Women's Faculty Club (Women's Faculty Club)

UCB Routine Inspection - Food

Managers

Not Assigned

Inspection Date

May 4, 2022

Notes

Facility was issued a score of 94 (PASS) during a routine inspection conducted on 05/04/2022.

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 Certification Name: Nathan Peterson
Expiration Date: 01/03/2023
Inspector: Muzna Rauf
Status: Compliant

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
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
<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>No violations observed at the time of the inspection.</th>
</tr>
</thead>
<tbody>
<tr>
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<td>Muzna Rauf</td>
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<tr>
<td>Status:</td>
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14. Food contact surface; clean and sanitized

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**Food From Approved Sources** *

15. Food obtained from approved source

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<tr>
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</table>

16. Compliance with shell stock tags, conditions, display

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17. Compliance with Gulf Oyster Regulations
Additional Risk Factors

18. Compliance with variance, specialized process & HACCP

19. Consumer advisory provided for raw/undercooked food

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

21 a. Hot water available
### General Retail Factors

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Description</th>
<th>Public Comments</th>
<th>Inspector</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>4</td>
<td>Observed hot water temperature at the 3-compartment warewash sink measured at 106 degrees F. Water temperature was unable to rise to 120 degrees F at the time of the inspection.</td>
<td>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.</td>
<td>Muzna Rauf</td>
<td>Minor Violation (2 points)</td>
</tr>
</tbody>
</table>

### 21 b. Water available

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<thead>
<tr>
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<td>Muzna Rauf</td>
<td>Compliant</td>
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### 22. Sewage and wastewater properly disposed

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<td>Muzna Rauf</td>
<td>Compliant</td>
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### 23. No insect, rodent, birds or animals present

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General Retail Factors 4 *
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
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) Double-stacking food (cooked eggs) inside the walk-in cooler without adequate protection of the food product. Metal pan stored directly on top of the cooked eggs.

Action Plan: California Retail Food Code §113980. All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage.

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

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: Observed dirty door gasket to Trautsen 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:
   Inspector: Muzna Rauf
   Status: Compliant

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

| 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) |

| Public Comments: Observed accumulation of dust and grease on the hood filters, hood surface and the fire suppression lines above the stove top. |
| 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
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: Observed backpack, spectacle case, and book stored on top of the butcher block at the food prep station.

Action Plan: California Retail Food Code §114256.1(a) Lockers or other suitable facilities shall be provided and used for the orderly storage of employee clothing and other possessions. (c) No person shall store clothing or personal effects in any area used for the storage and preparation of food.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

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
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 = 94

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