

# Taste of Pakistan

## UCB Follow-Up Inspection - Food

Managers	Inspection Date	Status
Not Assigned	Feb 24, 2022	Sent To RP
Inspection Contributors	Report Sent Date	Done Date
Muzna Rauf	Feb 25, 2022	
Reference ID		

## Notes

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

A reinspection was conducted at Taste of Pakistan on 02/24/22 to determine compliance of violations observed during prior inspections conducted on 12/16/21, 12/23/21, and 1/20/22.

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 violations #6, #14, and #23 have been abated.

For all violations abated, and violations still pending please refer to the observations and corrective actions listed below.

– Muzna Rauf

## Observations and Corrective Actions 6 \*

### Observations and Corrective Actions

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

Action Plan: All employees that prepare, handle, or serve non-packaged potentially hazardous foods shall have passed an approved safety certification program. Please ensure a valid and updated certified food safety manager certificate is available at the facility.

Inspector: Muzna Rauf  
Status: Not Resolved  
Due Date: Mar 12, 2022

Public Comments: Violation #6 for empty soap and paper towel dispensers has not been corrected with reasonable compliance. At the time of the inspection found empty soap and paper towel dispensers next to the handwash sink located inside the restroom opposite the 3-compartment warewash sink. REPEAT VIOLATION.

Action Plan: Handwashing soap and towels or drying device shall be provided in dispensers next to handwash sinks at all times.

Inspector: Muzna Rauf  
Status: Not Resolved  
Due Date: Feb 26, 2022

Public Comments: Violation #7 for improper hot and cold holding temperatures has been resolved. At the time of the inspection, no food item was observed out of temperature.

Inspector: Muzna Rauf  
Status: Compliant

Public Comments: Violation #13 for adulteration and spoilage of food items has been corrected with reasonable compliance. At the time of the inspection, food items were observed in good, safe and unadulterated condition.

Inspector: Muzna Rauf  
Status: Compliant

Public Comments: Violation #14 for unclean and deteriorated cutting boards has not been corrected with reasonable compliance. Multiple deteriorated and black discolored cutting boards on food prep surfaces inside the kitchen. REPEAT VIOLATION.

Action Plan: 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.

Inspector: Muzna Rauf  
Status: Not Resolved  
Due Date: Feb 26, 2022

Public Comments: Violation #21a for no hot water at the warewash sinks has been corrected with reasonable compliance. Hot water measured at > 120°F and above at all the sinks.

Inspector: Muzna Rauf  
Status: Compliant

Public Comments: Violation #23 for multiple rodent droppings inside facility has not been corrected with reasonable compliance. Observed multiple old rodent droppings on the floor inside hallway leading out the side exit. REPEAT VIOLATION.

Action Plan: Ensure facility is free of all evidence of rodent infestation. Operator instructed to have all floors properly cleaned and to have rodent droppings removed from the facility.

Inspector: Muzna Rauf

Status: Not Resolved

Due Date: Feb 26, 2022

Public Comments: Violation #33 for unclean non-food contact surfaces has been corrected with reasonable compliance. At the time of the inspection observed no accumulation of dirt, old food debris or grease on the non-food contact surfaces.

Inspector: Muzna Rauf

Status: Compliant

Public Comments: Violation #35 for unapproved use of equipment has not been corrected with reasonable compliance. At the time of the inspection observed non-working refrigeration unit being used for storing multiple food products. No spoilage of food observed at the time of the inspection. REPEAT VIOLATION.

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.

Inspector: Muzna Rauf

Status: Not Resolved

Due Date: Mar 11, 2022

Public Comments: Violation #41 for broken/missing plumbing fixtures, and dirty floor sink with standing water underneath the handwash and warewash sinks has been corrected with reasonable compliance. At the time of the inspection all floor sinks were maintained clean and properly draining. Missing and broken knobs to faucets at the warwash sinks have all been replaced.

Inspector: Muzna Rauf

Status: Compliant

Public Comments: Violation #44 for clutter of personal items and no vermin proofing has not been corrected with reasonable compliance. Back door to facility continues to have gaps at the bottom and sides greater than 1/4". Multiple personal items stored in the upstairs rooms, including shoes, clothing, luggage etc. REPEAT VIOLATION.

Action Plan: Ensure all doors to the facility have no bottom or side gaps greater than 1/4". Remove all personal items and clutter from the upstairs rooms.

Inspector: Muzna Rauf

Status: Not Resolved

Due Date: Mar 04, 2022

Public Comments: Violation #45 for unclean floors and walls, and damaged walls has been corrected with reasonable compliance. All floors are free of dirt and old food debris. All walls are free of dirt, grease and mildew. All holes in the wall have been repaired or sealed with mesh.

Inspector: Muzna Rauf

Status: Compliant

Public Comments: Violation #46 for unapproved sleeping quarters inside the food facility has been corrected with reasonable compliance. All beddings have been removed from the upstairs rooms.

Inspector: Muzna Rauf

Status: Compliant