

# The Golden Bear Café ( Cesar Chavez Student Center )

## UCB Routine Inspection - Food

### Managers

Stefan Vogelsang, Jason Maddy,  
Michael Oldham, Sunil Chacko,  
Stephanie Stephens

### Inspection Date

Mar 8, 2023

### Inspection Contributors

Muzna Rauf

### Reference ID

## Notes

Facility was issued a score of 91 (PASS) during a routine inspection conducted on 03/08/2023.

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.

Re-inspection to check compliance for violation #21(a) scheduled for 03/22/2023.

— Muzna Rauf

## Employee Health, Hygiene, & Knowledge \*

### 1a. Demonstartion of knowledge

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

### 1b. Food safety certification

Public Comments: Food Safety Manager Certification: Michael Oldham  
Expiration Date: 06/21/2027

Inspector: Muzna Rauf

Status: Compliant

---

## 2. Communicable disease; reporting, restrictions & exclusions

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

---

## 3. No discharge from eyes, nose, and mouth

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

---

## 4. Proper eating, drinking, or tobacco use

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

---

## Preventing Contamination by Hands \*

---

### 5. Hands clean and properly washed; proper glove use

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

---

### 6. Adequate hand washing facilities: supplied and accessible

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

## Time & Temperature Relationship \*

---

### 7. Proper hot and cold holding temperatures

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

---

### 8. Time as public health control; procedures and records

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

---

### 9. Proper cooling methods

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

---

### 10. Proper cooking time and temperature

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

---

### 11. Proper reheating procedures for hot holding

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

---

## Protection from Contamination 1 \*

---

### 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

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

---

### 14. Food contact surface; clean and sanitized

Public Comments: Observed the following:  
1) Countertop can opener behind the serving line is slightly deteriorated and rusting. Repair or replace can opener.  
2) Buildup of black residue along the inside surface of countertop can opener behind serving line.

Can opener not being used at the time of the inspection.

Action Plan: California Retail Food Code §114113. Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.

California Retail Food Code §114115. (a) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

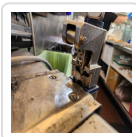
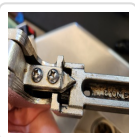
California Retail Food Code §114130.1 & 114130.3. Food contact surfaces shall be constructed of materials which shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food. They shall be safe, durable, corrosion-resistant, smooth, nonabsorbent, and easily cleanable. Correct immediately.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf  
Status: Not Resolved

Incident Attachments:

Images:



## 15. Food obtained from approved source

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

---

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

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

---

## 17. Compliance with Gulf Oyster Regulations

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

---

## Additional Risk Factors 1 \*

---

## 18. Compliance with variance, specialized process & HACCP

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

---

## 19. Consumer advisory provided for raw/undercooked food

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

---

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

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

---

## 21 a. Hot water available

Public Comments:	Observed the following: 1) Hot water measured at 111.2 degrees F at the 3-compartment warewash sink. Repeat violation. 2) Wash temperature of the mechanical dish machine measuring at 107.4 degrees F. Repeat violation.
Action Plan:	<p>Re-inspection to check compliance for violation scheduled for 03/22/2023.</p> <p>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.</p> <p>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.</p> <p>California Retail Food Code §113953(c). Handwashing facilities shall be equipped to provide warm water under pressure for a minimum of 15 seconds through a mixing valve or combination faucet. If the temperature of water provided to a handwashing sink is not readily adjustable at the faucet, the temperature of the water shall be at least 100 degrees F, but not greater than 108 degrees F. Correct immediately.</p>
Tags:	Major Violation (4 points)
Inspector:	Muzna Rauf
Status:	Not Resolved

## 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 3 \*

---

### 24. Person in charge present and performs duties

Public Comments:  
Inspector: Muzna Rauf  
Status: Compliant

### 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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

---

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



Public Comments: Observed the following:  
1) Mechanical dish machine not operating according to manufacturer's specifications. As per manufacturer's plate, washing is to be conducted at 120 degrees F but the temperature gauge is measuring 107.4 degrees F. Repeat Violation.

Action Plan: California Retail Food Code §114099.7. Mechanical sanitization shall be accomplished in the final sanitizing rinse by one of the following:  
(a) By being cycled through equipment that is used in accordance with the manufacturer's specifications and achieving a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator.  
(b) The mechanical application of sanitizing chemicals by pressure spraying methods using one of the following solutions:  
(1) Contact with a solution of 50 ppm available chlorine for at least 30 seconds.  
(2) Contact with a solution of 25 ppm available iodine for at least one minute.  
(3) Contact with any chemical sanitizer that meets the requirements of Section 180.940 of Title 40 of the Code of Federal Regulations when used in accordance with the following:  
(A) The sanitizer manufacturer's use directions as specified on the product label.  
(B) The machine manufacturer's specifications as provided in the manufacturer's operating instructions.

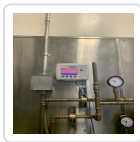
Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

Incident Attachments:

Images:



---

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

Public Comments: Observed the following:

- 1) Broken/detached water curtain inside the ICE-O-MATIC ice machine located in the basement. Repeat violation.
- 2) Countertop can opener behind the serving line is slightly deteriorated and rusting. Repair or replace can opener.
- 3) Broken and missing cooler strip curtain panels inside the walk-in cooler located in the basement.
- 4) Buildup of ice on the back of the condenser inside the walk-in freezer.

Action Plan: California Retail Food Code §114130.4. Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material that allows easy cleaning and to facilitate maintenance and free of unnecessary ledges, projections, and crevices to allow for easy cleaning and to facilitate maintenance.

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.

California Retail Food Code §114130(b). All new and replacement food-related and utensil-related equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program. When current equipment is in need of replacement, the equipment must be replaced with restaurant grade ANSI/NSF approved equipment. Correct at equipment replacement. Facility must obtain approval from Environmental Health prior to replacing equipment.

California Retail Food Code §114130.1 & 114130.3. Food contact surfaces shall be constructed of materials which shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food. They shall be safe, durable, corrosion-resistant, smooth, nonabsorbent, and easily cleanable. Correct immediately.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: In Progress

Resolution:

**In Progress** Update

Updated by Jason Maddy on Mar 20, 2023

Karla to open a ticket to replace the ice curtain in the walk in. Trimark to supply us with a new can opener. We are waiting on a part to address the ice issue in the freezer. I am ordering a new ice curtain for the Ice o matic.

Incident Attachments:

Images:



Public Comments:

Inspector: Muzna Rauf

Status: Compliant

---

### 37. Vending machines

Public Comments:

Inspector: Muzna Rauf

Status: N/A

---

### 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

---

### 41. Plumbing; fixtures, backflow devices, drainage

Public Comments: Observed drain pipe underneath the dish machine submerged inside the floor drain. Missing air gap between the drain pipe and flood rim level of the floor drain. Repeat Violation.

Action Plan: California Retail Food Code §114192(a). All steam tables, ice machines and bins, food preparation sinks, warewashing sinks, display cases, walk-in refrigeration units, and other similar equipment that discharge liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.

California Retail Food Code §114190. All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair.

California Retail Food Code §114193.1. All indirect plumbing fixtures within a facility shall be separated from the flood rim level of the floor drain by an air gap of at least twice the pipe diameter, but not less than one inch, to prevent back siphonage.

Correct within 1 month.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

---

## 42. Garbage and refuse properly disposed; facilities maintained

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

---

## 43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

---

## 44. Premises; personal/cleaning items; vermin proofing

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

---

## 45. Floors, walls and ceiling: properly built, maintained and clean

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

---

#### 46. No unapproved sleeping quarters

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

---

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

---

#### 48. Permits available

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

---

#### 49. Compliance with Plan review requirements

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

---

#### 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 \*

---

### 54. Score

Public Comments: Facility Score = 91

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