**FOOD FACILITY INSPECTION REPORT**

**Facility Name:** Taste of Pakistan  
**Address:** 2160 University Ave

**Permit #:**  
**Exp. Date:**  
**Permit Holder:**  
**Type of Inspection:** Routine

<table>
<thead>
<tr>
<th>IN</th>
<th>N/O</th>
<th>N/A</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN</td>
<td>N/O</td>
<td>N/A</td>
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<tr>
<td>IN</td>
<td>N/O</td>
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### DEMONSTRATION OF KNOWLEDGE

24. Person in charge present & performs duties  

25. Personal cleanliness & hair restraints  

### EMPLOYEE HEALTH & HYGIENIC PRACTICES

2. Communicable disease; reporting, restrictions & exclusions

3. No discharge from eyes, nose & mouth

4. Proper eating, tasting, drinking or tobacco use

### PREVENTING CONTAMINATION BY HANDS

5. Hands clean & properly washed; gloves properly used

6. Adequate hand washing facilities supplied & accessible

### TIME & TEMPERATURE RELATIONSHIPS

7. Proper hot and cold holding temperatures

8. Time as a public health control: procedures & records

9. Proper cooling methods

10. Proper cooking time & temperatures

11. Proper reheating procedures for hot holding

### PROTECTION FROM CONTAMINATION

12. Returned & reserve of food

13. Food in good condition, safe & unadulterated

14. Food contact surfaces: clean & sanitized

- chlorine
- quaternary ammonia
- hot water
- other:

- sanitizer:
  - concentration (ppm):
  - manufacturer:
  - batch:

### FOOD FROM APPROVED SOURCES

15. Food obtained from approved sources

16. Compliance with shell stock tags, condition & display

17. Compliance with Gulf Oyster Regulations

### CONFORMANCE WITH APPROVED PROCEDURES

18. Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan

### CONSUMER ADVISORY

19. Consumer advisory provided for raw/undercooked foods

### HIGHLY SUSCEPTIBLE POPULATIONS

20. Licensed health care facilities/public & private schools; prohibited foods not offered

### HOT WATER/ COLD WATER

21. Hot & cold water available; cold temp. [°F]; hot temp. [°F]

### LIQUID WASTE DISPOSAL

22. Sewage & wastewater properly disposed

### VERMIN

23. No rodents, insects, birds or animals

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See reverse side for the code sections and general requirements that correspond to each violation listed above.

**Received by (print):**  
**Received by (signature):**  
**Title:**

**Specialist (print):**  
**Specialist (signature):**  
**Phone:**
TEMPERATURE CONTROL

<table>
<thead>
<tr>
<th>Type of Food</th>
<th>Temp. (°F)</th>
<th>Violation (P)</th>
<th>Process/Holding Location</th>
<th>Food Discarded (amount)</th>
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<tbody>
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<td>Food Temp.</td>
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OBSERVATIONS & CORRECTIVE ACTIONS

1. Thoroughly clean and maintain all equipment, floors, and walls in the kitchen. Observed accumulation of food residue and fats on equipment/food/surfaces that indicate a lack of thorough cleaning.

2. Clean all floor sinks. [NC 2/21]

3. Follow instructions of UC Berkeley Fire Prevention regarding use of pizza oven.

4. Remove all unused equipment from the facility.

5. Remove all clutter and unwanted items from the upstairs rooms.

6. Remove all appliances in the alley. [NC 2/21]

7. Per UC Berkeley Fire Prevention, gas service may be interrupted which could result in a lack of hot water to the facility. If there is no hot water available, the facility must close until hot water is restored.

8. Sleeping accommodation is prohibited in the facility. Follow UC Berkeley Fire Prevention instruction. NFC-Bedding remains in 2 upstairs rooms.

Date: 1-26-21