

Respectable Bird

UCB Routine Inspection - Mobile Food

Managers

Not Assigned

Inspection Date

Jan 31, 2023

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

Public Comments: Food Safety Manager Certification Name: Ronnie Taylor
Expiration Date: 11/20/2023
Inspector: Muzna Rauf
Status: Compliant

2. Communicable disease; reporting, restrictions & exclusions

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

3. No discharge from eyes, nose, and mouth

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

4. Proper eating, drinking, or tobacco use

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

Preventing Contamination by Hands *

5. Hands clean and properly washed; proper glove use

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

6. Adequate hand washing sink: supplied and accessible

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

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

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

13. Food in good condition; safe and unadulterated

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

14. Food contact surface; clean and sanitized

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

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:
Inspector: Muzna Rauf
Status: N/A

17. Compliance with Gulf Oyster Regulations

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

Additional Risk Factors 1 *

18. Compliance with variance, specialized process & HACCP

Public Comments:

Inspector: Muzna Rauf

Status: N/A

19. Consumer advisory provided for raw/undercooked food

Public Comments:

Inspector: Muzna Rauf

Status: N/A

20. License health care facilities/public and private schools: prohibited food not offered

Public Comments:

Inspector: Muzna Rauf

Status: N/A

21 a. Hot water available

Public Comments: Observed the following:
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.

Action Plan: 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.

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.

Tags: Major Violation (4 points)

Inspector: Muzna Rauf

Status: Not Resolved

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

39. Wiping cloths; properly used and stored

Public Comments: Observed soiled wiping cloth stored on top of the cutting board.

Action Plan: 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.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

40. Plumbing, fixtures, equipment

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

42. Restroom facilities

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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)

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Permit Suspension *

55. Permit Suspension

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

Increased Risk to Public Health *

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

Public Comments:

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