Edmond's Café (International House)

UCB Routine Inspection - Food

Managers
Traci Ellicott

Inspection Contributors
Muzna Rauf

Reference ID

Notes

Facility was issued a score of 95 (PASS) during a routine inspection conducted on 04/19/2023.

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
Preventing Contamination by Hands

5. Hands clean and properly washed; proper glove use
<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>No violations observed at the time of the inspection.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>Compliant</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>No violations observed at the time of the inspection.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>Compliant</td>
</tr>
</tbody>
</table>

### Time & Temperature Relationship *

#### 7. Proper hot and cold holding temperatures

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>No violations observed at the time of the inspection.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>Compliant</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>N/A</td>
</tr>
</tbody>
</table>

#### 9. Proper cooling methods

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>N/O</td>
</tr>
</tbody>
</table>

#### 10. Proper cooking time and temperature

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>N/O</td>
</tr>
</tbody>
</table>

#### 11. Proper reheating procedures for hot holding
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
Observed deteriorated and black discolored cutting board stored on top of the reach in coolers. Person in charge instructed to have all cutting board surfaces properly cleaned and sanitized daily especially when changing from raw food of animal origin to ready to eat food, between species of raw food of animal origin, between unwashed produce and potentially hazardous food. Repair or Replace all deteriorated cutting boards. Cutting board not being actively used at the time of the inspection.

Public Comments: Observed deteriorated and black discolored cutting board stored on top of the reach in coolers. Person in charge instructed to have all cutting board surfaces properly cleaned and sanitized daily especially when changing from raw food of animal origin to ready to eat food, between species of raw food of animal origin, between unwashed produce and potentially hazardous food. Repair or Replace all deteriorated cutting boards. Cutting board not being actively used at the time of the inspection.

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

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. Correct Immediately.

California Retail Food Code §114099.6. Manual chemical sanitization shall only take place in one of three ways:
1. Equipment and utensils shall be in contact with a chlorine solution at 100ppm for a minimum of 30 seconds.
2. Equipment and utensils shall be in contact with an iodine solution at 25ppm for a minimum of 60 seconds.
3. Equipment and utensils shall be in contact with a quaternary ammonia solution at 200ppm for a minimum of 60 seconds.

Correct immediately.

Tags: Minor Violation (2 points)
Inspector: Muzna Rauf
Status: Not Compliant
Resolution: Resolved
Resolved on May 4, 2023
Updated by Traci Ellicott on May 4, 2023
Images:

Food From Approved Sources *

15. Food obtained from approved source
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
Observed hot water measured at utensil washing sink at 95.2 degrees F. Manager instructed to discontinue using sink until hot water is restored or hot water booster is installed. Hot water measured at 120 degrees F at the 3-compartment warewash sink. Manager instructed to have food employees use the 3-comp sink for all warewashing activities.

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.

Minor Violation (2 points)

Muzna Rauf

Not Compliant

Resolved

Resolved on May 4, 2023

Updated by Traci Ellicott on May 4, 2023

No violations observed at the time of the inspection.

Muzna Rauf

Compliant

No violations observed at the time of the inspection.

Muzna Rauf

Compliant

No violations observed at the time of the inspection.

Muzna Rauf

Compliant

21 b. Water available

22. Sewage and wastewater properly disposed

23. No insect, rodent, birds or animals present

General Retail Factors *

24. Person in charge present and performs duties
25. Personal cleanliness and hair restraints

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

26. Approved thawing methods used, frozen food

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

27. Food separated and protected

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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
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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

35. Equipment/utensils approved; installed; good repair; capacity
Observed deteriorated and black discolored cutting board stored on top of the reach in cooler.

**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.

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. Correct within 1 week.

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

**Inspector:** Muzna Rauf

**Status:** Not Compliant

**Resolved**
Resolved on May 4, 2023
Updated by Traci Ellicott on May 4, 2023
purchased new cutting boards

**Images:**

---

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

**Public Comments:**

**Inspector:** Muzna Rauf

**Status:** Compliant

---

37. **Vending machines**

**Public Comments:**

**Inspector:** Muzna Rauf

**Status:** N/A

---

38. **Adequate ventilation and lighting; designated areas, use**
<table>
<thead>
<tr>
<th>Public Comments:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
</tr>
<tr>
<td>Status:</td>
</tr>
</tbody>
</table>

39. Thermometers provided and accurate

<table>
<thead>
<tr>
<th>Public Comments:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
</tr>
<tr>
<td>Status:</td>
</tr>
</tbody>
</table>

40. Wiping cloths; properly used and stored

<table>
<thead>
<tr>
<th>Public Comments:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
</tr>
<tr>
<td>Status:</td>
</tr>
</tbody>
</table>

41. Plumbing; fixtures, backflow devices, drainage

<table>
<thead>
<tr>
<th>Public Comments:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
</tr>
<tr>
<td>Status:</td>
</tr>
</tbody>
</table>

42. Garbage and refuse properly disposed; facilities maintained

<table>
<thead>
<tr>
<th>Public Comments:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
</tr>
<tr>
<td>Status:</td>
</tr>
</tbody>
</table>

43. Toilet facilities: properly constructed, supplied, cleaned

<table>
<thead>
<tr>
<th>Public Comments:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
</tr>
<tr>
<td>Status:</td>
</tr>
</tbody>
</table>

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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
Increased Risk to Public Health

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 = 95

<table>
<thead>
<tr>
<th>Score Type</th>
<th>Score Range</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>PASS</td>
<td>80 to 100</td>
<td></td>
</tr>
<tr>
<td>CONDITIONAL PASS</td>
<td>75 to 79</td>
<td></td>
</tr>
<tr>
<td>FAIL</td>
<td>&lt; 75</td>
<td>(facility will be closed, notice of closure posted, health permit suspended; re-inspection will be scheduled when violations are abated).</td>
</tr>
</tbody>
</table>

Inspector: Muzna Rauf
Status: Compliant