Simpson Center (California Memorial Stadium)

UCB Routine Inspection - Food

Managers
Jaime Nodal, Robert Lopez, Marco Buendia

Inspection Date
Aug 8, 2022

Inspection Contributors
Muzna Rauf

Notes

Facility was issued a score of 96 (PASS) during a routine inspection conducted on 08/08/2022.

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: Jaime Nodal  
Expiration Date: 01/18/2025
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

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

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 *

12. Returned and re-service of food

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

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
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 4 *
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
Observed sanitizer bucket stored on top of the food preparation surface next to the Hobart slicer.

Public Comments: California Retail Food Code §114254.2. Poisonous or toxic materials shall be stored or displayed so they can not contaminate food, equipment, utensils, linens, and single-use articles by separating the poisonous or toxic materials by spacing or partitioning and locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-use articles. Correct immediately.

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

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: 
Inspector: Muzna Rauf
Status: Compliant

34. Warewash facilities: installed, maintained, used; test equipment
35. Equipment/utensils approved; installed; good repair; capacity

Public Comments: Observed the following:
1) Missing cabinet door underneath the Zumex juice press machine.
2) Broken folding door hinge to cabinet door located underneath the Dole Beverage dispenser machine.

Action Plan: California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair. Equipment must be repaired and in use or removed from the facility.

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
Observed the following:
1) Non-operational light inside the walk-in freezer.
2) One light bulb out under the hood located over the stove top.

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.

California Retail Food Code §114252.1 Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is nonprepackaged ready-to-eat food, clean equipment, utensils, and linens, or unwrapped single-use articles.

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

39. Thermometers provided and accurate

Public Comments: Observed the following:
Inspector: Muzna Rauf
Status: Compliant

40. Wiping cloths; properly used and stored

Public Comments: Observed multiple soiled wiping cloths stored on food prep counters in the kitchen.
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: Not Resolved

41. Plumbing; fixtures, backflow devices, drainage

Public Comments: Observed the following:
Inspector: Muzna Rauf
Status: Compliant

42. Garbage and refuse properly disposed; facilities maintained
43. Toilet facilities: properly constructed, supplied, cleaned

44. Premises; personal/cleaning items; vermin proofing

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

46. No unapproved sleeping quarters

47. Signs posted; last inspection report available

48. Permits available
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

Inspection Score *
54. Score

Public Comments: Facility Score = 96

- 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