Haas Pavilion Kitchen and Concessions
( Levy Restaurants | UC Berkeley Athletics )

UCB Routine Inspection - Food

Managers
Shawn Gilpin, Ashley Anton, Joshua Macaluso, Maria Ochoa

Inspection Contributors
Muzna Rauf

Notes

Facility was issued a score of 95 (PASS) during a routine inspection conducted on 11/07/2022.

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. Demonstartion 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 Manager Certification Name: Joshua Macaluso
Expiration Date: 04/28/2026
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
<table>
<thead>
<tr>
<th>Public Comments:</th>
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<tbody>
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8. Time as public health control; procedures and records

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9. Proper cooling methods

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10. Proper cooking time and temperature

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11. Proper reheating procedures for hot holding

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Protection from Contamination *

12. Returned and re-service of food

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13. Food in good condition; safe and unadulterated
14. Food contact surface; clean and sanitized

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

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: 
Inspector:  Muzna Rauf
Status:  N/A

17. Compliance with Gulf Oyster Regulations

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

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: No violations observed at the time of the inspection.
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
Observed the following:

1) Multiple old dry rodents droppings on the floor along side the wall, underneath the kitchen equipment inside concession 1 Rm #197.
2) Multiple old dry rodent droppings on the floor along side the wall inside concession 3 Rm #297.

No evidence of active rodent infestation found. Person in charge instructed to have staff remove all rodent droppings, and to contact their pest management team of possible rodent infestation.

Action Plan: California Retail Food Code §114259.1. The premises of each food facility shall be kept free of vermin. Cockroaches, mice, rats, and similar pests that carry disease are considered to be vermin. If live vermin are observed by the staff, pest abatement must be contacted immediately. Correct immediately.

Tags: Minor Violation (2 points)
Inspector: Muzna Rauf
Status: Not Resolved

General Retail Factors ³ *

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/O

27. Food separated and protected
28. Washing fruits and vegetables

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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

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

Observed the following:
1) Non-functioning heating element to the walk-in freezer located next to kitchen at lower level.
2) Build up of ice around the door gasket of the walk-in freezer located next to the kitchen at lower level. Ice buildup is preventing the door from properly closing.
3) Shrunk door gasket to Pepsi beverage cooler located inside concession 1 Rm #197. Replace all torn or damaged refrigeration gaskets with gaskets that are smooth, cleanable, and that will provide a tight-fitting seal.

36. Equipment, utensils and linens: storage and use

Observed multiple unsecured full CO2 tanks inside concession 1 Rm# 197.

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.
37. Vending machines

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38. Adequate ventilation and lighting; designated areas, use

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39. Thermometers provided and accurate

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40. Wiping cloths; properly used and stored

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41. Plumbing; fixtures, backflow devices, drainage

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42. Garbage and refuse properly disposed; facilities maintained

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43. Toilet facilities: properly constructed, supplied, cleaned
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

Public Comments: Observed the following:
1) Approximately 7 missing ceiling panels inside concession 1, Rm # 197.
2) Multiple old dry rodent droppings on the floor along side the wall inside concession room 1 and 3.

Action Plan: California Retail Food Code §114271. All wall and ceiling surfaces within a facility shall be clean and in good repair, as well as durable, smooth, and non-absorbent at all times. Correct within 1 month.

California Retail Food Code §114268. All floor surfaces within a facility must be smooth, clean, and in good repair at all times. Correct within 1 week.

California Retail Food Code §114266. The food facility is not fully enclosed. All permanent food facilities shall be fully enclosed at all times with permanent floors, walls, and ceiling. Correct within 1 month.

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

46. No unapproved sleeping quarters

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

47. Signs posted; last inspection report available
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 = 95

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