UC Berkeley Food Pantry

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

UCB Routine Inspection - Food

Managers
Sharay Pinero, Natalia Semeraro

Inspection Contributors
Muzna Rauf

Reference ID

Notes

Facility was issued a score of 93 (PASS) during a routine inspection conducted on 12/07/2022.

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

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

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

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

9. Proper cooling methods

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

10. Proper cooking time and temperature

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

11. Proper reheating procedures for hot holding

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

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

17. Compliance with Gulf Oyster Regulations

Public Comments: N/A
Inspector: Muzna Rauf
Status: N/A
## Additional Risk Factors *

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

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Inspector: Muzna Rauf</th>
<th>Status: N/A</th>
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</table>

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

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Inspector: Muzna Rauf</th>
<th>Status: N/A</th>
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### 20. License health care facilities/public and private schools: prohibited food not offered

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Inspector: Muzna Rauf</th>
<th>Status: N/A</th>
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### 21 a. Hot water available

<table>
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<tr>
<th>Public Comments:</th>
<th>Inspector: Muzna Rauf</th>
<th>Status: Compliant</th>
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### 21 b. Water available

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Inspector: Muzna Rauf</th>
<th>Status: Compliant</th>
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### 22. Sewage and wastewater properly disposed

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<tr>
<th>Public Comments:</th>
<th>Inspector: Muzna Rauf</th>
<th>Status: Compliant</th>
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<tbody>
<tr>
<td>23. No insect, rodent, birds or animals present</td>
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<tr>
<td>Public Comments: No violations observed at the time of the inspection.</td>
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<td>Inspector: Muzna Rauf</td>
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<tr>
<td>Status: Compliant</td>
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<thead>
<tr>
<th>General Retail Factors</th>
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<tbody>
<tr>
<td>24. Person in charge present and performs duties</td>
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<td>Public Comments:</td>
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<td>Inspector: Muzna Rauf</td>
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<td>Status: Compliant</td>
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<table>
<thead>
<tr>
<th>25. Personal cleanliness and hair restraints</th>
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<td>Public Comments:</td>
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<tr>
<td>Inspector: Muzna Rauf</td>
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<td>Status: Compliant</td>
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<thead>
<tr>
<th>26. Approved thawing methods used, frozen food</th>
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<tr>
<td>Public Comments:</td>
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<td>Inspector: Muzna Rauf</td>
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<th>27. Food separated and protected</th>
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<td>Status: Compliant</td>
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<thead>
<tr>
<th>28. Washing fruits and vegetables</th>
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<td>Public Comments:</td>
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<tr>
<td>Inspector: Muzna Rauf</td>
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<tr>
<td>Status: N/O</td>
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</tbody>
</table>
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:
Inspector: Muzna Rauf
Status: Compliant

35. Equipment/utensils approved; installed; good repair; capacity
36. Equipment, utensils and linens: storage and use

37. Vending machines

38. Adequate ventilation and lighting; designated areas, use

Public Comments: Observed dim lighting inside LMKBA-2 walk-in refrigerator and walk-in freezer located inside Cold Storage Rm 06.

Action Plan: California Retail Food Code §114252. In every room and area in which any food is prepared, manufactured, processed, or prepackaged, or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided to produce the following light intensity, while the area is in use:
(a) At least 10 foot candles for the following:
(1) At a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas.
Correct within 1 week.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf
Status: Not Resolved

39. Thermometers provided and accurate

40. Wiping cloths; properly used and stored
41. Plumbing; fixtures, backflow devices, drainage

42. Garbage and refuse properly disposed; facilities maintained

43. Toilet facilities: properly constructed, supplied, cleaned

44. Premises; personal/cleaning items; vermin proofing

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

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
Increased Risk to Public Health *

53. Multiple Major Critical Risk Violations / Increased Risk to Public Health

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

Inspection Score *

54. Score

Public Comments: Facility Score = 99
Inspector: Muzna Rauf
Status: Compliant

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).