

Greek Theater (Hearst Greek Theater)

UCB Routine Inspection - Food

Managers

Eric Colby

Inspection Date

Jun 16, 2022

Inspection Contributors

Muzna Rauf

Reference ID

Notes

Facility was issued a score of 99 (PASS) during a routine inspection conducted on 06/16/2022.

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.

Private Comments:

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

Private Comments:

Inspector: Muzna Rauf
Status: Compliant

2. Communicable disease; reporting, restrictions & exclusions

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

Private Comments:

Inspector: Muzna Rauf
Status: Compliant

3. No discharge from eyes, nose, and mouth

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

Private Comments:

Inspector: Muzna Rauf
Status: Compliant

4. Proper eating, drinking, or tobacco use

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

Private Comments:

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.
Private Comments:
Inspector: Muzna Rauf
Status: Compliant

6. Adequate hand washing facilities: supplied and accessible

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

8. Time as public health control; procedures and records

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

9. Proper cooling methods

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

10. Proper cooking time and temperature

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

11. Proper reheating procedures for hot holding

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

Protection from Contamination *

12. Returned and re-service of food

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

13. Food in good condition; safe and unadulterated

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

14. Food contact surface; clean and sanitized

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

Food From Approved Sources *

15. Food obtained from approved source

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

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

16. Compliance with shell stock tags, conditions, display

Public Comments:

Private Comments:

Inspector: Muzna Rauf

Status: N/A

17. Compliance with Gulf Oyster Regulations

Public Comments:

Private Comments:

Inspector: Muzna Rauf

Status: N/A

Additional Risk Factors *

18. Compliance with variance, specialized process & HACCP

Public Comments:

Private Comments:

Inspector: Muzna Rauf

Status: N/A

19. Consumer advisory provided for raw/undercooked food

Public Comments:

Private Comments:

Inspector: Muzna Rauf

Status: N/A

20. License health care facilities/public and private schools: prohibited food not offered

Public Comments:

Private 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 sink measured at 100 degrees F and above.

All beverage/snack booths are stocked with paper towels, soap and have portable cambro handwash stations.

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

21 b. Water available

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

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

22. Sewage and wastewater properly disposed

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

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

23. No insect, rodent, birds or animals present

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

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

General Retail Factors 1 *

24. Person in charge present and performs duties

Public Comments:

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

25. Personal cleanliness and hair restraints

Public Comments:

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

26. Approved thawing methods used, frozen food

Public Comments:

Private Comments:

Inspector: Muzna Rauf

Status: N/O

27. Food separated and protected

Public Comments:

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

28. Washing fruits and vegetables

Public Comments:

Private Comments:

Inspector: Muzna Rauf

Status: N/O

29. Toxic substances properly identified, stored and used

Public Comments:

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

30. Food storage; food storage containers identified

Public Comments:

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

31. Consumer self service

Public Comments:

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

32. Food properly labeled and honestly presented

Public Comments:

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

33. Nonfood-contact surfaces clean

Public Comments:

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

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

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

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

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

36. Equipment, utensils and linens: storage and use

Public Comments: Observed one unsecured CO2 tank in the kitchen at the north side of the plaza/terrace area.
Private Comments:
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: Not Resolved

37. Vending machines

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

38. Adequate ventilation and lighting; designated areas, use

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

39. Thermometers provided and accurate

Public Comments:

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

40. Wiping cloths; properly used and stored

Public Comments:

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

41. Plumbing; fixtures, backflow devices, drainage

Public Comments:

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

42. Garbage and refuse properly disposed; facilities maintained

Public Comments:

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments:

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

44. Premises; personal/cleaning items; vermin proofing

Public Comments:

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

45. Floors, walls and ceiling: properly built, maintained and clean

Public Comments:

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

46. No unapproved sleeping quarters

Public Comments:

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

47. Signs posted; last inspection report available

Public Comments:

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

48. Permits available

Public Comments:

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

49. Compliance with Plan review requirements

Public Comments:

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

50. Samples Collection

Public Comments:

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

51. Impoundment/VC&D

Public Comments:

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

52. Permit Suspension

Public Comments:

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

Increased Risk to Public Health *

53. Multiple Major Critical Risk Violations / Increased Risk to Public Health

Public Comments:

Private Comments:

Inspector: Muzna Rauf

Status: Compliant

Inspection Score *

54. Score

Public Comments: Facility Score = 99

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).

Private Comments:

Inspector: Muzna Rauf

Status: Compliant