

# Greek Theater (Hearst Greek Theater)

## UCB Routine Inspection - Food

Managers

Eric Colby

Inspection Date

Apr 27, 2023

Inspection Contributors

Muzna Rauf

Reference ID

## Notes

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Facility was issued a score of 91 (PASS) during a routine inspection conducted on 04/27/2023.

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 \*

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### 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: Best Beverage Catering  
Food Safety Manager Certification: Garry Niver  
Expiration Date: 03/13/2026

Chef's Touch  
Food Safety Manager Certification: Steve Orgain  
Expiration Date: 11/16/2022  
Manager not on site at the time of the inspection. Unable to verify if Food Safety Manager Certificate has been renewed.

Inspector: Muzna Rauf  
Status: N/O

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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: Observed the following:  
1) Missing paper towels next to the handwash station at one of the concession stands. Person in charge stocked station with paper towels at the time of the inspection.  
2) Access to handwash sink inside kitchen located at the plaza level blocked by packaged boxes. Person in charge removed the boxes at the time of the inspection.

Action Plan: California Retail Food Code §113953.1. (a) A handwashing facility shall be clean, unobstructed, and accessible at all times for employee use. Correct immediately.

California Retail Food Code §113953.2. Handwashing soap and towels or drying device shall be provided in dispensers. Correct immediately.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Corrected on Site

## 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.

Hot holding temperature:  
1) Tortilla soup - measured at 158.7 degrees F  
2) Beans - measured at 153.4 degrees F

Cold holding temperature  
1) Fruit salad with sliced melon - measured at 41 degrees F

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

Public Comments:

Inspector: Muzna Rauf

Status: N/O

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## 10. Proper cooking time and temperature

Public Comments:

Inspector: Muzna Rauf

Status: N/O

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## 11. Proper reheating procedures for hot holding

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

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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 the following:  
1) Yellow/black discolored cutting board stored on top of the food prep counter. Cutting board is not being actively used to prep food at the time of the inspection.  
2) Deteriorated and yellow discoloration of cutting board stored behind the faucet of the 3-compartment sink inside kitchen on the plaza level.

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

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.

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.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf  
Status: Not Resolved

## Food From Approved Sources \*

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### 15. Food obtained from approved source

Public Comments: No violation 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

## Additional Risk Factors \*

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### 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

Public Comments: Observed warm water measured at 85 degrees F inside the portable cambro handwash station located at the concession stand next to the side entrance. Person in charge had the cambro emptied and refilled with warm water measured at 100 degrees F at the time of the inspection.

Action Plan: California Retail Food Code §114192. All facilities shall have an adequate supply of hot and cold water that is protected, pressurized, potable, and delivered through an approved plumbing system. Correct Immediately.

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.

California Retail Food Code §113953(c). Handwashing facilities shall be equipped to provide warm water under pressure for a minimum of 15 seconds through a mixing valve or combination faucet. If the temperature of water provided to a handwashing sink is not readily adjustable at the faucet, the temperature of the water shall be at least 100 degrees F, but not greater than 108 degrees F. Correct within 24 hours.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Corrected on Site

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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

## General Retail Factors 3 \*

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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: N/O

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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:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments: Observed missing sanitizer test strips in the downstairs kitchen used by Chef's Touch. No test strips being used to check the concentration of the sanitizer solution while it is being made.

Action Plan: California Retail Food Code §114107  
(a) All facilities shall have an adequate means of testing sanitizer concentrations at all times.  
(b) The concentration of the sanitizing solution shall be accurately determined to ensure proper dosage.  
Correct within 48 hours.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

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

Public Comments: Observed deteriorated and yellow discoloration of cutting board stored behind the faucet of the 3-compartment sink inside kitchen on the plaza level. Repair or replace all deteriorated cutting boards.

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 Resolved

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### 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:

Inspector: Muzna Rauf

Status: Compliant

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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 soiled wiping cloth stored on top of the food prep counter inside the kitchen located downstairs.

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 = 91

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