## UC Berkeley Food Pantry

(ASUC Student Union: Martin Luther King Jr. Building - basement)

### UCB Routine Inspection - Food

<table>
<thead>
<tr>
<th>Managers</th>
<th>Inspection Date</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sharay Pinero, Natalia Semeraro</td>
<td>Mar 16, 2022</td>
<td>Done</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Inspection Contributors</th>
<th>Report Sent Date</th>
<th>Done Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Muzna Rauf</td>
<td>Mar 17, 2022</td>
<td>Mar 17, 2022</td>
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</tbody>
</table>

### Notes

Facility was issued a score of 100 (PASS) during a routine inspection conducted on 03/16/2022. The Food Pantry in the basement is being used to store food items only. The pantry is currently using the LMKBA-2 walk-in refrigerator and freezer inside Cold Storage Rm 06.

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

<table>
<thead>
<tr>
<th>Public Comments</th>
<th>Inspector</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>No violations observed at the time of the inspection.</td>
<td>Muzna Rauf</td>
<td>Compliant</td>
</tr>
</tbody>
</table>

#### 1b. Food safety certification
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

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/A

9. Proper cooling methods

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

10. Proper cooking time and temperature

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

11. Proper reheating procedures for hot holding

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

Protection from Contamination *

12. Returned and re-service of food
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: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

Food From Approved Sources *

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

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
No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

General Retail Factors *

24. Person in charge present and performs duties

Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

25. Personal cleanliness and hair restraints

Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

26. Approved thawing methods used, frozen food

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

27. Food separated and protected

Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

28. Washing fruits and vegetables

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

29. Toxic substances properly identified, stored and used
<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Inspector: Muzna Rauf</th>
<th>Status: Compliant</th>
</tr>
</thead>
<tbody>
<tr>
<td>30. Food storage; food storage containers identified</td>
<td>Public Comments:</td>
<td>Inspector: Muzna Rauf</td>
</tr>
<tr>
<td>31. Consumer self service</td>
<td>Public Comments:</td>
<td>Inspector: Muzna Rauf</td>
</tr>
<tr>
<td>32. Food properly labeled and honestly presented</td>
<td>Public Comments:</td>
<td>Inspector: Muzna Rauf</td>
</tr>
<tr>
<td>33. Nonfood-contact surfaces clean</td>
<td>Public Comments:</td>
<td>Inspector: Muzna Rauf</td>
</tr>
<tr>
<td>34. Warewash facilities: installed, maintained, used; test equipment</td>
<td>Public Comments:</td>
<td>Inspector: Muzna Rauf</td>
</tr>
<tr>
<td>35. Equipment/utensils approved; installed; good repair; capacity</td>
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</tbody>
</table>
36. Equipment, utensils and linens: storage and use

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: N/A

41. Plumbing; fixtures, backflow devices, drainage
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
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 = 100
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