Rice & Bones (Wurster Hall)

UCB Routine Inspection - Food

Managers
Not Assigned

Inspection Contributors
Muzna Rauf

Reference ID

Notes

Facility was issued a score of 95 (PASS) during a routine inspection conducted on 11/17/2022.

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: 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: Observed non-functional soap dispenser at handwash sink located adjacent to the cash register area. Person in charge was able to fix the dispenser at the time of the inspection.
Action Plan: California Retail Food Code §113953.2. A handwashing facility shall be provided with the following in dispensers at, or adjacent to, each handwashing facility:
(a) Handwashing cleanser.
(b) Sanitary single-use towels or a heated-air hand drying device.

Ensure all dispensers are in working condition.
Tags: Minor Violation (2 points)
Inspector: Muzna Rauf
Status: Corrected on Site
Time & Temperature Relationship *

7. Proper hot and cold holding temperatures
Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

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

11. Proper reheating procedures for hot holding
Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

Protection from Contamination *

12. Returned and re-service of food
<table>
<thead>
<tr>
<th>List Number</th>
<th>Description</th>
<th>Public Comments</th>
<th>Inspector</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>13.</td>
<td>Food in good condition; safe and unadulterated</td>
<td>No violations observed at the time of the inspection.</td>
<td>Muzna Rauf</td>
<td>Compliant</td>
</tr>
<tr>
<td>14.</td>
<td>Food contact surface; clean and sanitized</td>
<td>No violations observed at the time of the inspection.</td>
<td>Muzna Rauf</td>
<td>Compliant</td>
</tr>
<tr>
<td><strong>Food From Approved Sources</strong></td>
<td>15. Food obtained from approved source</td>
<td>No violations observed at the time of the inspection.</td>
<td>Muzna Rauf</td>
<td>Compliant</td>
</tr>
<tr>
<td>16.</td>
<td>Compliance with shell stock tags, conditions, display</td>
<td></td>
<td>Muzna Rauf</td>
<td>N/A</td>
</tr>
<tr>
<td>17.</td>
<td>Compliance with Gulf Oyster Regulations</td>
<td></td>
<td>Muzna Rauf</td>
<td>N/A</td>
</tr>
</tbody>
</table>

**Additional Risk Factors**
18. Compliance with variance, specialized process & HACCP

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

19. Consumer advisory provided for raw/undercooked food

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

20. License health care facilities/public and private schools: prohibited food not offered

Public Comments: Muzna Rauf
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

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

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

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

28. Washing fruits and vegetables

Public Comments:
Inspector: Muzna Rauf
Status: N/O
<table>
<thead>
<tr>
<th>29. Toxic substances properly identified, stored and used</th>
</tr>
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<tr>
<td><strong>Public Comments:</strong></td>
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<td>Inspector: Muzna Rauf</td>
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<td>Status: Compliant</td>
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<tr>
<th>30. Food storage; food storage containers identified</th>
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<tr>
<th>31. Consumer self service</th>
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<tr>
<th>32. Food properly labeled and honestly presented</th>
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<thead>
<tr>
<th>33. Nonfood-contact surfaces clean</th>
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<thead>
<tr>
<th>34. Warewash facilities: installed, maintained, used; test equipment</th>
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<tr>
<th>35. Equipment/utensils approved; installed; good repair; capacity</th>
</tr>
</thead>
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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: Observed missing light bulb inside reach in 3-door Utility refrigerator.
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 to produce the following light intensity, while the area is in use:
(a) At least 10 foot candles for the following:
(1) Inside equipment, such as reach-in or under-the-counter refrigerators.

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

39. Thermometers provided and accurate

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

40. Wiping cloths; properly used and stored
Public Comments: Observed two soiled wiping cloths stored on top of the cutting board at the sandwich prep cooler. Employee removed the wiping cloths at the time of the inspection.

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: Corrected on Site

41. Plumbing; fixtures, backflow devices, drainage

Public Comments: Observed missing air gap between drain pipe and flood rim level of the floor drain located under the 3-compartment warewash sink.

Action Plan: California Retail Food Code §114192(a). All steam tables, ice machines and bins, food preparation sinks, warewashing sinks, display cases, walk-in refrigeration units, and other similar equipment that discharge liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.

California Retail Food Code §114193.1. All indirect plumbing fixtures within a facility shall be separated from the flood rim level of the floor drain by an air gap of at least twice the pipe diameter, but not less than one inch, to prevent back siphonage.

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

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:
Inspector: Muzna Rauf
Status: Compliant

46. No unapproved sleeping quarters

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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
Increased Risk to Public Health

51. Impoundment/VC&D

52. Permit Suspension

Increased Risk to Public Health *

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

Inspection Score *

54. Score

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Facility Score = 95</th>
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<td>Muzna Rauf</td>
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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           |