

# Simply Bowl ( 2156 University Ave )

## UCB Routine Inspection - Food

Managers

Not Assigned

Inspection Date

Jan 19, 2023

Inspection Contributors

Muzna Rauf

Reference ID

## Notes

Facility was issued a score of 91 (PASS) during a routine inspection conducted on 01/19/2023.

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.

Re-inspection to check for compliance of violations #23, #33, #44, and #45 scheduled for 2/16/23 or after.

— Muzna Rauf

## Employee Health, Hygiene, & Knowledge \*

### 1a. Demonstartion 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: Kenny Kwong  
Expiration Date: 01/15/2025

Inspector: Muzna Rauf

Status: Compliant

## 2. Communicable disease; reporting, restrictions & exclusions

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

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## 3. No discharge from eyes, nose, and mouth

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

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## 4. Proper eating, drinking, or tobacco use

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

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## Preventing Contamination by Hands \*

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### 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

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

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

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## Time & Temperature Relationship \*

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### 7. Proper hot and cold holding temperatures

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

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## 8. Time as public health control; procedures and records

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

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## 9. Proper cooling methods

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

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## 10. Proper cooking time and temperature

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

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## 11. Proper reheating procedures for hot holding

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

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## Protection from Contamination \*

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## 12. Returned and re-service of food

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

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## 13. Food in good condition; safe and unadulterated

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

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#### 14. Food contact surface; clean and sanitized

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

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### Food From Approved Sources \*

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#### 15. Food obtained from approved source

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

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#### 16. Compliance with shell stock tags, conditions, display

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

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#### 17. Compliance with Gulf Oyster Regulations

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

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### Additional Risk Factors 1 \*

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#### 18. Compliance with variance, specialized process & HACCP

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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## 19. Consumer advisory provided for raw/undercooked food

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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## 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

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## 21 b. Water available

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

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## 22. Sewage and wastewater properly disposed

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

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## 23. No insect, rodent, birds or animals present

Public Comments: Observed the following:

- 1) Multiple old dry rodent droppings on the floor underneath shelving holding sealed dry food items.
- 2) Multiple old rodent droppings on the floor next to the back entrance of the facility.
- 3) Multiple dry old rodent droppings on top surface of the warewashing machine.

No evidence of active infestation observed at the time of the inspection. As per owner, he has a pest control company that is coming in every 2 to 4 weeks. As per pest control company, the entire building complex is infested with rodents.

EHS reached out to Real Estate and Campus Pest Management to coordinate a building-wide pest inspection to ensure that all points of entry into the building are secured, and that any other tenant spaces are inspected and treated for rodent activity.

Action Plan: California Retail Food Code §114259.1. The premises of each food facility shall be kept free of vermin. Cockroaches, mice, rats, and similar pests that carry disease are considered to be vermin. If live vermin are observed by the staff, pest abatement must be contacted immediately. Correct immediately.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Not Resolved

## General Retail Factors 7 \*

### 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

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## 27. Food separated and protected

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 28. Washing fruits and vegetables

Public Comments:

Inspector: Muzna Rauf

Status: N/O

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## 29. Toxic substances properly identified, stored and used

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 30. Food storage; food storage containers identified

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 31. Consumer self service

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 32. Food properly labeled and honestly presented

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 33. Nonfood-contact surfaces clean

Public Comments: Observed the following:  
1) Dirty door gaskets to refrigerated sandwich prep tables.  
2) Multiple dry old rodent droppings on top surface of the warewashing machine.

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 immediately.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments: Observed torn door gaskets to the refrigerated sandwich prep table.

Action Plan: California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair.  
Replace all torn or damaged refrigeration gaskets with gaskets that are smooth, cleanable, and that will provide a tight-fitting seal.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

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### 36. Equipment, utensils and linens: storage and use



Public Comments: Observed saucer plate and plastic cups being used as dispensing utensils inside bulk storage containers holding corn starch, and rice. Plastic cups are submerged inside the corn starch.

Action Plan: California Retail Food Code §114119. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in the following manner:  
(a) Except as specified under subdivision (b), in the food with their handles above the top of the food and the container.  
(b) In food that is not potentially hazardous, with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon.

California Retail Food Code §114367.1.  
(10) Requirements pertaining to the characteristics, construction, and multiuse of food-contact and nonfood-contact surfaces, as specified in Sections 114130.3 and 114130.4, provided that food contact surfaces are smooth, easily cleanable, and in good repair.

Ensure approved scooping utensils are being used in bulk food storage containers. Correct immediately.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

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### 37. Vending machines

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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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 two soiled wiping cloths stored on top of the cutting board at the refrigerated sandwich prep table.

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. Correct immediately.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

#### 41. Plumbing; fixtures, backflow devices, drainage

Public Comments: Observed no back flow device installed at mop sink located in the rear of the facility.

Action Plan: California Retail Food Code §114190. All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair.

California Retail Food Code §114192(c). All potable water outlets that can be potentially contaminated by backflow or back siphonage must be protected by a backflow or back siphonage protection device at all times.

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:	<p>Observed the following:</p> <ol style="list-style-type: none"> <li>1) Opening of greater than 1/4 inch underneath back door of the facility.</li> <li>2) Three missing ceiling panels above the walk-in cooler.</li> <li>3) Multiple openings greater than 1/4 inch along ceiling panels above the kitchen.</li> <li>4) Approximately 4 inch by 4 inch opening in ceiling through which metal post is passing through located in hallway going to the restroom.</li> </ol>
Action Plan:	<p>California Retail Food Code §114259. A food facility shall at all times be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects.</p> <p>California Retail Food Code §114259.1. The premises of each food facility shall be kept free of vermin.</p> <p>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.</p> <p>California Retail Food Code §114268. All floor surfaces within a facility must be smooth, clean, and in good repair at all times.</p> <p>Close all openings in the ceiling, walls, and underneath doorways to prevent the entry of vermin.</p>
Tags:	General Retail Violation (1 point)
Inspector:	Muzna Rauf
Status:	Not Resolved

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

Public Comments:	<p>Observed the following:</p> <ol style="list-style-type: none"> <li>1) Multiple old dry rodent droppings on the floor underneath shelving holding sealed dry food items.</li> <li>2) Multiple old rodent droppings on the floor next to the back entrance of the facility.</li> </ol>
Action Plan:	California Retail Food Code §114268. All floor surfaces within a facility must be smooth, clean, and in good repair at all times. Correct immediately.
Tags:	General Retail Violation (1 point)
Inspector:	Muzna Rauf
Status:	Not Resolved

#### 46. No unapproved sleeping quarters

Public Comments:	
Inspector:	Muzna Rauf
Status:	Compliant

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## 47. Signs posted; last inspection report available

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 48. Permits available

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 49. Compliance with Plan review requirements

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 50. Samples Collection

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 51. Impoundment/VC&D

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 52. Permit Suspension

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

## Increased Risk to Public Health \*

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

## Inspection Score \*

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### 54. Score

Public Comments: Facility Score = 91

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