Wiki Wiki (Manville Housing Unit)

UCB Routine Inspection - Food

Managers
Not Assigned

Inspection Contributors
Muzna Rauf

Inspection Date
Feb 2, 2023

Notes

Facility was issued a score of 91 (PASS) during a routine inspection conducted on 02/02/2023.

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: Chao Y Mei
Expiration Date: 07/26/2024
Inspector: Muzna Rauf
Status: Compliant

2. Communicable disease; reporting, restrictions & exclusions
<table>
<thead>
<tr>
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3. **No discharge from eyes, nose, and mouth**

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4. **Proper eating, drinking, or tobacco use**

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**Preventing Contamination by Hands** *

5. **Hands clean and properly washed; proper glove use**

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6. **Adequate hand washing facilities: supplied and accessible**

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**Time & Temperature Relationship** *

7. **Proper hot and cold holding temperatures**
No violations observed at the time of the inspection.

Public Comments: Muzna Rauf
Status: Compliant

8. Time as public health control; procedures and records

Public Comments: Muzna Rauf
Status: N/O

9. Proper cooling methods

Public Comments: 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: 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 the following:  
1) Black discolored and slightly deteriorated cutting boards at the sandwich prep cooler. Ensure 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 debris on the blades of two meat cleavers hanging from wall mounted magnetic knife holder. Only clean utensils are to be held by magnetic strip. Ensure knives are properly cleaned and sanitized before they are used again for cooking. |
| 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

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
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### 21 b. Water available

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### 22. Sewage and wastewater properly disposed

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### 23. No insect, rodent, birds or animals present

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### General Retail Factors 5 *

#### 24. Person in charge present and performs duties

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#### 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: Compliant

27. Food separated and protected

Public Comments: Observed uncovered containers of salt, MSG, and baking soda held under dirty food prep table.
Action Plan: California Retail Food Code §113986. All food shall remain covered and protected from contamination at all times. Correct immediately.

California Retail Food Code §114077. Condiments shall be protected from contamination by being kept in dispensers that are designed to provide protection, protected food displays provided with the proper utensils, original containers designed for dispensing, or individual packages or portions. 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

28. Washing fruits and vegetables

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

29. Toxic substances properly identified, stored and used

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

30. Food storage; food storage containers identified
31. Consumer self service

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

32. Food properly labeled and honestly presented

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

33. Nonfood-contact surfaces clean

Public Comments: Observed the following:
1) Accumulation of dirt and food debris inside door gaskets to the sandwich prep cooler.
2) Accumulation of dirt and food debris inside door gasket to the reach in refrigerator.
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, and other debris. Correct within 1 week.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

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

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

35. Equipment/utensils approved; installed; good repair; capacity
Observed the following:

1) Torn door gaskets to Trautsen coolers.
2) Slightly deteriorated 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.

Public Comments:

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

Public Comments: Observed plastic cups/plates and metal saucer plate being used as scooping utensils in bulk storage bins holding MSG, salt, and panko. Plastic cups and plates are submerged inside the food.

Action Plan: 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.

California Retail Food Code §114119. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in the following manner:
(a) Except as specified under subdivision (b), in the food with their handles above the top of the food and the container.
(b) In food that is not potentially hazardous, with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon.

California Retail Food Code §114367.1 (10) Requirements pertaining to the characteristics, construction, and multiuse of food-contact and nonfood-contact surfaces, as specified in Sections 114130.3 and 114130.4, provided that food contact surfaces are smooth, easily cleanable, and in good repair.

Ensure approved scooping utensils are being used in bulk food storage containers. Correct immediately.

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

37. Vending machines
### 38. Adequate ventilation and lighting; designated areas, use

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### 40. Wiping cloths; properly used and stored

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<th>Public Comments:</th>
<th>Observed three soiled wiping cloths stored on top of the cutting boards at the sandwich prep cooler.</th>
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<td>Action Plan:</td>
<td>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.</td>
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### 41. Plumbing; fixtures, backflow devices, drainage

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### 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

Inspector: Muzna Rauf
Status: Compliant

50. Samples Collection

Inspector: Muzna Rauf
Status: Compliant

51. Impoundment/VC&D

Inspector: Muzna Rauf
Status: Compliant

52. Permit Suspension

Inspector: Muzna Rauf
Status: Compliant

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

Inspector: Muzna Rauf
Status: Compliant
Facility Score = 91

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