V & A Café (Etcheverry Hall)

UCB Routine Inspection - Food

Managers
Not Assigned

Inspection Contributors
Muzna Rauf

Reference ID

Notes

Facility was issued a score of 92 (PASS) during a routine inspection conducted on 04/20/2022.

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 1 *

1a. Demonstration of knowledge

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

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Observed the following:</th>
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<tbody>
<tr>
<td></td>
<td>1) One employee preparing food without a food handler card.</td>
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<td></td>
<td>2) No food safety manager certificate on site.</td>
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<tr>
<td>Action Plan:</td>
<td>California Retail Food Code §113948. All employees that prepare, handle, or serve non-packaged potentially hazardous foods shall have passed an approved Food Handlers certification program. Correct within 30 days.</td>
</tr>
<tr>
<td></td>
<td>California Retail Food Code §113947.1 (a) Food facilities that prepare, handle, or serve nonprepackaged potentially hazardous food, except temporary food facilities, shall have an owner or employee who has successfully passed an approved and accredited food safety certification examination as specified in Sections 113947.2 and 113947.3. There shall be at least one food safety certified owner or employee at each food facility. No certified person at a food facility may serve at any other food facility as the person required to be certified pursuant to this subdivision. The certified owner or employee need not be present at the food facility during all hours of operation.</td>
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<tr>
<td></td>
<td>California Retail Food Code §113947.1(g) The food safety certificate issued pursuant to Section 113947.3 shall be retained on file at the food facility at all times, and shall be made available for inspection by the enforcement officer. Correct within 60 days.</td>
</tr>
<tr>
<td>Tags:</td>
<td>Minor Violation (2 points)</td>
</tr>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>Not Resolved</td>
</tr>
</tbody>
</table>

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
Preventing Contamination by Hands

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
No violations observed at the time of the inspection.

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:  
Inspector: Muzna Rauf  
Status: Compliant

11. Proper reheating procedures for hot holding

Public Comments:  
Inspector: Muzna Rauf  
Status: N/O
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
Observed the following:
1) Slightly yellow/black discolored cutting boards at the sandwich prep cooler. Have all cutting board surfaces properly cleaned and sanitized daily especially when changing from raw food of animal origin to ready to eat food, between species of raw food of animal origin, between unwashed produce and potentially hazardous food.
2) Food employee repeatedly using dry soiled wiping cloth to clean cutting knife at the panini grill/sandwich press station. Soiled wiping cloths are not to be used to clean food-contact surfaces. All wiping cloths need to be stored in approved sanitizing solution before using them to sanitize the food prep surface.

Public Comments:
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.

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.
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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.
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Tags:
- Major Violation (4 points)

Inspector: Muzna Rauf
Status: Not Resolved

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
Additional Risk Factors

17. Compliance with Gulf Oyster Regulations

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

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
21 a. Hot water available

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

Water at 3-compartment warewash sink measured at 120 degrees F and above.
Water at handwash sinks measured at 100 degrees F and above.

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
General Retail Factors

24. Person in charge present and performs duties

Public Comments: No violations observed at the time of the inspection.
 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
28. Washing fruits and vegetables

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

29. Toxic substances properly identified, stored and used

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

30. Food storage; food storage containers identified

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

31. Consumer self service

Public Comments: Muzna Rauf
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 sanitizing test kit missing at the facility.
Action Plan: California Retail Food Code §114107. (a) Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing. (b) The concentration of the sanitizing solution shall be accurately determined to ensure proper dosage.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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: N/A

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 the surface of the food prep counters, and not inside buckets with sanitizer.

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

Public Comments: 
Inspector: Muzna Rauf
Status: Compliant

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
49. Compliance with Plan review requirements

50. Samples Collection

51. Impoundment/VC&D

52. Permit Suspension
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 = 92

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