Hildebrand Hall Café (The Coffee Lab) (Hildebrand Hall)

UCB Routine Inspection - Food

Managers
Not Assigned

Inspection Contributors
Muzna Rauf

Reference ID

Notes

Facility was issued a score of 98 (PASS) during a routine inspection conducted on 04/25/2022.

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. Demonstration of knowledge

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant
1b. Food safety certification

Food Safety Certification Name: Angela Valentim
Expiration Date: 08/20/2025
Inspector: Muzna Rauf
Status: Compliant

2. Communicable disease; reporting, restrictions & exclusions

No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

3. No discharge from eyes, nose, and mouth

No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

4. Proper eating, drinking, or tobacco use

No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

Preventing Contamination by Hands *
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<table>
<thead>
<tr>
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<tbody>
<tr>
<td><strong>5. Hands clean and properly washed; proper glove use</strong></td>
<td>Public Comments:</td>
<td>No violations observed at the time of the inspection.</td>
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<td></td>
<td>Inspector:</td>
<td>Muzna Rauf</td>
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<td></td>
<td>Status:</td>
<td>Compliant</td>
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<tr>
<td><strong>6. Adequate hand washing facilities: supplied and accessible</strong></td>
<td>Public Comments:</td>
<td>No violations observed at the time of the inspection.</td>
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<td>Inspector:</td>
<td>Muzna Rauf</td>
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<td></td>
<td>Status:</td>
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<tr>
<td>**Time &amp; Temperature Relationship *  **</td>
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<td><strong>7. Proper hot and cold holding temperatures</strong></td>
<td>Public Comments:</td>
<td>No violations observed at the time of the inspection.</td>
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<td></td>
<td>Status:</td>
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<tr>
<td><strong>8. Time as public health control; procedures and records</strong></td>
<td>Public Comments:</td>
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<td></td>
<td>Inspector:</td>
<td>Muzna Rauf</td>
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<td>Status:</td>
<td>N/A</td>
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<td><strong>9. Proper cooling methods</strong></td>
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</table>
10. Proper cooking time and temperature

Public Comments:
Inspector: Muzna Rauf
Status: N/O

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
<table>
<thead>
<tr>
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14. **Food contact surface; clean and sanitized**

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**Food From Approved Sources** *

15. **Food obtained from approved source**

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16. **Compliance with shell stock tags, conditions, display**

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17. **Compliance with Gulf Oyster Regulations**
Additional Risk Factors *

18. Compliance with variance, specialized process & HACCP

19. Consumer advisory provided for raw/undercooked food

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

21 a. Hot water available
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 2 *

24. Person in charge present and performs duties
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: N/O

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
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) Torn door gasket to Turbo Air cooler.
2) Torn door gasket to Beverage Air cooler.

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.
Replace all torn door gaskets. Ensure door gaskets have a tight fitting seal.

Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

36. Equipment, utensils and linens: storage and use
37. Vending machines

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

38. Adequate ventilation and lighting; designated areas, use

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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
<table>
<thead>
<tr>
<th>41. Plumbing; fixtures, backflow devices, drainage</th>
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<tr>
<th>42. Garbage and refuse properly disposed; facilities maintained</th>
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<th>43. Toilet facilities: properly constructed, supplied, cleaned</th>
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<th>44. Premises; personal/cleaning items; vermin proofing</th>
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<th>45. Floors, walls and ceiling: properly built, maintained and clean</th>
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46. No unapproved sleeping quarters

47. Signs posted; last inspection report available

48. Permits available

49. Compliance with Plan review requirements
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 *
Facility Score = 98

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