Royal Grounds (Manville Housing Unit)

UCB Routine Inspection - Food

Managers
Not Assigned

Inspection Contributors
Muzna Rauf

Reference ID

Notes

Facility was issued a score of 94 (PASS) during a routine inspection conducted on 02/02/2023.

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 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 Certification Name: Michael Ung
Expiration Date: 09/27/2026
Inspector: Muzna Rauf
Status: Compliant

2. Communicable disease; reporting, restrictions & exclusions
Preventing Contamination by Hands

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

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 access to handwash sink blocked by trash can and bottles of syrup. Food employee cleared access to handwash sink at the time of the inspection.
Action Plan: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing, food preparation and the washing of utensils and equipment. (113953, 113953.1, 114067(1))
Tags: Minor Violation (2 points)
Inspector: Muzna Rauf
Status: Corrected on Site
**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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<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
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<td>Status:</td>
<td>Compliant</td>
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8. Time as public health control; procedures and records

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9. Proper cooling methods

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<td>Inspector:</td>
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10. Proper cooking time and temperature

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<th>Public Comments:</th>
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<td>Inspector:</td>
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<td>Status:</td>
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11. Proper reheating procedures for hot holding

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<td>Status:</td>
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**Protection from Contamination** *

12. Returned and re-service of food
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: | No violations observed at the time of the inspection. |
| Inspector:       | Muzna Rauf                                           |
| Status:          | Compliant                                            |

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 *

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

22. Sewage and wastewater properly disposed
23. No insect, rodent, birds or animals present

Public Comments: 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

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

25. Personal cleanliness and hair restraints

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

26. Approved thawing methods used, frozen food

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

27. Food separated and protected
Observed a bag of onions inside an open cardboard box that is stored on top of electrical equipment adjacent to storage supplies in the rear of the facility. Operator instructed to move the onions in the back food storage room.

Action Plan: California Retail Food Code §113986. All food shall remain covered and protected from contamination at all times. Correct immediately.

California Retail Food Code §114047 (b) Except as specified in subdivisions (c), (d), and (e), food shall be protected from contamination by storing the food in a clean, dry location, where it is not exposed to splash, dust, vermin, or other forms of contamination or adulteration, and at least six inches above the floor.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf
Status: Not Resolved

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

Public Comments: 
Inspector: Muzna Rauf
Status: Compliant

32. Food properly labeled and honestly presented
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 the following:
1) Torn door gasket to True sandwich prep cooler.
2) Torn door gasket to Beverage Air refrigerator.
3) Missing front panel in front of the condenser unit of the Beverage Air refrigerator.

Action Plan: California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair.

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

36. Equipment, utensils and linens: storage and use

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

37. Vending machines
38. Adequate ventilation and lighting; designated areas, use

Status: Compliant

39. Thermometers provided and accurate

Status: Compliant

40. Wiping cloths; properly used and stored

Status: Compliant

41. Plumbing; fixtures, backflow devices, drainage

Status: Compliant

42. Garbage and refuse properly disposed; facilities maintained

Status: Compliant

43. Toilet facilities: properly constructed, supplied, cleaned
Public Comments: Observed 2 rolls of toilet paper stored on top of the side handle bar adjacent to the toilet inside the pubic restroom.

Action Plan: California Retail Food Code §114250. Clean toilet rooms in good repair shall be provided and conveniently located and accessible for use by employees during all hours of operation. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Correct immediately.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

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 heavy accumulation of dust on the exposed pipes located on the ceiling surface.

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.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

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
Increased Risk to Public Health

49. Compliance with Plan review requirements

50. Samples Collection

51. Impoundment/VC&D

52. Permit Suspension

Increased Risk to Public Health *

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