

# Men's Faculty Club ( Men's Faculty Club )

## UCB Routine Inspection - Food

Managers

Not Assigned

Inspection Date

Nov 7, 2022

Inspection Contributors

Muzna Rauf

Reference ID

## Notes

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Facility was issued a score of 90 (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 \*

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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: Food Safety Certification Name: Carl Cheney  
Expiration Date: 07/15/2024

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

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

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## Time & Temperature Relationship 1 \*

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### 7. Proper hot and cold holding temperatures

Public Comments: Observed the following in the sandwich prep coolers located at the entrance of the kitchen:  
1) Portable stainless steel table pans holding sliced tomatoes measured at 56.3 degrees F. As per employee, they were cut and placed over an hour ago to be used for lunch service. Employee instructed to remove the sliced tomatoes and place them in the walk-in cooler for rapid cooling before they are used for service.

Action Plan: California Retail Food Code §113996.(a) Except during preparation, cooking, cooling, transportation to or from a retail food facility for a period of less than 30 minutes, or when time is used as the public health control as specified under Section 114000, or as otherwise provided in this section, potentially hazardous food shall be maintained at or above 135°F, or at or below 41°F.

California Retail Food Code § 114002.(c) Potentially hazardous food shall be cooled within four hours to 41°F or less if prepared from ingredients at ambient temperature, such as reconstituted foods and canned tuna.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Not Resolved

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## 8. Time as public health control; procedures and records

Public Comments:

Inspector: Muzna Rauf

Status: N/O

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## 9. Proper cooling methods

Public Comments:

Inspector: Muzna Rauf

Status: N/O

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## 10. Proper cooking time and temperature

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

Inspector: Muzna Rauf

Status: Compliant

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## 11. Proper reheating procedures for hot holding

Public Comments:

Inspector: Muzna Rauf

Status: N/O

## 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

### 13. Food in good condition; safe and unadulterated

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

Inspector: Muzna Rauf

Status: Compliant

### 14. Food contact surface; clean and sanitized

Public Comments: Observed the following:

- 1) Build up of black residue along inside panel of both ice machines. Black residue is not in direct contact with the ice. Person in charge instructed to have staff properly clean and sanitize the inside of the ice machine at least every 2 weeks.
- 2) Two tongs with old food encrusted debris hanging from dirty door handle of the stove oven. Tongs are not being actively used. Person in charge instructed to have staff place all tongs used for food prep and cooking in clean containers.
- 3) Slightly deteriorated and yellow/black discolored cutting board at the sandwich prep cooler. Person in charge instructed to have staff properly clean and sanitize all cutting boards at the end of each shift.

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

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. Correct Immediately.

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: Major Violation (4 points)

Inspector: Muzna Rauf

Status: Not Resolved

## 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:

Inspector: Muzna Rauf

Status: N/A

## 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: 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.

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

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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

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## General Retail Factors 4 \*

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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:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments: Observed slightly deteriorated and black/yellow discolored cutting board at the food prep counter.

Action Plan: 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.

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: Observed handles of scooping utensils submerged in bulk food containers (bread crumbs, cake flour) that require further processing.

Action Plan: California Retail Food Code §114119. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in the following manner:  
(a) Except as specified under subdivision (b), in the food with their handles above the top of the food and the container.  
(b) In food that is not potentially hazardous, with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

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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: Observed build of grease and dust on the hood surface, hood filters, and the nozzles of the fire suppression lines above the stove top.

Action Plan: California Retail Food Code §114149.2.  
(a) Every hood shall be installed to provide for thorough cleaning of all interior and exterior surfaces, including, but not limited to, the hood, filters, piping, lights, troughs, hangers, flanges, and exhaust ducts.  
(b) Exhaust ventilation hood systems in food preparation and warewashing areas, including components such as hoods, fans, guards, and ducting, shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-use articles.  
Correct within 2 weeks.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

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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 two soiled wiping cloths stored on top of the food prep counter.

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

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### 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 = 90

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