

FOOD FACILITY INSPECTION REPORT

Date:	10/30/19
Time In:	5:30 p
Time Out:	

Facility Name:	Zellerbach Cafe	Address:	Zellerbach Hall
Permit #:		Permit Holder:	Cal Performance
Exp. Date:		Type of Inspection:	Routine

IN = In compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site MAJ = Major violation OUT = Out of compliance

		COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE				
IN	N/O 1. Food safety certification			
Food Safety Certification Name: <u>N/O</u>		Expiration Date:		
EMPLOYEE/HEALTH & HYGIENIC PRACTICES				
IN	2. Communicable disease: reporting, restrictions & exclusions			
IN	N/O 3. No discharge from eyes, nose & mouth			
IN	N/O 4. Proper eating, tasting, drinking or tobacco use			
PREVENTING CONTAMINATION BY HANDS				
IN	N/O 5. Hands clean & properly washed; gloves properly used			
IN	6. Adequate hand washing facilities supplied & accessible			
TIME & TEMPERATURE RELATIONSHIPS				
IN	N/O 7. Proper hot and cold holding temperatures <u>Refrigerator kept</u>			
IN	N/O 8. Time as a public health control: procedures & records			
IN	N/O 9. Proper cooling methods			
IN	N/O 10. Proper cooking time & temperatures			
IN	N/O 11. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION				
IN	N/O 12. Returned & reservice of food			
IN	13. Food in good condition, safe & unadulterated			
IN	N/O 14. Food contact surfaces: clean & sanitized			
sanitizer type:		location:		
<input type="checkbox"/> chlorine <input type="checkbox"/> quaternary ammonium <input type="checkbox"/> hot water <input type="checkbox"/> other:		sanitizer concentration (ppm): <u>N/O at time of inspection</u>		
FOOD FROM APPROVED SOURCES				
IN	15. Food obtained from approved sources			
IN	N/O 16. Compliance with shell stock tags, condition & display			
IN	N/O 17. Compliance with Gulf Oyster Regulations			
CONFORMANCE WITH APPROVED PROCEDURES				
IN	N/A 18. Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan			
CONSUMER ADVISORY				
IN	N/A 19. Consumer advisory provided for raw/ undercooked foods			
HIGHLY SUSCEPTIBLE POPULATIONS				
IN	N/A 20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
HOT WATER/ COLD WATER				
IN	21. Hot & cold water available: <u>> 100</u> cold temp. (°F) <u>Hand sink</u> hot temp. (°F)			
LIQUID WASTE DISPOSAL				
IN	22. Sewage & wastewater properly disposed			
VERMIN				
IN	23. No rodents, insects, birds or animals			

		OUT
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 & clean; <u>good repair; capacity</u>	
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	

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 Kambach	Specialist (signature):		Phone:	

REINSPECTION DATE

FOOD FACILITY INSPECTION REPORT

Date: 10/30/19

Zellerbach Cafe

TEMPERATURE CONTROL

Documentation required for all facilities with PHF					<input type="checkbox"/> NO PHF			Inspector Thermometer #:	
Type of Food	Temp. (°F)	Violation (P)	Process/ Holding Location	Food Discarded (amount)	Type of Food	Temp. (°F)	Violation (P)	Process/ Holding Location	Food Discarded (amount)

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 Grace Street Catering at time of inspection.