

Wiki Wiki (Manville Housing Unit)

UCB Routine Inspection - Food

Managers

Not Assigned

Inspection Date

May 9, 2022

Inspection Contributors

Muzna Rauf

Reference ID

Notes

Facility was issued a score of 88 (PASS) during a routine inspection conducted on 05/09/2022.

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.

Facility has new grease trap installed in the kitchen.

Re-inspection to check for compliance of violations #1b, #14, #27, #30, #33, #36, #38, #40, and #45 scheduled for 06/06/2022.

– Muzna Rauf

Employee Health, Hygeine, & Knowledge *

1a. Demonstartion 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

Observed one food employee, hired approximately 15 days ago, with no food handler card. Owner instructed to have all food employees that prepare, handle, or serve non-packaged potentially hazardous foods pass an approved safety certification program. Correct within 30 days.

Inspector: Muzna Rauf
Status: N/O

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:

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 1 *

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) Yellow/black discolored and deteriorated cutting boards at the sandwich prep cooler. Owner instructed to 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) Cooking utensils stored on dirty cardboard lining the stove surface. Owner instructed to have the utensils properly cleaned and sanitized before they are used again for cooking.
- 3) Multiple tongs stored on dirty door handle of stove. Owner instructed to have all tongs cleaned and then placed in a clean and sanitized container for use.

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

Public Comments: No violations observed at the time of the inspection.

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

Water at handwash sink measured at 100 degrees F and above.

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

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

General Retail Factors 8 *

24. Person in charge present and performs duties

Public Comments:
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: Observed frozen chicken thawing in sink while not completely submerged under running water. Owner of facility corrected the violation on site.

Action Plan: California Retail Food Code §114020. Thawing shall occur in one of four approved ways only:
1.) Food may be thawed in a refrigeration unit at or below 41° F.
2.) Food may be thawed submerged under running water at or below 70°F for 2 hours or less.
3.) Food may be thawed in a microwave, to be immediately followed by cooking.
4.) Food may be thawed as a part of the cooking process.
Correct immediately.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

27. Food separated and protected

Public Comments: Observed the following:
1) Uncovered containers of salt, MSG, and baking soda held under dirty food prep table.
2) Uncovered raw chicken held above uncovered tray of raw shrimps inside the refrigerator. Owner instructed to have the food trays properly covered and to correct the order of stored food inside the refrigerator. Violation was corrected 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.

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.

California Retail Food Code §1143986(a)(1). All raw or potentially hazardous foods shall be stored below and away from all ready to eat foods to prevent cross contamination. Correct immediately.

California Retail Food Code §113986 (a) Food shall be protected from cross-contamination by utilizing one or more of the following methods:
(2) Except when combined as ingredients, separating types of raw foods of animal origin from each other during transportation, storage, preparation, holding, and display in the following ways:
(B) Arranging each type of food in equipment so that cross-contamination of one type with another is prevented.
(D) Except as specified in subdivision (b), storing the food in packages, covered containers, or wrappings.

Raw meat, poultry, and fish must be stored below prepared or ready-to-eat food if stored in the same refrigerator. It should also be stored in the following top to bottom order:
ready-to-eat food, whole fish, whole cuts of beef and pork, ground meats and fish, and whole and ground poultry. 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

Public Comments: Observed the following:
1) Food employee prepared container of raw butter chicken and left it uncovered on the floor adjacent to the refrigerator. Owner covered the container and had it put inside the refrigerator 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.

California Retail Food Code §114047(b). Food shall be protected from contamination by storing the food in a clean, dry location, where it is not exposed to splash, dust, vermin, or other forms of contamination or adulteration, and at least six inches above the floor. Correct immediately.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Corrected on Site

31. Consumer self service

Public Comments:

Inspector: Muzna Rauf

Status: N/O

32. Food properly labeled and honestly presented

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

33. Nonfood-contact surfaces clean

Public Comments: Observed the following:

- 1) Accumulation of grease, and dirt on the surface of the stove.
- 2) Accumulation of grease, dirt and food debris on the top and under surface of the pan rail lid to the sandwich prep coolers.
- 3) Accumulation of grease, dirt and food debris on the counter surfaces.
- 3) Accumulation of dirt and food debris on door gaskets to all coolers.

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:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments: Observed the following:
1) Torn door gaskets to Trautsen coolers.
2) Multiple deteriorated cutting boards being actively used in the kitchen.

Action Plan: California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair. Equipment must be repaired and in use or removed from the facility.

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. Repair or replace all deteriorated and discolored cutting boards. Correct within 1 week.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

36. Equipment, utensils and linens: storage and use

Public Comments: Observed the following:

- 1) Dirty cardboard lining on stove surface to hold cooking utensils. Owner instructed to have all utensils properly cleaned and sanitized before being used for cooking.
- 2) Dirty cardboard lining trolley holding condiments.
- 3) Cardboard lining trays that are used to hold food.
- 4) Plastic cups and metal pans being used as scooping utensils in bulk storage bins holding MSG, salt etc.

Action Plan: California Retail Food Code §114130.4. Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material that allows easy cleaning and to facilitate maintenance and free of unnecessary ledges, projections, and crevices to allow for easy cleaning and to facilitate maintenance.

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.

Cardboard and aluminum foil shall not be used to line shelving, food prep stations, or to hold utensils.
Ensure an approved scooping utensil with handle is being used in bulk food storage containers.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

37. Vending machines

Public Comments:

Inspector: Muzna Rauf

Status: N/A

38. Adequate ventilation and lighting; designated areas, use

Public Comments: Observed heavy accumulation of grease and dust on the hood surface, hood filters, and the fire suppression lines above the stove top.

Action Plan: California Retail Food Code §114149.2. All mechanical intake and exhaust air ducts shall be clean and filters shall be routinely changed to prevent the contamination of food. Correct within 2 weeks.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

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 on food prep counters.

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: Observed the following:

- 1) Multiple cardboards being used to line the floor inside the kitchen.
- 2) Accumulation of old food debris, grease, and dirt on the floors and walls of the facility.

Action Plan: California Retail Food Code §114271. All wall and ceiling surfaces within a facility shall be clean and in good repair, as well as durable, smooth, and non-absorbent at all times. Correct within 1 month.

California Retail Food Code §114268. All floor surfaces within a facility must be smooth, clean, and in good repair at all times with a 4 inch minimum 3/8 inch coving. Correct within 1 month.

Remove all cardboard or unapproved floor boards being used on the floors. Correct immediately.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

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

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 = 88

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