Goldie's West

UCB Routine Inspection - Food

Current Managers
Ryan Adelman Sessler

Inspection Contributors
Muzna Rauf

Inspection Resolvers
-

Notes

Facility was issued a score of 99 (PASS) during a routine inspection conducted on 10/18/2023.

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

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

2. Communicable disease; reporting, restrictions & exclusions
Preventing Contamination by Hands

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

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
Protect from Contamination

8. Time as public health control; procedures and records

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

9. Proper cooling methods

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

10. Proper cooking time and temperature

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

11. Proper reheating procedures for hot holding

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

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
Food From Approved Sources *

15. Food obtained from approved source

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

16. Compliance with shell stock tags, conditions, display

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

17. Compliance with Gulf Oyster Regulations

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

Additional Risk Factors *

18. Compliance with variance, specialized process & HACCP
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

Public Comments: No violations observed at the time of the inspection.
Water at 3-compartment warewash sink measured at 120 degrees F and above.
Water at handwash sinks measured at 100 degrees F and above.
Inspector: Muzna Rauf
Status: Compliant

21 b. Water available

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

22. Sewage and wastewater properly disposed

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

23. No insect, rodent, birds or animals present
No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

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: N/A

27. Food separated and protected

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

28. Washing fruits and vegetables

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

29. Toxic substances properly identified, stored and used
| Public Comments: | Inspector: Muzna Rauf | Status: Compliant |

30. **Food storage; food storage containers identified**

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

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 water condensing and leaking from strip panel onto prepackaged food in the open air horizontal display cooler. No water entered the food packages and adulterated the food. Person in charge removed the packaged food and moved it to a dry area in the display cooler.

Public Comments:
California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair.

Action Plan: General Retail Violation (1 point)

Tags: Valencia's Delight

Inspector: Muzna Rauf
Status: Not Resolved

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

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant
41. Plumbing; fixtures, backflow devices, drainage

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

42. Garbage and refuse properly disposed; facilities maintained

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

44. Premises; personal/cleaning items; vermin proofing

Public Comments:
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
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

<table>
<thead>
<tr>
<th>Public Comments: Facility Score = 99</th>
</tr>
</thead>
<tbody>
<tr>
<td>PASS - 80 to 100</td>
</tr>
<tr>
<td>CONDITIONAL PASS - 75 to 79</td>
</tr>
<tr>
<td>FAIL - &lt; 75 (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