**FOOD FACILITY INSPECTION REPORT**

**Date:** 10/30/19  
**Time In:** 5:36  
**Time Out:**

**Facility Name:** Zellerbach Caf.  
**Address:** Zellerbach Hall

**Permit #:**  
**Exp. Date:**  
**Permit Holder:** Cal Performers  
**Type of Inspection:** Routine

<table>
<thead>
<tr>
<th>IN</th>
<th>N/O</th>
<th>N/A</th>
<th>COS</th>
<th>MAI</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Food safety certification</td>
<td></td>
<td>N/A</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2.</td>
<td>Communicable disease: reporting, restrictions &amp; exclusions</td>
<td>IN</td>
<td></td>
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<tr>
<td>3.</td>
<td>No discharge from eyes, nose &amp; mouth</td>
<td>IN</td>
<td></td>
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<tr>
<td>4.</td>
<td>Proper eating, tasting, drinking or tobacco use</td>
<td>IN</td>
<td></td>
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<tr>
<td>5.</td>
<td>Hands clean &amp; properly washed; gloves properly used</td>
<td>N/O</td>
<td></td>
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<tr>
<td>6.</td>
<td>Adequate hand washing facilities supplied &amp; accessible</td>
<td>IN</td>
<td></td>
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<tr>
<td>7.</td>
<td>Proper hot and cold holding temperatures</td>
<td>N/O</td>
<td></td>
<td></td>
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<tr>
<td>8.</td>
<td>Time as a public health control. procedures &amp; records</td>
<td>N/O</td>
<td></td>
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<tr>
<td>9.</td>
<td>Proper cooling methods</td>
<td>IN</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>10.</td>
<td>Proper cooking time &amp; temperatures</td>
<td>N/O</td>
<td></td>
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<tr>
<td>11.</td>
<td>Proper reheating procedures for hot holding</td>
<td>N/O</td>
<td></td>
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</tbody>
</table>

**SUPERVISION**

24. Person in charge present & performs duties

**PERSONAL CLEANLINESS**

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

**EQUIPMENT/ UTENSILS/ LINENS**

33. Nonfood-contact surfaces clean
34. Warewashing facilities: installed, maintained & used; test strips
35. Equipment & utensils; approved, installed & cleaned; 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

**PERMANENT FOOD FACILITIES**

45. Floors, walls & ceilings, built, maintained & cleaned
46. No unapproved private homes/ living or sleeping quarters

**SIGNS/ REQUIREMENTS**

47. Signs posted; last inspection report available

**COMPLIANCE & ENFORCEMENT**

48. Plan review
49. Permits available
50. Impoundment
51. Permit suspension

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See reverse side for the code sections and general requirements that correspond to each violation listed above.

**Received by (print):** Joanne Nie Nait  
**Received by (signature):**  
**Title:**

**Specialist (print):** Patrick Kanzelbach  
**Specialist (signature):**  
**Phone:**

**REINSPECTION DATE:**
**TEMPERATURE CONTROL**

<table>
<thead>
<tr>
<th>Type of Food</th>
<th>Temp. (°F)</th>
<th>Violation (P)</th>
<th>Process/ Holding Location</th>
<th>Food Discarded (amount)</th>
<th>Type of Food</th>
<th>Temp. (°F)</th>
<th>Violation (P)</th>
<th>Process/ Holding Location</th>
<th>Food Discarded (amount)</th>
</tr>
</thead>
</table>

**OBSERVATIONS & CORRECTIVE ACTIONS**

1. **Food handlers shall wear disposable gloves if they have nail polish or fingernails.**

2. The right-side under-counter cooler is not holding food at 41°F or lower, and the fan guard cover is missing. Promptly repair this cooler.

Food safety violations have been reviewed with Carrara Street Catering at time of inspection.