RareTea Berkeley (2440 Bancroft Way)

UCB Routine Inspection - Food

Managers          Inspection Date
Not Assigned       Jul 7, 2022

Inspection Contributors
Muzna Rauf

Reference ID

Notes

Facility was issued a score of 94 (PASS) during a routine inspection conducted on 07/07/2022.

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. 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: Observed the following:
1) Missing food safety manager certificate on site.
2) One employee with food handler card that expired in 2021.

Action Plan: California Retail Food Code §113948. All employees that prepare, handle, or serve non-packaged potentially hazardous foods shall have passed an approved safety certification program. Correct within 30 days.

California Retail Food Code §113947.1 (a) Food facilities that prepare, handle, or serve nonprepackaged potentially hazardous food, except temporary food facilities, shall have an owner or employee who has successfully passed an approved and accredited food safety certification examination as specified in Sections 113947.2 and 113947.3. There shall be at least one food safety certified owner or employee at each food facility. No certified person at a food facility may serve at any other food facility as the person required to be certified pursuant to this subdivision. The certified owner or employee need not be present at the food facility during all hours of operation.

California Retail Food Code §113947.1(g) The food safety certificate issued pursuant to Section 113947.3 shall be retained on file at the food facility at all times, and shall be made available for inspection by the enforcement officer. Correct within 60 days.

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

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

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>No violations observed at the time of the inspection.</th>
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</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>Compliant</td>
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</tbody>
</table>

#### 6. Adequate hand washing facilities: supplied and accessible

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<thead>
<tr>
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</thead>
<tbody>
<tr>
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</tbody>
</table>

### Time & Temperature Relationship *

#### 7. Proper hot and cold holding temperatures

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>No violations observed at the time of the inspection.</th>
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</thead>
<tbody>
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#### 8. Time as public health control; procedures and records

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</table>

#### 9. Proper cooling methods

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<th>Public Comments:</th>
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<tbody>
<tr>
<td>Inspector:</td>
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<td>Status:</td>
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</table>

#### 10. Proper cooking time and temperature
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<tr>
<th>Public Comments:</th>
<th>Inspector:</th>
<th>Status:</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Muzna Rauf</td>
<td>N/O</td>
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</tbody>
</table>

11. Proper reheating procedures for hot holding

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Inspector:</th>
<th>Status:</th>
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<tbody>
<tr>
<td></td>
<td>Muzna Rauf</td>
<td>N/O</td>
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</tbody>
</table>

**Protection from Contamination**  

12. Returned and re-service of food

<table>
<thead>
<tr>
<th>Public Comments:</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Muzna Rauf</td>
<td>Compliant</td>
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</table>

13. Food in good condition; safe and unadulterated

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<tr>
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<td>Muzna Rauf</td>
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</table>

14. Food contact surface; clean and sanitized
Observed buildup of black residue along the inside panel of the ice machine. Black residue is not in direct contact with the ice.

Public Comments: 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.
Correct Immediately.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf
Status: Not Resolved

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

17. Compliance with Gulf Oyster Regulations

Public Comments: N/A
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. 
Water at 3-compartment warewash sink measured at 120 degrees F and above. 
Water at handwash sinks 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

22. Sewage and wastewater properly disposed
<table>
<thead>
<tr>
<th>Section Description</th>
<th>Public Comments</th>
<th>Inspector</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>23. No insect, rodent, birds or animals present</td>
<td>No violations observed at the time of the inspection.</td>
<td>Muzna Rauf</td>
<td>Compliant</td>
</tr>
<tr>
<td>24. Person in charge present and performs duties</td>
<td></td>
<td>MuznaRauf</td>
<td>Compliant</td>
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<tr>
<td>25. Personal cleanliness and hair restraints</td>
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<td>Muzna Rauf</td>
<td>Compliant</td>
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<tr>
<td>26. Approved thawing methods used, frozen food</td>
<td></td>
<td>Muzna Rauf</td>
<td>N/O</td>
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<td>27. Food separated and protected</td>
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<td>Muzna Rauf</td>
<td>Compliant</td>
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<tr>
<td>28. Washing fruits and vegetables</td>
<td></td>
<td>Muzna Rauf</td>
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</tbody>
</table>
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

Public Comments: Observed dirty fan guard inside True refrigerator.
Action Plan: California Retail Food Code §114115(c). Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Correct within 1 week.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

34. Warewash facilities: installed, maintained, used; test equipment
35. Equipment/utensils approved; installed; good repair; capacity

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

36. Equipment, utensils and linens: storage and use

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

37. Vending machines

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

38. Adequate ventilation and lighting; designated areas, use

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

39. Thermometers provided and accurate

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

40. Wiping cloths; properly used and stored
41. Plumbing; fixtures, backflow devices, drainage

42. Garbage and refuse properly disposed; facilities maintained

43. Toilet facilities: properly constructed, supplied, cleaned

44. Premises; personal/cleaning items; vermin proofing

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

46. No unapproved sleeping quarters
47. Signs posted; last inspection report available

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

48. Permits available

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

49. Compliance with Plan review requirements

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

50. Samples Collection

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

51. Impoundment/VC&D

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

52. Permit Suspension

Public Comments:
Inspector: Muzna Rauf
Status: Compliant
Increased Risk to Public Health *

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

Inspection Score *

54. Score

Public Comments: Facility Score = 94

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