

# FOOD FACILITY INSPECTION REPORT

Date:	10/26/16
Time In:	6:00
Time Out:	

Facility Name:	Zellerbach Cafe (operator = Grace Street Catering)		
Address:			
Permit #:	Exp. Date:	Permit Holder:	Type of Inspection:
		Cal Performances	Routine

IN = In compliance		N/O = Not observed		N/A = Not applicable		COS = Corrected on-site		MAJ = Major violation		OUT = Out of compliance	
<b>DEMONSTRATION OF KNOWLEDGE</b>											
IN	N/O	1.	Food safety certification								
		Food Safety Certification Name:		Expiration Date:							
		No event		No event							
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>											
IN	N/O	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								
<b>PREVENTING CONTAMINATION BY HANDS</b>											
IN	N/O	5.	Hands clean & properly washed; gloves properly used								
IN	N/O	6.	Adequate hand washing facilities supplied & accessible								
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>											
IN	N/O	7.	Proper hot and cold holding temperatures								
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								
<b>PROTECTION FROM CONTAMINATION</b>											
IN	N/O	12.	Returned & reservice of food								
IN	N/O	13.	Food in good condition, safe & unadulterated								
IN	N/O	14.	Food contact surfaces: clean & sanitized								
		sanitizer type:									
		<input type="checkbox"/> chlorine <input type="checkbox"/> quaternary ammonium <input type="checkbox"/> hot water <input type="checkbox"/> other:									
		sanitizer concentration (ppm):		location:							
		No on top									
<b>FOOD FROM APPROVED SOURCES</b>											
IN	N/O	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								
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>											
IN	N/O	18.	Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan								
<b>CONSUMER ADVISORY</b>											
IN	N/O	19.	Consumer advisory provided for raw/ undercooked foods								
<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>											
IN	N/O	20.	Licensed health care facilities/ public & private schools; prohibited foods not offered								
<b>HOT WATER/ COLD WATER</b>											
IN	N/O	21.	Hot & cold water available:								
		cold temp. (°F)		hot temp. (°F)							
		100°F		140°F							
<b>LIQUID WASTE DISPOSAL</b>											
IN	N/O	22.	Sewage & wastewater properly disposed								
<b>VERMIN</b>											
IN	N/O	23.	No rodents, insects, birds or animals								

SUPERVISION		OUT
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; 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	

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

Received by (print):	<i>Bertina Greene</i>	Received by (signature):		Title:	
Specialist (print):	<i>Patrick Kautbach</i>	Specialist (signature):		Phone:	

REINSPECTION DATE

# FOOD FACILITY INSPECTION REPORT

Date: 10/26/16

Zellerbach / Grace Street Catering

## 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)
Chicken	70	✓	AMBIENT HOLD						

## OBSERVATIONS & CORRECTIVE ACTIONS

① Observed cooked potentially hazardous foods held at ambient temperatures inside a cambro container and on prep shelves. Chicken at 70°F for example. No written procedures or time of exposure is being documented.

Facility must provide written documentation of the time that this food is exposed to ambient temps to ensure it is served or discarded within 4 hours. You must include ambient exposure that begins at the commissary facility as well as exposure at the event. Food shall be clearly labeled with the time the ambient exposure will reach 4 hours.

Call Patrick at UC Berkeley EHS if you have questions about this process.

510 642-1977