University of California, Berkeley
Office of Environment, Health & Safety
(510) 642-3073
2199 Addison, Room 317, University Hall
Berkeley, CA 94720-1150
www.ehs.berkeley.edu

FOOD FACILITY INSPECTION REPORT

Date: 10/30/19
Time In:
Time Out:

Facility Name: RSF Pro Shop   Address: Rec Sports Facility

Permit #:   Exp. Date: Permit Holder: Cal Dining   Type of Inspection: Routine

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

		COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE				
IN N/O	1. Food safety certification			
Food Safety Certification Name: N/A	*Expiration Date:*			
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
IN	2. Communicable disease: reporting, restrictions & exclusions			
IN N/O	3. No discharge from eyes, nose & mouth			
IN N/O	4. Proper eating, tasting, drinking or tobacco use			
PREVENTING CONTAMINATION BY HANDS				
IN N/O	5. Hands clean & properly washed; gloves properly used			
IN	6. Adequate hand washing facilities supplied & accessible			
TIME & TEMPERATURE RELATIONSHIPS				
IN N/O N/A	7. Proper hot and cold holding temperatures			
IN N/O N/A	8. Time as a public health control: procedures & records			
IN N/O N/A	9. Proper cooling methods			
IN N/O N/A	10. Proper cooking time & temperatures			
IN N/O N/A	11. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION				
IN N/O N/A	12. Returned & reservice of food			
IN	13. Food in good condition, safe & unadulterated			
IN N/O N/A	14. Food contact surfaces: clean & sanitized			
sanitizer type:				
☐ chlorine ☐ quaternary ammonium ☐ hot water ☐ other:				
sanitizer concentration (ppm): No to 101 *location:* 3 comp				
FOOD FROM APPROVED SOURCES				
IN	15. Food obtained from approved sources			
IN N/O N/A	16. Compliance with shell stock tags, condition & display			
IN N/O N/A	17. Compliance with Gulf Oyster Regulations			
CONFORMANCE WITH APPROVED PROCEDURES				
IN N/A	18. Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan			
CONSUMER ADVISORY				
IN N/O N/A	19. Consumer advisory provided for raw/ undercooked foods			
HIGHLY SUSCEPTIBLE POPULATIONS				
IN N/A	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
HOT WATER/ COLD WATER				
IN	21. Hot & cold water available: <70 cold temp. (°F) >120 hot temp. (°F)			
LIQUID WASTE DISPOSAL				
IN	22. Sewage & wastewater properly disposed			
VERMIN				
IN	23. No rodents, insects, birds or animals			

		OUT
SUPERVISION		
24. Person in charge present & performs duties		
PERSONAL CLEANLINESS		
25. Personal cleanliness & hair restraints		
GENERAL FOOD SAFETY REQUIREMENTS		
26. Approved thawing methods used, frozen food		
27. Food separated & protected		
28. Fruits & vegetables washed		
29. Toxic substances properly identified, stored & used		
FOOD STORAGE/ SERVICE/ DISPLAY		
30. Food storage containers identified		✓
31. Consumer self-service		
32. Food properly labeled & honestly presented		
EQUIPMENT/ UTENSILS/ LINENS		
33. Nonfood-contact surfaces clean		
34. Warewashing facilities: installed, maintained & used; test strips		
35. Equipment & utensils: approved, installed & clean; good repair; capacity		
36. Equipment, utensils & linens: properly used & stored		
37. Vending machines		
38. Adequate ventilation & lighting; designated areas, use		
39. Thermometers: provided & accurate		
40. Wiping cloths: properly used & stored		
PHYSICAL FACILITIES		
41. Plumbing: proper backflow devices; leaks		
42. Garbage & refuse: properly disposed; facilities maintained		
43. Toilet facilities: properly constructed, supplied & cleaned		
44. Premises; personal/ cleaning items; vermin-proofing		
PERMANENT FOOD FACILITIES		
45. Floors, walls & ceilings: built, maintained & cleaned		
46. No unapproved private homes/ living or sleeping quarters		
SIGNS/ REQUIREMENTS		
47. Signs posted; last inspection report available		
COMPLIANCE & ENFORCEMENT		
48. Plan review		
49. Permits available		
50. Impoundment		
51. Permit suspension		

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

Received by (print):   Received by (signature):   Title:

Specialist (print): Patrick Kaulbul   Specialist (signature):   Phone:

Provide paper towels in the storage room at hand sink.

REINSPECTION DATE

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