

Taste of Pakistan

UCB Follow-Up Inspection - Food

Managers	Inspection Date	Status
Not Assigned	Jan 20, 2022	Sent To RP
Inspection Contributors	Report Sent Date	Done Date
Muzna Rauf	Jan 20, 2022	
Reference ID		

Notes

Facility Address: 2160 University Avenue, Berkeley, CA 94704
Permit Holder: Paramjit Singh

A joint reinspection was conducted with Patrick Kaulback REHS at Taste of Pakistan on 01/20/22 to determine compliance of violations observed during prior inspections conducted on 12/16/21 and 12/23/21.

The observations made at the time of the follow-up continue to present an imminent health hazard to the public and the facility must remain closed until all the following violations have been abated:

- 1) Observed hot water measured at 101.3°F throughout the facility at the time of the reinspection. Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet of warewash sinks, food prep sinks, and janitorial sinks.
- 2) Observed multiple rodent droppings on the floor, along the walls and corners of the facility, inside the pizza oven located next to the 2-compartment ware-wash sink, underneath shelving holding utensils, pots, dishes etc., on top of dishware, inside the sink cabinet located upstairs, and behind the water heater. Ensure the premises of the food facility is kept free of vermin. Remove all nesting materials and evidence of rodent droppings.
- 3) Observed empty paper towel and soap dispensers next to handwash sink located inside the kitchen, and empty paper towel dispensers inside both restrooms. Ensure handwashing soap and paper towels are available inside all dispensers adjacent to handwash sinks.
- 4) Observed non-operational cooler being used to store multiple food items. Ensure all non-functional equipment is in working condition or removed from the facility and not being used as storage.
- 5) Observed standing water underneath the 2-compartment warewash sink, water not properly draining from floor sink located underneath the handwash sink, missing hot water knob, and broken cold water knob at one of the 2-compartment warewash sinks, heavy accumulation of dirt and mildew on piping underneath the 2-compartment warewash sink. Ensure all plumbing and plumbing fixtures are installed in compliance with applicable local plumbing ordinances, are maintained so as to prevent any contamination, and kept clean, fully operative, and in good repair. Ensure all floor sinks are maintained clean and properly draining.
- 6) Observed 4 flies inside the kitchen at the time of the inspection. Ensure the facility is free of flies at all times.

A new reinspection to determine compliance will be conducted after 01/24/2022. Operator may call the Office of Environment, Health & Safety to schedule the reinspection at (510) 365-4366, 8:00am - 12:00pm & 1:00pm - 5:00pm, Monday - Friday.

All other violations that have not been corrected are listed below.

– Muzna Rauf

Observations and Corrective Actions 3 *

Observations and Corrective Actions

Public Comments: Violation #1b for missing Certified Food Safety Manager certificate has not been corrected with reasonable compliance.

Inspector: Muzna Rauf

Status: Not Resolved

Due Date: Feb 19, 2022

Public Comments: Violation #44 for vermin proofing of premises has not been corrected with reasonable compliance. Back door of facility continues to have a gap greater than 1/4" located along the side and bottom corner.

Inspector: Muzna Rauf

Status: Not Resolved

Public Comments: Violation #45 for floors, walls and ceiling not properly built, maintained or clean has not been corrected with reasonable compliance. Broken roof skylight has not been repaired. As per operator, building management has contacted facilities to have the roof skylight repaired. Observed accumulation of dirt, and rodent droppings on the floor throughout the facility.

Inspector: Muzna Rauf

Status: Not Resolved