

Crossroads (2415 Bowditch St)

UCB Inspection Report - Complaint

Managers

Melvin Garcia, Peter Hughes

Inspection Date

Feb 13, 2023

Inspection Contributors

Muzna Rauf

Reference ID

Notes

An investigation was conducted on 02/13/2023 in response to the alleged complaint: large pieces of plastic/glass like material found in food on two separate occasions in the past 2 weeks. As per complainant, one plastic/glass shard was found in tomato soup, and one plastic/glass shard was found in cream cheese.

The allegations were discussed with the manager on site.

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

- 1) All potentially hazardous food (PHF) is properly stored in food storage areas, coolers and the hot holding station.
- 2) General sanitation of food storage in good condition.
- 3) All potentially hazardous food (PHF) is properly labeled.
- 4) No cross-contamination observed in the kitchen during food preparation.
- 5) Food employees wearing clean uniforms, caps/hairnets, gloves and aprons.
- 6) 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 to prevent cross-contamination.
- 7) All food contact surfaces are properly cleaned and sanitized. Sanitizer levels in buckets holding quaternary ammonia measured at 200ppm.
- 8) Storage containers for food are made of material that is smooth, nonabsorbent, and easily cleanable.
- 9) Food is being prepared with suitable utensils and on surfaces that, prior to use, have been cleaned, rinsed, and sanitized to prevent cross-contamination.
- 10) Proper handwashing techniques observed.
- 11) All handwash stations are properly stocked with paper towels and soap. Hot water at handwash stations measured at 100°F and above.
- 12) Hot water at the 3-compartment warewash sink measured at 120°F and above.
- 13) All food items inside walk-in coolers are properly elevated at least 6 inches off the ground.
- 14) Cream cheese located at salad bar station is under overhead protection. No signs of contamination observed.
- 15) All soups are currently being stored in prepackaged food grade plastic bags on shelving inside the walk-in cooler. No signs of contamination observed.
- 16) All cheese and dairy products stored in boxes on shelving inside the walk-in cooler. No signs of contamination observed.

As per management:

- 1) The cream cheese is received from the supplier "PRODUCER" in compact blocks that are later placed in a stainless steel

stand mixer to soften before serving. At the time of the investigation, the mixer was found clean and free of any debris or shards.

2) The soups come in prepacked food grade plastic bags from the supplier "SYSCO". These bags are emptied into stainless steel pans before serving. At the time of the investigation, all clean pans were found stored upside down on shelving located in the kitchen.

3) All food staff undergoes an annual Food Safety Training.

RECOMMENDATIONS:

1) Contact both food suppliers SYSCO and PRODUCERS regarding possible physical contaminants in their food products.

2) Work with the suppliers, and apply rigorous standards in order to minimize food safety risks.

3) Ensure food is protected from contamination during storage, preparation and serving.

– Muzna Rauf

Observations and Corrective Actions *

Observations and Corrective Actions

Public Comments: This investigation was unable to substantiate the complaint allegations. No evidence to support any introduction of physical contamination of food on the part of Cal Dining during inspection.

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

Inspector: Muzna Rauf

Status: Compliant