Respectable Bird

UCB Routine Inspection - Mobile Food

Managers
Not Assigned

Inspection Contributors
Muzna Rauf

Reference ID

Notes

Facility Address: Lawrence Berkeley National Laboratory
1 Cyclotron Rd, Berkeley, CA 94720

Mobile Food Truck was issued a score of 94 (PASS) during a routine inspection conducted on 01/31/2023.

Major/minor violations (Critical Risk Factors) directly relate to the transmission of foodborne illness. The presence of a major violation poses a health hazard and warrants immediate correction and may require closure of the food facility. These violations are numbered 1-23.

General Retail Practice violation means a violation of an approved practice that does not pose an imminent health hazard, but does warrant correction. These violations are numbered 24-48.

— Muzna Rauf

Employee Health, Hygiene, & Knowledge *

1a. Demonstration of knowledge

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

1b. Food safety certification
Preventing Contamination by Hands

2. Communicable disease; reporting, restrictions & exclusions

No violations observed at the time of the inspection.

3. No discharge from eyes, nose, and mouth

No violations observed at the time of the inspection.

4. Proper eating, drinking, or tobacco use

No violations observed at the time of the inspection.

5. Hands clean and properly washed; proper glove use

No violations observed at the time of the inspection.

6. Adequate hand washing sink: supplied and accessible

No violations observed at the time of the inspection.
### Time & Temperature Relationship

#### 7. Proper hot and cold holding temperatures

- **Public Comments:** No violations observed at the time of the inspection.
- **Inspector:** Muzna Rauf
- **Status:** Compliant

#### 8. Time as public health control; procedures and records

- **Public Comments:**
- **Inspector:** Muzna Rauf
- **Status:** N/O

#### 9. Proper cooling methods

- **Public Comments:**
- **Inspector:** Muzna Rauf
- **Status:** N/O

#### 10. Proper cooking time and temperature

- **Public Comments:** No violations observed at the time of the inspection.
- **Inspector:** Muzna Rauf
- **Status:** Compliant

#### 11. Proper reheating procedures for hot holding

- **Public Comments:**
- **Inspector:** Muzna Rauf
- **Status:** N/O

### Protection from Contamination

#### 12. Returned and re-service of food
Food From Approved Sources *

15. Food obtained from approved source

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

16. Compliance with shell stock tags, conditions, display

Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: N/A

17. Compliance with Gulf Oyster Regulations

Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: N/A
### Additional Risk Factors

#### 18. Compliance with variance, specialized process & HACCP

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
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<tr>
<td>Status:</td>
<td>N/A</td>
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</tbody>
</table>

#### 19. Consumer advisory provided for raw/undercooked food

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th></th>
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<td>Muzna Rauf</td>
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#### 20. License health care facilities/public and private schools: prohibited food not offered

<table>
<thead>
<tr>
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<th></th>
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<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>N/A</td>
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</tbody>
</table>

#### 21 a. Hot water available

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Observed the following:</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>1) Hot water measured at 51.2 degrees F at the warewash sink. Water heater not turned on. Operator reset the water heater. Hot water measured above 100 degrees F at the end of the inspection. Operator instructed to have water heater turned on and water temperature checked before the start of food service. Re-inspection scheduled for after 02/14/23 to check for hot water compliance.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Action Plan:</th>
<th>California Retail Food Code §114192. All facilities shall have an adequate supply of hot and cold water that is protected, pressurized, potable, and delivered through an approved plumbing system. Correct Immediately.</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>California Retail Food Code §114192(a). Hot water shall be supplied at a minimum temperature of at least 120 degrees F measured from the faucet of warewash sinks, food prep sinks, and janitorial sinks. Hot water measured below 100 degrees F throughout the food facility will result in closure. Correct immediately.</td>
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<table>
<thead>
<tr>
<th>Tags:</th>
<th>Major Violation (4 points)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>Not Resolved</td>
</tr>
</tbody>
</table>
21 b. Water available

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

22. Sewage and wastewater properly disposed

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

23. No insect, rodent, birds or animals present

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

General Retail Factors 2 *

24. Person in charge present and performs duties

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

25. Personal cleanliness and hair restraints

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

26. Approved thawing methods used, frozen food

Public Comments:
Inspector: Muzna Rauf
Status: N/O
27. Food separated and protected

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

28. Washing fruits and vegetables

Public Comments:
Inspector: Muzna Rauf
Status: N/O

29. Toxic substances & automotive equipment

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

30. Food storage; food storage containers identified

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

31. Consumer self service

Public Comments:
Inspector: Muzna Rauf
Status: N/A

32. Food properly labeled and honestly presented

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

33. Nonfood-contact surfaces clean
34. Warewashing sink: installed, maintained, used; test equipment

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

35. Equipment/utensils approved; installed; good repair; capacity

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

36. Equipment, utensils and linens: storage and use

Public Comments: Observed multiple cardboards being used as mats lining the floor of the food truck. Remove all cardboard lining the floor of the truck and replace if needed by easily cleanable and removable non-slip mats.

Action Plan: California Retail Food Code §114301(h) Floors, walls, and ceilings of all enclosed food preparation areas shall be constructed so that the surfaces are impervious, smooth, and easily cleanable. Floor surfaces shall provide employee safety from slipping. The juncture of the floor and wall shall be coved with a 3/8 inch minimum radius coving, with the floor surface extending up the wall at least four inches.

California Retail Food Code §114272. Mats and duckboards shall be designed to be removable and easily cleanable.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf
Status: Not Resolved

37. Adequate ventilation and lighting; designated areas, use

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

38. Thermometers provided and accurate
39. Wiping cloths; properly used and stored

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Observed soiled wiping cloth stored on top of the cutting board.</th>
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<td>Action Plan:</td>
<td>California Retail Food Code §114185.1(b). All wiping cloths used repeatedly prior to laundering shall be stored in an approved sanitizing solution when not in use. Correct Immediately. California Retail Food Code §114185.1(e). Working containers of sanitizing solutions for storage of in-use wiping cloths shall be used in a manner to prevent contamination of food, equipment, utensils, linens, or single-use articles.</td>
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<td>General Retail Violation (1 point)</td>
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40. Plumbing, fixtures, equipment

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41. Refuse / Premises/ Janitorial / Exterior and surrounding area sanitary

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42. Restroom facilities

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43. Cleaning & servicing
Public Comments:
Inspector: Muzna Rauf
Status: Compliant

44. Floors, walls and ceiling: properly built, maintained and clean

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

45. Signs posted; last inspection report available

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

46. Permits available

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

47. Impoundment/VC&D

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

48. Compliance with safety requirements, fire extinguisher & lights shatter proof

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

49. Compliance with water heater Requirements (3 gallon)
50. Location of compressors

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

51. Identification of owner

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

52. Cleaning & servicing

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

53. Compliance with height and width of occupied areas

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

54. Mobile water & waste water tanks installed

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

55. Permit Suspension *
Increased Risk to Public Health *

56. Multiple Major Critical Risk Violations / Increased Risk to Public Health

Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

Inspection Score *

57. Score

Public Comments: Facility Score = 94

PASS - 80 to 100
CONDITIONAL PASS - 75 to 79
FAIL - < 75 (facility will be closed, notice of closure posted, health permit suspended; re-inspection will be scheduled when violations are abated).

Inspector: Muzna Rauf
Status: Compliant