Women's Faculty Club

UCB Routine Inspection - Food

Managers: Not Assigned
Inspection Date: Apr 10, 2023

Inspection Contributors:
Muzna Rauf

Reference ID:

Notes

Facility was issued a score of 91 (PASS) during a routine inspection conducted on 04/10/2023.

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.

Re-inspection to check for compliance of violations 21(a), and 34 is scheduled for 04/20/2023.

− 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
Observed chef with food safety manager certificate that expired on 01/03/23. Chef instructed to renew certificate within 60 days.

**Public Comments:**
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.

(e) A food facility that commences operation, changes ownership, or no longer has a certified owner or employee pursuant to this section shall have 60 days to comply with this subdivision.

(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.

(h) Certified individuals shall be recertified every five years by passing an approved and accredited food safety certification examination.

**Tags:** Minor Violation (2 points)

**Inspector:** Muzna Rauf

**Status:** Not Resolved

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2. **Communicable disease; reporting, restrictions & exclusions**

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

**Inspector:** Muzna Rauf

**Status:** Compliant

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3. **No discharge from eyes, nose, and mouth**

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

**Inspector:** Muzna Rauf

**Status:** Compliant

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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
Protection from Contamination

11. Proper reheating procedures for hot holding

12. Returned and re-service of food

13. Food in good condition; safe and unadulterated

14. Food contact surface; clean and sanitized
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
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: Observed the following:
1) Hot water measured at 106 degrees F at the food prep sink.
2) Hot water measured at 104.1 degrees F at the warewash sink.
3) Dish machine washing at approximately 102 degrees F at the time of the inspection.

Kitchen staff instructed to heat water for dishwashing purposes at the 3-compartment sink until hot water is restored. Discontinue using the mechanical dish machine until it is serviced and fixed.

Reinspection to check for compliance for hot water scheduled for 04/20/2023.

Action Plan: California Retail Food Code §114192. All facilities shall have an adequate supply of hot and cold water that is protected, pressurized, potable, and delivered through an approved plumbing system. Correct Immediately.

California Retail Food Code §114192(a). Hot water shall be supplied at a minimum temperature of at least 120 degrees F measured from the faucet of warewash sinks, food prep sinks, and janitorial sinks. Hot water measured below 100 degrees F throughout the food facility will result in closure. Correct immediately.

Tags: Minor Violation (2 points)
Inspector: Muzna Rauf
Status: Not Resolved

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
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:
Inspector: Muzna Rauf
Status: N/O

27. Food separated and protected

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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:
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: Observed mechanical dish washing machine not operating as per manufacturer’s specifications of keeping hot water temperature above 120 degrees F. Dish machine is currently washing at approximately 102 degrees F.

Action Plan: California Retail Food Code §114099.7. Mechanical sanitization shall be accomplished in the final sanitizing rinse by one of the following:
(a) By being cycled through equipment that is used in accordance with the manufacturer’s specifications and achieving a utensil surface temperature of 160ºF as measured by an irreversible registering temperature indicator.
(b) The mechanical application of sanitizing chemicals by pressure spraying methods using one of the following solutions:
   (1) Contact with a solution of 50 ppm available chlorine for at least 30 seconds.

California Retail Food Code §114101 (a) Mechanical machine warewashing shall be accomplished by using an approved machine installed and operated in accordance with the manufacturer’s specifications.

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

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

Public Comments: Observed deteriorated and black/yellow discoloration on surface of cutting board stored on top of the food prep counter.

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.

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

36. Equipment, utensils and linens: storage and use

Public Comments:  
Inspector: Muzna Rauf  
Status: Compliant

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

39. Thermometers provided and accurate

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

40. Wiping cloths; properly used and stored

Public Comments: Observed soiled wiping cloth stored on top of the cutting board.
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
### Increased Risk to Public Health

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<td><strong>53. Multiple Major Critical Risk Violations / Increased Risk to Public Health</strong></td>
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**Public Comments:**

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