf Oyster Regulations

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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## Additional Risk Factors 2 \*

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### 18. Compliance with variance, specialized process & HACCP

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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### 19. Consumer advisory provided for raw/undercooked food

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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### 21 a. Hot water available

Public Comments: Observed the following:  
1) Lack of warm water at the handwash sink adjacent to the Build Your Own Bite station. Water temperature measured at 63 degrees F. Warm water at all other handwash sinks measured at 100 degrees and above. Hot water in the rest of the facility measured at 120 degrees and above. REPEAT VIOLATION.

Person in charge notified of the lack of warm water at handwash sink. As per person in charge, the sink has undergone maintenance multiple times and hot water restoration cannot be sustained. Person in charge instructed to have sink closed off for employee use at the time of the inspection. Two different handwash sinks are in close proximity and easily accessible to employees at this station. Permanent closure of this handwash sink recommended.

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 §113953(c). Handwashing facilities shall be equipped to provide warm water under pressure for a minimum of 15 seconds through a mixing valve or combination faucet. If the temperature of water provided to a handwashing sink is not readily adjustable at the faucet, the temperature of the water shall be at least 100 degrees F, but not greater than 108 degrees F. Correct within 24 hours.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Not Resolved

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## 21 b. Water available

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

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## 22. Sewage and wastewater properly disposed

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

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## 23. No insect, rodent, birds or animals present

Public Comments: Observed 4 gnats in the food storage room next to the floor drain in the rear of the facility.

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.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Not Resolved

## General Retail Factors 4 \*

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### 24. Person in charge present and performs duties

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 25. Personal cleanliness and hair restraints

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 26. Approved thawing methods used, frozen food

Public Comments:

Inspector: Muzna Rauf

Status: N/O

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### 27. Food separated and protected

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 28. Washing fruits and vegetables

Public Comments:

Inspector: Muzna Rauf

Status: N/O

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### 29. Toxic substances properly identified, stored and used

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 30. Food storage; food storage containers identified

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 31. Consumer self service

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 32. Food properly labeled and honestly presented

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 33. Nonfood-contact surfaces clean



Public Comments: Observed the following:

- 1) Accumulation of dust and dirt on 2 fan guards inside the produce cooler.
- 2) Accumulation of dust and dirt on 2 fan guards inside 152 cooler A.

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

Incident Attachments:

Images:



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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments: Observed slightly deteriorated and black/yellow discoloration on green cutting board located on the food prep counter.

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

California Retail Food Code §114130.3 & 114177. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.

Repair or replace all deteriorated and discolored cutting boards.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

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### 36. Equipment, utensils and linens: storage and use

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 37. Vending machines

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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### 38. Adequate ventilation and lighting; designated areas, use

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 39. Thermometers provided and accurate

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 40. Wiping cloths; properly used and stored

Public Comments: Observed three soiled wiping cloths stored on top of food prep counters in 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

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### 41. Plumbing; fixtures, backflow devices, drainage

Public Comments: Observed no airgap between waste pipe and flood rim level of floor drain underneath the 3-compartment warewash sink located at the Bear Fit station.

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.

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.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

Incident Attachments:

Images:



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## 42. Garbage and refuse properly disposed; facilities maintained

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 44. Premises; personal/cleaning items; vermin proofing

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 45. Floors, walls and ceiling: properly built, maintained and clean

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 46. No unapproved sleeping quarters

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 47. Signs posted; last inspection report available

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 48. Permits available

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 49. Compliance with Plan review requirements

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 50. Samples Collection

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 51. Impoundment/VC&D

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 52. Permit Suspension

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

## Increased Risk to Public Health \*

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

## Inspection Score \*

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### 54. Score

Public Comments: Facility Score = 90

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