

# Foothill Dining Commons ( Foothill Residence Hall )

UCB Routine Inspection - Food

Managers

David Murray, Ron Persons

Inspection Date

May 11, 2022

Inspection Contributors

Muzna Rauf

Reference ID

## Notes

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Facility was issued a score of 92 (PASS) during a routine inspection conducted on 05/11/2022.

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

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## 1b. Food safety certification

Public Comments: Food Safety Certification Name: Ronnie Persons Jr.  
Expiration Date: 05/19/2026

Inspector: Muzna Rauf

Status: Compliant

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## 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 violations observed at the time of the inspection.  
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: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

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## 11. Proper reheating procedures for hot holding

Public Comments:

Inspector: Muzna Rauf

Status: N/O

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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 multiple yellow/black discolored and deteriorated cutting boards stored inside the clean dish rack and being used in the kitchen. 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. If cutting boards are unable to be properly cleaned and sanitized, then have them repaired or replaced.

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: Major Violation (4 points)

Inspector: Muzna Rauf

Status: Not Resolved

## 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 \*

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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: No violations observed at the time of the inspection.

Water temperature at 3-compartment warewash sink measured at 120 degrees F and above.

Water temperature at handwash sink measured at 100 degrees F and above.

Inspector: Muzna Rauf

Status: Compliant

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

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## 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: Compliant

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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) Dirty air filter to the Hoshizaki ice machine.  
2) Accumulation of black dust debris on fanguard inside the Pepsi 3-door cooler located at the Cub Market.  
3) Accumulation of dirt on door gaskets to Pacific walk-in coolers "C" and "D".

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

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments: Observed the following:

- 1) Torn door gasket to KLP-1 CT-12 True cooler inside the Cub Market.
- 2) Non-operational True cooler inside Cub Market. Ambient air of cooler measuring at 80 degrees F. Currently no food items being held inside the cooler.
- 3) Accumulation of ice around condenser inside freezer "B".
- 4) Non-operational Pacific Cooler "E" (pantry walk-in refrigerator). Ambient air of walk-in refrigerator measured at 83 degrees F. Currently no food items being held inside the walk-in. Sign posted outside stating cooler not working properly and to keep it closed at all times.
- 5) Non-operational hot holding unit (condemned by maintenance) located between FH4RFU and Trautsen hot holding unit.
- 6) Non-operational top and bottom Vulcan ovens (condemned by maintenance).
- 7) Heating element under second well for hot holding unit LB4 #18 in the servery not working properly.
- 8) Vulcan grill (condemned by maintenance) not working properly.
- 9) Temperature sensor on the right side of the Vulcan flat top gas grill not working properly.
- 10) Accumualtion of ice around the condenser inside the walk-in Pacific freezer located in the basement.
- 11) Broken and detached filter frames to the condenser inside the walk-in Pacific freezer located in the basement.
- 12) Multiple deteriorated cutting boards stored inside the clean dish rack and being actively used in the kitchen.

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(b). All new and replacement food-related and utensil-related equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program. When current equipment is in need of replacement, the equipment must be replaced with restaurant grade ANSI/NSF approved equipment.

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. Correct within 1 week.

Replace all torn or damaged refrigeration gaskets with gaskets that are smooth, cleanable, and that will provide a tight-fitting seal.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

### 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: Observed accumulation of grease and dust on the hood surface, hood filters, and the fire suppression lines above the stove top.

Action Plan: California Retail Food Code §114149.2. All mechanical intake and exhaust air ducts shall be clean and filters shall be routinely changed to prevent the contamination of food.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

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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 multiple soiled wiping cloths stored on top of food prep counters throughout 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:

Inspector: Muzna Rauf

Status: Compliant

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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 = 92

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