

Simpson Center (California Memorial Stadium)

UCB Routine Inspection - Food

Managers	Inspection Date	Status
Robert Lopez, Jaime Nodal, Marco Buendia	Mar 7, 2022	Sent To RP
Inspection Contributors	Report Sent Date	Done Date
Muzna Rauf	Mar 9, 2022	
Reference ID		

Notes

Facility was issued a score of 91 (PASS) during a routine inspection conducted on 03/07/2022.

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 Certification Name: Jaime Nodal
Expiration Date: 01/18/2025
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

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 1 *

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 the following:
1) Empty paper towel dispenser next to handwash sink inside the 264B Dishwashing room.
2) Access to handwash sink blocked by multiple boxes.

Action Plan: California Retail Food Code §113953.1(a). A handwashing facility shall be clean, unobstructed, and accessible at all times for employee use.

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.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf
Status: Not Resolved

Incident Attachments:

Images:



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:

Inspector: Muzna Rauf

Status: N/O

Protection from Contamination 1 *

12. Returned and re-service of food

Public Comments:

Inspector: Muzna Rauf

Status: N/O

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: Observed two cutting boards with deteriorated and yellow/black discolored surfaces being actively used at the food preparation station. Person in charge instructed to have all cutting board surfaces properly cleaned and sanitized daily especially when changing from raw food of animal origin to ready to eat food, between species of raw food of animal origin, between unwashed produce and potentially hazardous food.

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

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. Correct Immediately.

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.

Correct immediately.

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

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

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

General Retail Factors 3 *

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

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

33. Nonfood-contact surfaces clean

Public Comments: Observed the following:
1) Heavy accumulation of grease, and old burnt food debris on the drip pans under the gas burners of the Jade stove.
2) Accumulation of soda residue around the dispensing nozzles of the Pepsi beverage 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.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

Incident Attachments:

Images:



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) Non-functioning light fixture inside the walk-in cooler. As per employees, the light switch began to smoke after the light bulb was replaced. CORRECT IMMEDIATELY.
2) Two cutting boards with deteriorated and yellow/black discolored surfaces being actively used at the food preparation station. Repair or replace all deteriorated and discolored cutting boards.

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

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.

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

Public Comments:

Inspector: Muzna Rauf

Status: N/A

38. Adequate ventilation and lighting; designated areas, use

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

39. Thermometers provided and accurate

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

40. Wiping cloths; properly used and stored

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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: Observed toilet paper stored on top of the stainless steel straight mount grab bar next to the toilet bowl inside the employee 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.

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:

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

51. Impoundment/VC&D

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

52. Permit Suspension

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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 = 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