**FOOD FACILITY INSPECTION REPORT**

**MEN'S FACULTY CLUB**

**UNIVERSITY OF CALIFORNIA, MINOR LN**

- **Type of Inspection:** ROUTINE
- **Date:** 12/3/2021
- **Time In:**
- **Time Out:**

**IN = In compliance  N/O = Not observed  N/A = Not applicable  COS = Corrected on-site  MAJ = Major violation  OUT = Out of compliance**

### DEMONSTRATION OF KNOWLEDGE

- Food safety certification
  - **Food Safety Certification Name:** CARL CHENEY
  - **Expiration Date:** 7/15/2024

### EMPLOYEE HEALTH & HYGIENIC PRACTICES

- 1. Communicable disease: reporting, restrictions & exclusions
- 2. No discharge from eyes, nose & mouth
- 3. Proper eating, tasting, drinking or tobacco use
- 4. Proper hand washing facilities supplied & accessible
- 5. Hands clean & properly washed, gloves properly used
- 6. Adequate hand washing facilities supplied & accessible
- 7. Proper hot & cold holding temperatures
- 8. Time as a public health control; procedures & records
- 9. Proper cooling methods
- 10. Proper cooling time & temperatures
- 11. Proper reheating procedures for hot holding

### PREVENTING CONTAMINATION BY HANDS

- 12. Returned & reserve of food
- 13. Food in good condition, safe & unadulterated
- 14. Food contact surfaces: clean & sanitized

### PROTECTION FROM CONTAMINATION

- 15. Food obtained from approved sources
- 16. Compliance with shell stock tags, condition & display
- 17. Compliance with Gulf Oyster Regulations

### FOOD FROM APPROVED SOURCES

- 18. Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan

### CONFORMITY WITH APPROVED PROCEDURES

- 19. Consumer advisory provided for raw/undercooked foods

### HIGHLY SUSCEPTIBLE POPULATIONS

- 20. Licensed health care facilities/public & private schools; prohibited foods not offered

### HOT WATER/COLD WATER

- 21. Hot & cold water available: 120°F (hot) & 100°F (cold)

### LIQUID WASTE DISPOSAL

- 22. Sewage & wastewater properly disposed

### VERMIN

- 23. No rodents, insects, birds or animals

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See reverse side for the code sections and general requirements that correspond to each violation listed above.
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MENS FACULTY CLUB

TEMPERATURE CONTROL

<table>
<thead>
<tr>
<th>Type of Food</th>
<th>Temp. (°F)</th>
<th>Violation (P)</th>
<th>Process/Holding Location</th>
<th>Food Discarded (amount)</th>
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<tbody>
<tr>
<td>FOOD TEMPS OK</td>
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OBSERVATIONS & CORRECTIVE ACTIONS

#14. Maintain all food contact surfaces properly cleaned and sanitized.

Observed buildup of black residue along inside panel of both ice machines. Black residue is not in direct contact with the ice.

#23. Ensure food facility is free of rodents/insects/birds/animals.

Observed approximated 2 adult dead American cockroaches, and 4 nymph dead cockroaches on glue traps on the floor underneath shelving located in the dry storage room. No evidence of live cockroach infestation observed. Chef instructed to have the glue traps with dead cockroaches removed from facility.

#33. Maintain all non-food contact surfaces clean at all times.

Observed accumulation of dust on faguard located inside the walk-in cooler.

#35. Maintain all equipment in good repair.

Observed torn door gaskets to Trautsen cooler.
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OBSERVATIONS & CORRECTIVE ACTIONS

#38 Ensure all hood surfaces are properly cleaned.
Observed accumulation of dust and grease on hood surfaces & fire suppression lines above the stove top.

#40 Ensure all soiled wiping cloths are stored inside buckets with appropriate concentration of sanitizer.
Observed 2 soiled wiping cloths stored on top of food prep counters.

#43 Ensure all toilet paper is inside permanently installed dispensers.
Observed toilet paper stored on top of the dispenser inside toilet stall of the men's restroom.

Maintain toilet facilities clean at all times.
Observed dirty toilet paper on the floor of the toilet stall of the women's restroom.