Crossroads (2415 Bowditch St)

UCB Routine Inspection - Food

Managers
Melvin Garcia, Peter Hughes

Inspection Contributors
Muzna Rauf

Reference ID

Notes

Facility was issued a score of 90 (PASS) during a routine inspection conducted on 07/21/2022.

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 *

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 access to handwash sink opposite the pantry cooler blocked by trolley cart. Food employee removed the cart at the time of the inspection.

- **Action Plan:** 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:** Corrected on Site

### Time & Temperature Relationship

#### 7. Proper hot and cold holding temperatures
Observed the following at the deli/salad station (Build Your Own Bite):
1) Measured temperature of sliced tomatoes at 52 degrees F.
2) Measured temperature of couscous salad at 49 degrees F.
3) Measured temperature of hummus at 53.8 degrees F.
4) Measured temperature of chicken salad at 53 degrees F.

Ambient temperature inside open top refrigerated salad unit (Delfield cooler) measured at 41 degrees F and below. As per staff, all food items were taken out of the walk-in cooler and placed out for serving no more than 30 minutes ago. Person in charge placed ice bath underneath the metal pans to maintain food temperature at 45 degrees F and below.

Action Plan: California Retail Food Code §113996(a). Except during preparation, cooking, cooling, transportation to or from a retail food facility for a period of less than 30 minutes, or when time is used as the public health control as specified under Section 114000, or as otherwise provided in this section, potentially hazardous food shall be maintained at or above 135°F, or at or below 41°F.

California Retail Food Code §113996(d). Potentially hazardous foods held for dispensing in serving lines and salad bars may be maintained above 41°F, but not above 45°F, during periods not to exceed 12 hours in any 24-hour period only if the unused portions are disposed of at or before the end of this 24-hour period. For purposes of this subdivision, a display case shall not be deemed to be a serving line.

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

8. Time as public health control; procedures and records

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

9. Proper cooling methods

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

10. Proper cooking time and temperature

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant
11. Proper reheating procedures for hot holding

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

Protection from Contamination

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

Public Comments:
Inspector: Muzna Rauf
Status: N/A
Additional Risk Factors

18. Compliance with variance, specialized process & HACCP

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

19. Consumer advisory provided for raw/undercooked food

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

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

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

21 a. Hot water available

Public Comments: Observed hot water temperature measured at 66.5 degrees F at the handwash sink adjacent to the Build Your Own Bite station. Hot 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. Person in charge had the sink closed off for employee use at the time of the inspection.

Action Plan: 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

21 b. Water available
<table>
<thead>
<tr>
<th><strong>General Retail Factors</strong></th>
<th></th>
</tr>
</thead>
</table>
| **22. Sewage and wastewater properly disposed** | **Inspector:** Muzna Rauf  
**Status:** Compliant  
**Public Comments:** No violations observed at the time of the inspection. |
| **23. No insect, rodent, birds or animals present** | **Inspector:** Muzna Rauf  
**Status:** Compliant  
**Public Comments:** No violations observed at the time of the inspection. |
| **24. Person in charge present and performs duties** | **Inspector:** Muzna Rauf  
**Status:** Compliant  
**Public Comments:**  |
| **25. Personal cleanliness and hair restraints** | **Inspector:** Muzna Rauf  
**Status:** Compliant  
**Public Comments:**  |
| **26. Approved thawing methods used, frozen food** | **Inspector:** Muzna Rauf  
**Status:** N/O  
**Public Comments:**  |
| **27. Food separated and protected** |  |
28. Washing fruits and vegetables
Public Comments:
Inspector: Muzna Rauf
Status: N/O

29. Toxic substances properly identified, stored and used
Public Comments:
Inspector: Muzna Rauf
Status: Compliant

30. Food storage; food storage containers identified
Public Comments:
Inspector: Muzna Rauf
Status: Compliant

31. Consumer self service
Public Comments:
Inspector: Muzna Rauf
Status: Compliant

32. Food properly labeled and honestly presented
Public Comments:
Inspector: Muzna Rauf
Status: Compliant

33. Nonfood-contact surfaces clean
34. Warewash facilities: installed, maintained, used; test equipment

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

- Observed the following:
  1) Non-operational light in cooler E - 135.
  2) Accumulation of ice around condenser inside walk-in freezer A - 137.
  3) Accumulation of ice around condenser inside walk-in freezer C - 178 A.

Action Plan: California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair. Equipment must be repaired and in use or removed from the facility. Correct within 2 weeks.

36. Equipment, utensils and linens: storage and use

37. Vending machines

38. Adequate ventilation and lighting; designated areas, use
Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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:
Inspector: Muzna Rauf
Status: Compliant

42. Garbage and refuse properly disposed; facilities maintained

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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

Public Comments: Observed the following:
1) Buildup of ice on the floor of walk-in freezer C - 178A.
2) Buildup of ice on the floor of walk-in freezer A - 137.

Action Plan: California Retail Food Code §114268. All floor surfaces within a facility must be smooth, clean, and in good repair at all times. Correct within 1 month.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf
Status: Not Resolved

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

Increased Risk to Public Health *

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

Inspection Score *

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