### Taste of Pakistan - 2160 University Avenue, Berkeley, CA 94704

**UCB Routine Inspection - Food**

**Permit Holder**: Paramjit Singh  
**Inspection Contributors**: Muzna Rauf  
**Inspection Date**: Dec 16, 2021  
**Report Sent Date**: Dec 16, 2021  
**Status**: Sent To RP

---

**Employee Health, Hygiene, & Knowledge**

1. **Demonstration of knowledge**
   - **Public Comments**: N/O  
   - **Private Comments**: N/O  
   - **Inspector**: Muzna Rauf

2. **Food safety certification**
   - **Public Comments**: The following occurred more than 60 days prior - Operator has failed to acquire a Certified Food Protection Manager certificate.  
   - **Private Comments**: Not Resolved  
   - **Action Plan**: Certified Food Safety Manager certificate not posted at facility – This is a REPEAT VIOLATION; previously observed on inspection reports dated 2/12/2021, 1/26/2021, 10/23/2019, and 07/29/2019.  
   - **Tags**: Minor Violation (2 points)  
   - **Inspector**: Muzna Rauf  
   - **Due Date**: Dec 31, 2021

3. **Communicable disease; reporting, restrictions & exclusions**
   - **Public Comments**: N/O  
   - **Private Comments**: N/O  
   - **Inspector**: Muzna Rauf

4. **No discharge from eyes, nose, and mouth**
   - **Public Comments**: N/O  
   - **Private Comments**: N/O  
   - **Inspector**: Muzna Rauf

5. **Proper eating, drinking, or tobacco use**
   - **Public Comments**: N/O  
   - **Private Comments**: N/O  
   - **Inspector**: Muzna Rauf

---

**Preventing Contamination by Hands**

6. **Hands clean and properly washed; proper glove use**
   - **Public Comments**: N/O  
   - **Private Comments**: N/O  
   - **Inspector**: Muzna Rauf

7. **Adequate hand washing facilities: supplied and accessible**
Not Resolved

7. Proper hot and cold holding temperatures

| Public Comments: | Observed the following:
| Action Plan: | 1) Two boiled potatoes measured at 60.4°F being held in clear plastic container on top of the counter located adjacent to the stove. Unable to get information from operator on how long the potatoes having been held at room temperature.
| Tags: | Major Violation (4 points)
| Inspector: | Muzna Rauf
| Due Date: | Dec 17, 2021

8. Time as public health control; procedures and records

9. Proper cooling methods

10. Proper cooking time and temperature

11. Proper reheating procedures for hot holding

12. Returned and re-service of food

13. Food in good condition; safe and unadulterated
Food From Approved Sources

14. Food contact surface; clean and sanitized
	Public Comments: Observed the following:
	1) Dirty cutting board with old food debris mounted to table surface of sandwich prep table. 
	2) Heavy yellow/black/brown discoloration and multiple deep grooves on surface of cutting board located on top of the food prep counter. 
	3) Multiple knives with old encrusted food debris stored on top the food prep counter. 

Private Comments:

Action Plan: Repair/Replace all heavily discolored and deteriorated cutting boards.

California Retail Food Code §114097. All food contact surfaces shall be clean and sanitized at all times. Correct Immediately.

California Retail Food Code §114115 (a) Equipment food-contact surfaces and utensils shall be clean to sight and touch. (b) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. Correct immediately.

California Retail Food Code §114117. All equipment and/or utensils in contact with potentially hazardous foods shall be cleaned and sanitized at least once every 4 hours. Correct Immediately.

California Retail Food Code §114099.6. Manual chemical sanitization shall only take place in one of three ways:
1. Equipment and utensils shall be in contact with a chlorine solution at 100ppm for a minimum of 30 seconds.
2. Equipment and utensils shall be in contact with an iodine solution at 25ppm for a minimum of 60 seconds.
3. Equipment and utensils shall be in contact with a quaternary ammonia solution at 200ppm for a minimum of 60 seconds. Correct Immediately.

California Retail Food Code §114099.7. Mechanical sanitization shall be accomplished in the final sanitizing rinse by one of the following:
1. By being cycled through equipment that is used in accordance with the manufacturer’s specifications and achieving a utensil surface temperature of 160 degrees F as measured by an irreversible registering temperature indicator.
2. Contact with a solution of 50 ppm available chlorine solution for at least 30 seconds.
3. Contact with a solution of 25 ppm available iodine for at least one minute. Correct immediately.

Tags: Major Violation (4 points)

Inspector: Muzna Rauf
Due Date: Dec 17, 2021
Incident Attachments:
Images:

15. Food obtained from approved source

Public Comments: N/O

Private Comments: Muzna Rauf

16. Compliance with shell stock tags, conditions, display

Public Comments: N/A

Private Comments: Muzna Rauf

17. Compliance with Gulf Oyster Regulations

Public Comments: N/A

Private Comments: Muzna Rauf
Additional Risk Factors

18. Compliance with variance, specialized process & HACCP

Public Comments: N/A
Private Comments: N/A
Inspector: Muzna Rauf

19. Consumer advisory provided for raw/undercooked food

Public Comments: N/A
Private Comments: N/A
Inspector: Muzna Rauf

20. License health care facilities/public and private schools: prohibited food not offered

Public Comments: N/A
Private Comments: N/A
Inspector: Muzna Rauf

21 a. Hot water available

Public Comments: Observed hot water measured at the 2-compartment warewashing sink at 113.9°F. Water temperature unable to rise to 120°F and above by the end of the inspection.
Private Comments: Not Resolved
Action Plan: California Retail Food Code §114192. All facilities shall have an adequate supply of hot and cold water that is protected, pressurized, potable, and delivered through an approved plumbing system. Correct Immediately.

California Retail Food Code §114192(a). Hot water shall be supplied at a minimum temperature of at least 120 degrees F measured from the faucet of warewash sinks, food prep sinks, and janitorial sinks. Hot water measured below 100 degrees F throughout the food facility will result in closure. Correct immediately.

Tags: Minor Violation (2 points)
Inspector: Muzna Rauf
Due Date: Dec 17, 2021

21 b. Water available

Public Comments: Compliant
Private Comments: Compliant
Inspector: Muzna Rauf

22. Sewage and wastewater properly disposed

Public Comments: Compliant
Private Comments: Compliant
Inspector: Muzna Rauf

23. No insect, rodent, birds or animals present

Public Comments: Not Resolved
Private Comments: Not Resolved
Action Plan: California Retail Food Code §114259.1. The premises of each food facility shall be kept free of vermin. Cockroaches, mice, rats, and similar pests that carry disease are considered to be vermin. If live vermin are observed by the staff, pest abatement must be contacted immediately. Correct immediately.

Tags: Minor Violation (2 points)
Inspector: Muzna Rauf
Incident Attachments:

General Retail Factors
<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>24. Person in charge present and performs duties</td>
<td>Public Comments:</td>
<td>Inspector:</td>
</tr>
<tr>
<td></td>
<td>Private Comments:</td>
<td></td>
</tr>
<tr>
<td>25. Personal cleanliness and hair restraints</td>
<td>Public Comments:</td>
<td>Inspector:</td>
</tr>
<tr>
<td></td>
<td>Private Comments:</td>
<td></td>
</tr>
<tr>
<td>26. Approved thawing methods used, frozen food</td>
<td>Public Comments:</td>
<td>Inspector:</td>
</tr>
<tr>
<td></td>
<td>Private Comments:</td>
<td></td>
</tr>
<tr>
<td>27. Food separated and protected</td>
<td>Public Comments:</td>
<td>Inspector:</td>
</tr>
<tr>
<td></td>
<td>Private Comments:</td>
<td></td>
</tr>
<tr>
<td>28. Washing fruits and vegetables</td>
<td>Public Comments:</td>
<td>Inspector:</td>
</tr>
<tr>
<td></td>
<td>Private Comments:</td>
<td></td>
</tr>
<tr>
<td>29. Toxic substances properly identified, stored and used</td>
<td>Public Comments:</td>
<td>Inspector:</td>
</tr>
<tr>
<td></td>
<td>Private Comments:</td>
<td></td>
</tr>
<tr>
<td>30. Food storage; food storage containers identified</td>
<td>Public Comments:</td>
<td>Inspector:</td>
</tr>
<tr>
<td></td>
<td>Private Comments:</td>
<td></td>
</tr>
<tr>
<td>31. Consumer self service</td>
<td>Public Comments:</td>
<td>Inspector:</td>
</tr>
<tr>
<td></td>
<td>Private Comments:</td>
<td></td>
</tr>
<tr>
<td>32. Food properly labeled and honestly presented</td>
<td>Public Comments:</td>
<td>Inspector:</td>
</tr>
<tr>
<td></td>
<td>Private Comments:</td>
<td></td>
</tr>
<tr>
<td>33. Nonfood-contact surfaces clean</td>
<td>Public Comments:</td>
<td>Inspector:</td>
</tr>
<tr>
<td></td>
<td>Private Comments:</td>
<td></td>
</tr>
</tbody>
</table>
Not Resolved

Observed the following:
1) Heavy accumulation of dust, grease, and old food debris on outside surface of the Frymaster.
2) Heavy accumulation of dust, grease, and old food debris on outside surface of the stove.
3) Accumulation of old food debris/sauce on the under surface of the lift-up lid of the sandwich prep table.
4) Accumulation of dirt on the fan guards inside the refrigerator.

Public Comments: Not Resolved
Private Comments: Not Resolved
Action Plan: California Retail Food Code §11415(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
Due Date: Dec 23, 2021

Images:

34. Warewash facilities: installed, maintained, used; test equipment

Compliant

Public Comments: Not Resolved
Private Comments: Not Resolved
Inspector: Muzna Rauf

35. Equipment/utensils approved; installed; good repair; capacity

Not Resolved

Observed 2 coolers non-functional or in disrepair. Repair all non-functioning coolers or remove them from facility to prevent vermin harborage. REPEAT VIOLATION.

Public Comments: Not Resolved
Private Comments: Not Resolved
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. Correct within 2 weeks.
California Retail Food Code §114257.1. The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Due Date: Dec 30, 2021

Images:

36. Equipment, utensils and linens: storage and use

Compliant

Public Comments: Not Resolved
Private Comments: Not Resolved
Inspector: Muzna Rauf

37. Vending machines

N/A

Public Comments: Not Resolved
Private Comments: Not Resolved
Inspector: Muzna Rauf

38. Adequate ventilation and lighting; designated areas, use

Not Resolved

Observed heavy accumulation of dust and grease on the hood filters located above the stove top and fryer.

Public Comments: Not Resolved
Private Comments: Not Resolved
Action Plan: California Retail Food Code §114149.2. All mechanical intake and exhaust air ducts shall be clean and filters shall be routinely changed to prevent the contamination of food. Correct within 2 weeks.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Due Date: Dec 30, 2021

Images:

39. Thermometers provided and accurate


40. Wiping cloths; properly used and stored

Public Comments:
Private Comments:
Inspector: Muzna Rauf

41. Plumbing; fixtures, backflow devices, drainage

Public Comments:
Private Comments:
Inspector: Muzna Rauf

42. Garbage and refuse properly disposed; facilities maintained

Public Comments:
Private Comments:
Inspector: Muzna Rauf

43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments:
Private Comments:
Inspector: Muzna Rauf

44. Premises; personal/cleaning items; vermin proofing

Public Comments:
Private Comments:
Inspector: Muzna Rauf

45. Floors, walls and ceiling: properly built, maintained and clean
<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Not Resolved</th>
</tr>
</thead>
<tbody>
<tr>
<td>Private Comments:</td>
<td></td>
</tr>
<tr>
<td>Action Plan:</td>
<td>Observed the following: 1) Accumulation of white fluid on the floor next to the stove. 2) Accumulation of trash, paper, rags, plastic, empty bottles/cans on the floor of the kitchen. 3) Water damage on ceiling in front dining area.</td>
</tr>
<tr>
<td>Tags:</td>
<td>General Retail Violation (1 point)</td>
</tr>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Due Date:</td>
<td>Jan 15, 2022</td>
</tr>
<tr>
<td>Images:</td>
<td><img src="image1.png" alt="Image 1" /> <img src="image2.png" alt="Image 2" /></td>
</tr>
</tbody>
</table>

### 46. No unapproved sleeping quarters

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Not Resolved</th>
</tr>
</thead>
<tbody>
<tr>
<td>Private Comments:</td>
<td>Observed multiple bedding items, and mattresses in upstairs storage rooms. REPEAT VIOLATION.</td>
</tr>
<tr>
<td>Action Plan:</td>
<td>California Retail Food Code §§114285 &amp; 114286. Sleeping/living quarters shall not be present within a food facility. Correct within 1 day.</td>
</tr>
<tr>
<td>Tags:</td>
<td>General Retail Violation (1 point)</td>
</tr>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Due Date:</td>
<td>Dec 17, 2021</td>
</tr>
</tbody>
</table>

### 47. Signs posted; last inspection report available

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Compliant</th>
</tr>
</thead>
<tbody>
<tr>
<td>Private Comments:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
</tbody>
</table>

### 48. Permits available

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>N/O</th>
</tr>
</thead>
<tbody>
<tr>
<td>Private Comments:</td>
<td>TBD if facility up-to-date on permit fees.</td>
</tr>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
</tbody>
</table>

### 49. Compliance with Plan review requirements

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>N/A</th>
</tr>
</thead>
<tbody>
<tr>
<td>Private Comments:</td>
<td></td>
</tr>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
</tbody>
</table>

### 50. Samples Collection

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>N/A</th>
</tr>
</thead>
<tbody>
<tr>
<td>Private Comments:</td>
<td></td>
</tr>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
</tbody>
</table>

### 51. Impoundment/VC&D

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>N/A</th>
</tr>
</thead>
<tbody>
<tr>
<td>Private Comments:</td>
<td></td>
</tr>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
</tbody>
</table>

### 52. Permit Suspension

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Not Resolved</th>
</tr>
</thead>
<tbody>
<tr>
<td>Private Comments:</td>
<td>Refer to #55 for scoring details.</td>
</tr>
<tr>
<td>Action Plan:</td>
<td>California Retail Food Code §§114409 &amp; 114405. Violations observed during today's inspection are resulting in an immediate closure of the facility, and temporary suspension of the facilities permit. These violations present an imminent health hazard to the public and the facility must remain closed until the violation is corrected. The facility must be re-inspected and approval must be given by EHS inspector before the facility may re-open. The facility may contact the Office of Environment, Health &amp; Safety for re-inspection at (510) 965-4366, 8:00am 12:00pm &amp; 1:00pm– 5:00pm, Monday – Friday.</td>
</tr>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Due Date:</td>
<td>Dec 30, 2021</td>
</tr>
<tr>
<td>ID</td>
<td>Description</td>
</tr>
<tr>
<td>------</td>
<td>-----------------------------------------------------------------------------</td>
</tr>
<tr>
<td>53</td>
<td>Multiple Major Critical Risk Violations / Increased Risk to Public Health</td>
</tr>
<tr>
<td>54</td>
<td>Closure</td>
</tr>
<tr>
<td>55</td>
<td>Inspection Score</td>
</tr>
</tbody>
</table>