

FOOD FACILITY INSPECTION REPORT

Date: **9/17/25**
Time In: _____
Time Out: _____

Facility Name: **Qualcomm Weber Cafe** Address: **Sutardja Dai Hall**

Permit #:

Exp. Date:

Permit Holder:

Type of Inspection:

Routine

IN = In compliance N/A = Not observed N/A = Not applicable

COS = Corrected on-site

MAJ = Major violation

OUT = Out of compliance

N/A 1. Food safety certification

Expiry Date: **12/14/28**

COS MAJ OUT

N/A 2. Communicable disease: reporting, restrictions & exclusions

COS MAJ OUT

N/A 3. No discharge from eyes, nose & mouth

COS MAJ OUT

N/A 4. Proper eating, tasting, drinking or tobacco use

COS MAJ OUT

N/A 5. Hands clean & properly washed; gloves properly used

COS MAJ OUT

N/A 6. Adequate hand washing facilities supplied & accessible

COS MAJ OUT

PREVENTING CONTAMINATION BY HANDS

N/A 7. Proper hot and cold holding temperatures

COS MAJ OUT

N/A 8. Time as a public health control: procedures & records

COS MAJ OUT

N/A 9. Proper cooling methods

COS MAJ OUT

N/A 10. Proper cooking time & temperatures

COS MAJ OUT

N/A 11. Proper reheating procedures for hot holding

COS MAJ OUT

PROTECTION FROM CONTAMINATION

N/A 12. Returned & reservice of food

COS MAJ OUT

N/A 13. Food in good condition, safe & unadulterated

COS MAJ OUT

N/A 14. Food contact surfaces: clean & sanitized

COS MAJ OUT

N/A 15. Sanitizer type: chlorine quaternary ammonium hot water other: sanitizer concentration (ppm): **100 ppm** Location: _____

FOOD FROM APPROVED SOURCES

N/A 16. Food obtained from approved sources

COS MAJ OUT

N/A 17. Compliance with Gulf Oyster Regulations

COS MAJ OUT

CONFORMANCE WITH APPROVED PROCEDURES

N/A 18. Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan

COS MAJ OUT

N/A 19. Consumer advisory provided for raw/ undercooked foods prohibited foods not offered

COS MAJ OUT

HIGHLY SUSCEPTIBLE POPULATIONS

N/A 20. Licensed health care facilities/ public & private schools; prohibited foods not offered

COS MAJ OUT

N/A 21. Hot & cold water available: cold temp: **(70°F)** hot temp: **(140°F)**

COS MAJ OUT

N/A 22. Sewage & wastewater properly disposed

COS MAJ OUT

Liquid Waste Disposal

N/A 23. No rodents, insects, birds or animals

COS MAJ OUT

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

Received by (print): **Aya Amzei**

Received by (signature): **Amzei**

Title: **On/Off**

Specialist (print): **Stephanie Hesser, RPHS**

Specialist (signature): **Stephanie Hesser, RPHS**

Phone: **(510) 642-3073**

REINSPECTION DATE: _____

FOOD FACILITY INSPECTION REPORT

Date: 9/1/7125

1105 21st Street, Room 100, University of California
Berkeley, CA 94720-1150
www.ehs.berkeley.edu

Qualcomm Cyber Lane

TEMPERATURE CONTROL

Violations:

OBSERVATIONS & CORRECTIVE ACTIONS

(21) Lettuce and avacado (both sliced) ~~be~~ preserved 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.

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