Rice & Bones (Wurster Hall)

UCB Routine Inspection - Food

Managers
Not Assigned

Inspection Contributors
Muzna Rauf

Reference ID

Notes

Facility was issued a score of 92 (PASS) during a routine inspection conducted on 04/10/2023.

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

— 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: Food Safety Manager Certification Name: Li Xiang Zhang
Expiration Date: 01/17/2027
Inspector: Muzna Rauf
Status: Compliant

2. Communicable disease; reporting, restrictions & exclusions
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
8. Time as public health control; procedures and records

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

9. Proper cooling methods

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

10. Proper cooking time and temperature

Public Comments:  
Inspector: Muzna Rauf  
Status: Compliant

11. Proper reheating procedures for hot holding

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

12. Returned and re-service of food

Public Comments:  
Inspector: Muzna Rauf  
Status: Compliant

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

Public Comments: Observed the following:
1) Deteriorated and yellow/black discolored cutting board surface at the sandwich prep cooler. Cutting board is being actively used to cut vegetables. Person in charge instructed to have the cutting board properly cleaned and sanitized before any food prep occurs. Repair or replace the cutting board if it cannot be properly cleaned and sanitized.
2) Deteriorated and yellow/black discoloration of cutting board stored in rack with clean cutting boards.
3) Deteriorated and heavy yellow/black discoloration of cutting board being used as shelving to store food inside the reach in refrigerator.

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

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.

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
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
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

No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

22. Sewage and wastewater properly disposed

No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

23. No insect, rodent, birds or animals present

No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

General Retail Factors 4 *

24. Person in charge present and performs duties

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

28. Washing fruits and vegetables

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

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
32. Food properly labeled and honestly presented

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

33. Nonfood-contact surfaces clean

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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

Public Comments: Observed multiple deteriorated and yellow/black discolored cutting boards inside the kitchen.
Action Plan: California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair. Equipment must be repaired and in use or removed from the facility. Correct within 2 weeks.
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. Correct within 1 week.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

36. Equipment, utensils and linens: storage and use
### 37. Vending machines

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

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### 38. Adequate ventilation and lighting; designated areas, use

**Public Comments:** Observed non-operational light under the hood located in the rear of the facility.  
**Action Plan:** California Retail Food Code §114252. In every room and area in which any food is prepared, manufactured, processed, or prepackaged, or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided. Correct within 1 week.  
**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 soiled wiping cloth stored on top of the food prep surface.  
**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
41. Plumbing; fixtures, backflow devices, drainage

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

42. Garbage and refuse properly disposed; facilities maintained

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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: Observed 4 inch by 2 inch hole in the ceiling located next to the fire sprinkler and above the warewashing area.
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.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

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

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48. Permits available

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49. Compliance with Plan review requirements

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50. Samples Collection

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51. Impoundment/VC&D

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52. Permit Suspension
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 = 92

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