# FOOD FACILITY INSPECTION REPORT

**Facility Name:** Women's Faculty Club  
**Address:** Berkeley, CA  
**Type of Inspection:** Routine

<table>
<thead>
<tr>
<th>#</th>
<th>Item Description</th>
<th>COS</th>
<th>MAI</th>
<th>OUT</th>
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<tbody>
<tr>
<td>1</td>
<td>Food safety certification</td>
<td>✔️</td>
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<tr>
<td>2</td>
<td>Communicable disease: reporting, restrictions &amp; exclusions</td>
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<tr>
<td>3</td>
<td>No discharge from eyes, nose &amp; mouth</td>
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<td>4</td>
<td>Proper eating, tasting, drinking or tobacco use</td>
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<td>5</td>
<td>Hands clean &amp; properly washed; gloves properly used</td>
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<td>6</td>
<td>Adequate hand washing facilities supplied &amp; accessible</td>
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<td>7</td>
<td>Proper hot and cold holding temperatures</td>
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<td>8</td>
<td>Time as a public health control: procedures &amp; records</td>
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<tr>
<td>9</td>
<td>Proper cooking methods</td>
<td></td>
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<tr>
<td>10</td>
<td>Proper cooking time &amp; temperatures</td>
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<tr>
<td>11</td>
<td>Proper reheating procedures for hot holding</td>
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<tr>
<td>12</td>
<td>Returned &amp; reissue of food</td>
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<tr>
<td>13</td>
<td>Food in good condition: safe &amp; unadulterated</td>
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<tr>
<td>14</td>
<td>Food contact surfaces: clean &amp; sanitized</td>
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<tr>
<td>15</td>
<td>Food obtained from approved sources</td>
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<tr>
<td>16</td>
<td>Compliance with shelf stock tags, condition &amp; display</td>
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<td>17</td>
<td>Compliance with Gulf Oyster Regulations</td>
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<td>18</td>
<td>Compliance with variance, specialized processes, reduced oxygen packaging &amp; HACCP plan</td>
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<tr>
<td>19</td>
<td>Consumer advisory for raw/ undercooked foods</td>
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<tr>
<td>20</td>
<td>Licensed health care facilities/public &amp; private schools; prohibited foods not offered</td>
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</tbody>
</table>
| 21 | Hot & cold water available:  
- Cold temp. (°F)  
- Hot temp. (°F)  
- Cold temp. (°C)  
- Hot temp. (°C) | | | |
| 22 | Sewage & wastewater properly disposed | | | |
| 23 | No rodents, insects, birds or animals | | | |

### SUPERVISION
24. Person in charge present & performs duties  
25. Personal cleanliness & hair restraints

### GENERAL FOOD SAFETY REQUIREMENTS
26. Approved thawing methods used, frozen food  
27. Food separated & protected  
28. Fruits & vegetables washed  
29. Toxic substances properly identified, stored & used

### FOOD STORAGE/SERVICE/DISPLAY
30. Food storage containers identified  
31. Consumer self-service  
32. Food properly labeled & honestly presented  
33. Equipment/utensils & linens clean  
34. Warewashing facilities: installed, maintained & used; test strips  
35. Equipment & utensils: approved, installed & clean; good repair; capacity  
36. Equipment, utensils & linens: properly used & stored  
37. Vending machines  
38. Adequate ventilation & lighting: designated areas, use  
39. Thermometers: provided & accurate  
40. Wiping cloths: properly used & stored

### PHYSICAL FACILITIES
41. Plumbing: proper backflow devices; leaks  
42. Garbage & refuse: properly disposed; facilities maintained  
43. Toilet facilities: properly constructed, supplied & cleaned  
44. Premises: personal cleaning items; vermin-proofing  
45. Roofs, walls & ceilings: built, maintained & cleaned  
46. No unapproved private homes/living or sleeping quarters

### COMPLIANCE & ENFORCEMENT
47. Signs posted; last inspection report available  
48. Plan review  
49. Permits available  
50. Impoundment  
51. Permit suspension

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**Received by (print):** Mary Remy  
**Received by (signature):**  
**Specialist (print):** Muzna Rauf  
**Specialist (signature):**

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**Date:** 10/27/2021  
**Time In:**  
**Time Out:**
FOOD FACILITY INSPECTION REPORT

WOMEN'S FACULTY CLUB

TEMPERATURE CONTROL

### Documentation required for all facilities with PHF

<table>
<thead>
<tr>
<th>Type of Food</th>
<th>Temp. (°F)</th>
<th>Violation (V)</th>
<th>Process/ Holding Location</th>
<th>Food Discarded (amount)</th>
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<th>Violation (V)</th>
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<tr>
<td>FOOD TEMPS</td>
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### OBSERVATIONS & CORRECTIVE ACTIONS

**#14. Ensure food is not in direct contact with dirty equipment.**

Observed stack of tortillas stored directly on top of grease and dust covered stove surface. Chef instructed to remove the tortillas to a clean food prep surface until they are ready to be used. Violation corrected on site.

Ensure all food contact surfaces are maintained clean and sanitized.

Observed the following:

1. Sauce covered stirring spoon stored on top of grease and dust covered stove top.

2. Buildup of black residue along inside panel of ice machine. Black residue is not in direct contact with the ice.

**#27. Ensure all food is properly separated and protected.**

Observed raw food of animal origin (eggs, chicken breast) stored above boiled potatoes inside the walk-in cooler.
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Date: 10/27/2021

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Observations & Corrective Actions

#38. Maintain hood surface and filters clean.

Observed accumulation of grease and dust on the hood surface and the hood filters located above the stove top.

#41. Maintain all plumbing devices in good repair and free of leaks.

Observed water leaking from cold water knob at handwash sink located next to the pantry.

#1. Maintain valid and current Food Safety Manager Certificate at facility at all times.

Observed the following:

1. Unable to verify Food Safety Manager certificate for chef in kitchen.

   Person in charge to email certificate to EHS.

2. Three employees without food handler cards. EHS to arrange date/time to offer training to staff handling food in the kitchen.