**FOOD FACILITY INSPECTION REPORT**

**Date:** 9/13/202

**Facility Name:** Golden Bear Cafe

**Address:** Chavez Student Center

**Type of Inspection:** ROUTINE

<table>
<thead>
<tr>
<th>IN</th>
<th>N/D</th>
<th>N/A</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
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</thead>
<tbody>
<tr>
<td>1.</td>
<td>Food safety certification</td>
<td></td>
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<tr>
<td>2.</td>
<td>Communicable disease: reporting, restrictions &amp; exclusions</td>
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<td>3.</td>
<td>No discharge from eyes, nose &amp; mouth</td>
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<td>4.</td>
<td>Proper eating, tasting, drinking or tobacco use</td>
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<td>5.</td>
<td>Hands clean &amp; properly washed; gloves properly used</td>
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<td>6.</td>
<td>Adequate hand washing facilities supplied &amp; accessible</td>
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<td>7.</td>
<td>Proper hot and cold holding temperatures</td>
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<td>8.</td>
<td>Time as a public health control: procedures &amp; records</td>
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<td>9.</td>
<td>Proper cooling methods</td>
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<tr>
<td>10.</td>
<td>Proper cooling time &amp; temperatures</td>
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<tr>
<td>11.</td>
<td>Proper reheating procedures for hot holding</td>
<td>v</td>
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<tr>
<td>12.</td>
<td>Returned &amp; reserve of food</td>
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<tr>
<td>13.</td>
<td>Food in good condition, safe &amp; undamaged</td>
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<tr>
<td>14.</td>
<td>Food contact surfaces: clean &amp; sanitized</td>
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<td>15.</td>
<td>Food obtained from approved sources</td>
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<td>16.</td>
<td>Compliance with shell stock tags, condition &amp; display</td>
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<td>17.</td>
<td>Compliance with Gulf Oyster Regulations</td>
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<td>18.</td>
<td>Compliance with variance, specialized processes, reduced oxygen packaging &amp; HACCP plan</td>
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<tr>
<td>19.</td>
<td>Consumer advisory provided for raw/undercooked foods</td>
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<tr>
<td>20.</td>
<td>Licensed health care facilities/public &amp; private schools; prohibited foods not offered</td>
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<tr>
<td>21.</td>
<td>Hot &amp; cold water available: cold temp. (°F) hot temp. (°F)</td>
<td>110°C</td>
<td>130°F</td>
<td>110°C</td>
<td>120°F</td>
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<tr>
<td>22.</td>
<td>Sewage &amp; wastewater properly disposed</td>
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<tr>
<td>23.</td>
<td>No rodents, insects, birds or animals</td>
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</tbody>
</table>

**SUPERVISION**

- Person in charge present & performs duties
- Personal cleanliness & hair restraints

**GENERAL FOOD SAFETY REQUIREMENTS**

- Approved thawing methods used, frozen food
- Food separated & protected
- Fruits & vegetables washed
- Toxic substances properly identified, stored & used

**FOOD STORAGE/ SERVICE/ DISPLAY**

- Food storage containers identified
- Consumer self-service
- Food properly labeled & honestly presented

**EQUIPMENT/ UTENSILS/ LINENS**

- Nonfood-contact surfaces clean
- Warewashing facilities: installed, maintained & used; test strips
- Equipment & utensils: approved, installed & clean; good repair; capacity
- Equipment, utensils & linens: properly used & stored
- Vending machines
- Adequate ventilation & lighting; designated areas, use
- Thermometers: provided & accurate
- Wiping cloths: properly used & stored

**PHYSICAL FACILITIES**

- Plumbing: proper backflow devices; leaks
- Garbage & refuse: properly disposed, facilities maintained
- Toilet facilities: properly constructed, supplied & cleaned
- Premises: personal cleaning items; vermin-proofing

**PERMANENT FOOD FACILITIES**

- Floors, walls & ceilings: built, maintained & cleaned
- No unsanitary public houses/living or sleeping quarters

**SIGNS/ REQUIREMENTS**

- Signs posted; last inspection report available

**COMPLIANCE & ENFORCEMENT**

- Plan review
- Permits available
- Impoundment
- Permit suspension

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See reverse side for the code sections and general requirements that correspond to each violation listed above.

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**REINSPECTION DATE:** 9/27/2021

**Received by (print):**

CARLOS A. AVILA

**Specialist (print):**

MUZNA RAUF

**Specialist (signature):**

SOUS CHEF

**Phone:** (707) 392-9728

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p. 1 of 3


TEMPERATURE CONTROL

<table>
<thead>
<tr>
<th>Type of Food</th>
<th>Temp. (°F)</th>
<th>Violation (P)</th>
<th>Process Holding Location</th>
<th>Food Discarded (amount)</th>
<th>Type of Food</th>
<th>Temp. (°F)</th>
<th>Violation (P)</th>
<th>Process Holding Location</th>
<th>Food Discarded (amount)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced cucumbers</td>
<td>52°F</td>
<td>Service line</td>
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</tr>
</tbody>
</table>

OBSERVATIONS & CORRECTIVE ACTIONS

#7. Ensure all potentially hazardous food is kept at ≤41°F or ≥135°F.

Observed sliced cucumbers being held at 52°F in refrigerated sandwich prep cooler. Ambient air & True sandwich prep cooler measured at 48.4°F.

#14. Ensure all food contact surfaces are maintained clean and sanitized.

Observed buildup of pink/black residue along the inside panel of ice machine located in the basement opposite the elevators. Pink/black residue is not in direct contact with the ice.

#23. Eliminate flies from the facility.

Observed 5 fruit flies at the coffee prep station of Peter's coffee.

#29. Ensure all toxic substances/containers are properly identified, stored and used.

Observed unlabeled container of quarts ammonia stored on top of the cart next to stove with hamburgers being made.
#33 Maintain all non-food contact surfaces clean.

- Observed the following:
  1. Accumulation of dust on fan guards inside the walk-in coolers located in the basement.
  2. Buildup of black residue on door gasket of walk-in cooler located in the basement.
  3. Accumulation of dust on fan guard located inside the True refrigerator.
  4. Accumulation of dust on fan guard inside Pepsi beverage cooler.

#35 Ensure all equipment is in good repair.

- Observed ambient air of True sandwich prep cooler measured at 48.4°F. Manager to place maintenance order. Reinspection to check for compliance scheduled for 9/27/2021.