### Free Speech Café (Moffitt Library 3rd floor)

**UCB Routine Inspection - Food**

<table>
<thead>
<tr>
<th>Managers</th>
<th>Inspection Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Not Assigned</td>
<td>Apr 20, 2022</td>
</tr>
</tbody>
</table>

**Inspection Contributors**

Muzna Rauf

**Reference ID**

**Notes**

Facility was issued a score of 96 (PASS) during a routine inspection conducted on 04/20/2022.

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: Jaime Diaz
Expiration Date: 04/15/2027
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

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

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

Time & Temperature Relationship *

7. Proper hot and cold holding temperatures

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

8. Time as public health control; procedures and records

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

9. Proper cooling methods
10. Proper cooking time and temperature

11. Proper reheating procedures for hot holding

Protection from Contamination *

12. Returned and re-service of food

13. Food in good condition; safe and unadulterated
<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>

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

<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>

**Food From Approved Sources** *

15. **Food obtained from approved source**

<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>

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

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

17. **Compliance with Gulf Oyster Regulations**
Additional Risk Factors 1 *

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
<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Observed hot water temperature at the 3-compartment warewash sink measured at 105 degrees F. Water temperature was unable to rise to 120 degrees F at the time of the inspection.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Action Plan:</td>
<td>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.</td>
</tr>
<tr>
<td>Tags:</td>
<td>Minor Violation (2 points)</td>
</tr>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>Not Resolved</td>
</tr>
</tbody>
</table>

21 b. Water available

<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>

22. Sewage and wastewater properly disposed

<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>

23. No insect, rodent, birds or animals present

<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>

General Retail Factors 1 *
24. Person in charge present and performs duties

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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: Compliant

27. Food separated and protected

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

28. Washing fruits and vegetables
<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Inspector: Muzna Rauf</th>
</tr>
</thead>
<tbody>
<tr>
<td>Status:</td>
<td>N/O</td>
</tr>
</tbody>
</table>

29. Toxic substances properly identified, stored and used

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

30. Food storage; food storage containers identified

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

31. Consumer self service

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

32. Food properly labeled and honestly presented

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

Public Comments: Observed the following:
1) Dishwashing unit has to be run a few times before the wash temperature rises to at least 110 degrees F. Mechanical dishwasher unable to wash at minimum required temperature of 120 degrees F.

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.

Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

36. Equipment, utensils and linens: storage and use
Observed one unsecured CO2 tank next to the refrigerated display shelf. Manager secured tank with chain at the time of the inspection.

Action Plan: California Retail Food Code §114172. All pressurized cylinders shall be securely fastened to a rigid structure to prevent injury. Correct within 1 week.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Corrected on Site

37. Vending machines

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

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
41. Plumbing; fixtures, backflow devices, drainage

Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

42. Garbage and refuse properly disposed; facilities maintained

Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

44. Premises; personal/cleaning items; vermin proofing

Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant
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
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: Muzna Rauf
Status: Compliant

Inspection Score *

54. Score

Public Comments: Facility Score = 96

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