

# Simpson Center ( California Memorial Stadium )

## UCB Routine Inspection - Food

### Managers

Marco Buendia, Jaime Nodal, Robert Lopez

### Inspection Date

Dec 20, 2022

### Inspection Contributors

Muzna Rauf

### Reference ID

## Notes

Facility was issued a score of 94 (PASS) during a routine inspection conducted on 12/20/2022.

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. 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 Manager Certification: 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) Access to handwash sink blocked by angle broom, standing dust pan, and foldable/collapsible freestanding hamper stand located inside 264B Dishwashing room.

2) Wall mounted soap dispenser not secured to the wall next to the handwash sink in employee restroom. Ensure dispenser is mounted to the wall for employee use.

Action Plan: California Retail Food Code §113953. Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair.

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

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 \*

---

### 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

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 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: Compliant

---

## 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 accumulation of dust on the fan guards located inside the walk-in cooler.

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 within 1 week.

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) 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. Correct within 2 weeks.

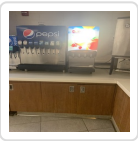
Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

Incident Attachments:

Images:



### 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: Observed non-operational light inside the walk-in freezer.

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 to produce the following light intensity, while the area is in use:  
(a) At least 10 foot candles for the following:  
(1) At a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas.  
Correct within 1 week.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

Incident Attachments:

Images:



---

### 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 two toilet paper rolls stored on stop of the side rail handle next to the toilet inside the employee restroom.

Action Plan: California Retail Food Code §114250. 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

Incident Attachments:

Images:



#### 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 = 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