The Golden Bear Café (Cesar Chavez Student Center)

UCB Routine Inspection - Food

Managers
Stefan Vogelsang, David Bell, Stephanie Stephens, Sunil Chacko

Inspection Date
Apr 4, 2022

Inspection Contributors
Muzna Rauf

Reference ID

Notes

Facility was issued a score of 90 (PASS) during a routine inspection conducted on 04/04/2022.

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

Public Comments: Food Safety Certification Name: David Bell
Expiration Date: 05/19/2026
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: Observed access to handwash sink obstructed by food cart. The cart was removed by the food employee at the time of the inspection.
Action Plan: California Retail Food Code §113953.1(a) A handwashing facility shall be clean, unobstructed, and accessible at all times for employee use.
Tags: Minor Violation (2 points)
Inspector: Muzna Rauf
Status: Corrected on Site
Incident Attachments:
Images:

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
No violations observed at the time of the inspection.

Public Comments: Muzna Rauf
Inspector: Compliant
Status: 

13. Food in good condition; safe and unadulterated

No violations observed at the time of the inspection.

Public Comments: Muzna Rauf
Inspector: Compliant
Status: 

14. Food contact surface; clean and sanitized

Observed buildup of pinkish black mildew inside the ice machine located in the basement. The pinkish black mildew is not in direct contact with the ice.

Action Plan:
- California Retail Food Code §114097. All food contact surfaces shall be clean and sanitized at all times. 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.

Tags: Minor Violation (2 points)
Inspector: Muzna Rauf
Status: Not Resolved
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
20. License health care facilities/public and private schools: prohibited food not offered

21 a. Hot water available

   Public Comments: Observed the following:
   1) Hot water temperature at the 3-compartment warewash sink measured at 104.5 degrees F. Water temperature was unable to rise to 120 degrees F at the time of the inspection.
   2) Rinse temperature at the mechanical dishwasher measured at 82.9 degrees F.

   Action Plan: 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
   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
27. Food separated and protected

Public Comments: Observed food tray next to open side door to facility. Food tray was not properly covered at the time of the inspection. Person in charge corrected the violation at the time of the inspection. No food contamination observed.

Action Plan: California Retail Food Code §113986. All food shall remain covered and protected from contamination at all times. Correct immediately.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf
Status: Corrected on Site

28. Washing fruits and vegetables

Public Comments: 

Inspector: Muzna Rauf
Status: N/O

29. Toxic substances properly identified, stored and used
30. Food storage; food storage containers identified

Public Comments: Observed multiple containers holding fruit stored on top of the 3-compartment warewash sink at the Peet’s Coffee station.
Action Plan: Ensure food is not stored in an unapproved area.

California Retail Food Code §114047(b). Food shall be protected from contamination by storing the food in a clean, dry location, where it is not exposed to splash, dust, vermin, or other forms of contamination or adulteration, and at least six inches above the floor. Correct immediately.

California Retail Food Code §114049. Food shall not be stored in toilet rooms, dressing rooms, refuse rooms, or under other sources of contamination. Correct immediately.

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

31. Consumer self service
32. Food properly labeled and honestly presented

Inspector: Muzna Rauf
Status: Compliant

33. Nonfood-contact surfaces clean

Inspector: Muzna Rauf
Status: Compliant

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

Inspector: Muzna Rauf
Status: Compliant

35. Equipment/utensils approved; installed; good repair; capacity
Public Comments: Observed the following:
1) Walk-in freezer 62A in the basement currently non-operational. As per manager, ticket has been placed for it to be repaired. Facility is currently using the walk-in freezer at MLK.
2) Warewashing machine is not washing at the temperature indicated on its manufacturer’s plate. As per plate, washing to be conducted at 120 degrees F but the temperature gauge is measuring 82.9 degrees F.

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 §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.

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

36. Equipment, utensils and linens: storage and use

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

37. Vending machines
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### 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:
- Observed multiple soiled wiping cloths stored on top of food prep counters.

#### Action Plan:
- California Retail Food Code §114185.1(b). All wiping cloths used repeatedly prior to laundering shall be stored in an approved sanitizing solution when not in use. Correct Immediately.
- California Retail Food Code §114185.1(e). Working containers of sanitizing solutions for storage of in-use wiping cloths shall be used in a manner to prevent contamination of food, equipment, utensils, linens, or single-use articles.

#### Tags:
- General Retail Violation (1 point)

#### Inspector: Muzna Rauf
#### Status: Not Resolved
41. Plumbing; fixtures, backflow devices, drainage

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42. Garbage and refuse properly disposed; facilities maintained

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43. Toilet facilities: properly constructed, supplied, cleaned

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44. Premises; personal/cleaning items; vermin proofing

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45. Floors, walls and ceiling: properly built, maintained and clean
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<td><strong>46. No unapproved sleeping quarters</strong></td>
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<td><strong>49. Compliance with Plan review requirements</strong></td>
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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 = 90

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