

# FOOD FACILITY INSPECTION REPORT

Date: 9/11/25  
Time In:  
Time Out:

Facility Name:

Address:

Qualcomm Cyber Cafe Sutardja Dai Hall  
Permit #: Exp. Date: Permit Holder: Ayal Amzel (Oxford St)

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

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
IN	N/O			
1. Food safety certification				
Food Safety Certification Name: Ayal Amzel				
Expiration Date: 12/4/28				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
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				
PREVENTING CONTAMINATION BY HANDS				
IN	N/O			
5. Hands clean & properly washed; gloves properly used				
IN	N/O			
6. Adequate hand washing facilities supplied & accessible				
TIME & TEMPERATURE RELATIONSHIPS				
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				
PROTECTION FROM CONTAMINATION				
IN	N/O			
12. Returned & reserve of food				
IN	N/A			
IN	N/O			
13. Food in good condition, safe & unadulterated				
IN	N/O			
14. Food contact surfaces: clean & sanitized				
Sanitizer type: <input checked="" type="checkbox"/> quaternary ammonium <input type="checkbox"/> hot water <input type="checkbox"/> other: sanitizer concentration (ppm): 100ppm location:  FOOD FROM APPROVED SOURCES				
IN	N/A			
15. Food obtained from approved sources				
IN	N/A			
16. Compliance with shell stock tags, condition & display				
IN	N/A			
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	N/A			
21. Hot & cold water available: cold temp. (°F) 52-60 hot temp. (°F) LIQUID WASTE DISPOSAL				
IN	N/A			
22. Sewage & wastewater properly disposed				
VERMIN				
IN	N/A			
23. No rodents, insects, birds or animals				

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

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		

Received by (print): ATAL AMZEL	Received by (signature): [Signature]	Title: OWNER
Specialist (print): Stephanie Hessler, RPHS	Specialist (signature): [Signature]	Phone: (510) 642-3073
REINSPECTION DATE		

## Date: 9/17/25

[illegible]

(27) Lettuce and avocado (born sliced) observed to be stored in refrigeration units without covering. All food shall be protected from contamination during storage. Cover food items and maintain. Operator covered items maintain

(34) Facility lacking test strips at time of inspection. Testing equipment shall be provided to measure applicable sanitation method. Obtain and maintain test strips by 9/24/25.

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