V & A Café (Etchevery Hall)

UCB Routine Inspection - Food

Managers
Not Assigned

Inspection Contributors
Muzna Rauf

Reference ID

Notes

Facility was issued a score of 93 (PASS) during a routine inspection conducted on 11/29/2022.

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 Manager Certification Name: Athanasios Eleftheriadis
Expiration Date: 06/02/27
Inspector: Muzna Rauf
Status: Compliant

2. Communicable disease; reporting, restrictions & exclusions
Preventing Contamination by Hands

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

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 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.

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: 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

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

17. Compliance with Gulf Oyster Regulations
18. Compliance with variance, specialized process & HACCP

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

19. Consumer advisory provided for raw/undercooked food

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

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

Public Comments: Muzna Rauf
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

Water at 3-compartment warewash sink measured at 120 degrees F and above.
Water at handwash sink 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
<table>
<thead>
<tr>
<th>22. Sewage and wastewater properly disposed</th>
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<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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<td>Status: Compliant</td>
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<thead>
<tr>
<th>23. No insect, rodent, birds or animals present</th>
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**General Retail Factors**

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<th>24. Person in charge present and performs duties</th>
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<th>25. Personal cleanliness and hair restraints</th>
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<th>26. Approved thawing methods used, frozen food</th>
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<td>Public Comments:</td>
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<td>Status: N/O</td>
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| 27. Food separated and protected |
Observe open container of sauce placed on top of the drain board of the 2-compartment warewash sink. Employee covered the container and moved it to the food prep area at the time of the inspection.

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: Muzna Rauf

Status: N/O

29. Toxic substances properly identified, stored and used

Public Comments: Muzna Rauf

Status: Compliant

30. Food storage; food storage containers identified

Public Comments: Muzna Rauf

Status: Compliant

31. Consumer self service

Public Comments: Muzna Rauf

Status: Compliant

32. Food properly labeled and honestly presented

Public Comments: Muzna Rauf

Status: Compliant
33. Nonfood-contact surfaces clean

Public Comments: Observed the following:
1) Accumulation of dirt on fan guards inside Everest refrigerator.
2) Heavy build up of ice inside reach in Bar Gelato freezer.

Action Plan: California Retail Food Code §114115(c). Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, ice and other debris.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf
Status: Not Resolved

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

Inspector: Muzna Rauf
Status: Compliant

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

Public Comments: Observed slightly yellow/black discolored cutting board at the sandwich prep cooler.

Action Plan: California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair.

California Retail Food Code §114130.3 & 114177. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf
Status: Not Resolved

36. Equipment, utensils and linens: storage and use

Inspector: Muzna Rauf
Status: Compliant

37. Vending machines
<table>
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<th>38. Adequate ventilation and lighting; designated areas, use</th>
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<th>39. Thermometers provided and accurate</th>
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<th>40. Wiping cloths; properly used and stored</th>
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<th>41. Plumbing; fixtures, backflow devices, drainage</th>
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<th>42. Garbage and refuse properly disposed; facilities maintained</th>
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<p>| 43. Toilet facilities: properly constructed, supplied, cleaned |</p>
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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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46. No unapproved sleeping quarters

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47. Signs posted; last inspection report available

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48. Permits available

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49. Compliance with Plan review requirements
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 = 93

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