

Roadside Rotisserie

UCB Routine Inspection - Mobile Food

Current Managers

Not Assigned

Inspection Date

Nov 14, 2023

Inspection Contributors

Muzna Rauf

Inspection Resolvers

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Notes

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

A foodborne illness investigation was conducted on 11/14/2023, in response to alleged food poisoning of two employees who ate rotisserie chicken, potatoes, cauliflower and broccoli from the food truck on 10/25/23.

The allegations were discussed with the operator on site.

The following observations were made at the time of the investigation:

- 1) Food employees wearing clean uniforms, gloves and aprons.
- 2) General sanitation of food storage in good condition.
- 3) Sanitizer levels in bucket holding quaternary ammonia not detectable.
- 4) Food is being prepared with suitable utensils and on surfaces that, prior to use, have been cleaned, rinsed, and sanitized to prevent cross-contamination.
- 5) Proper handwashing techniques observed.
- 6) Handwash station is properly stocked with paper towels and soap. Hot water at handwash station measured at 120°F and above.
- 7) No visible signs of food spoilage observed.
- 8) Raw marinated pork stored on top of the raw marinated chicken inside the cooler without any separation barrier to prevent cross contamination.
- 9) Temperature of marinated chicken inside cooler measured at 42.8 degrees F.
- 10) Temperature of marinated pork ribs inside cooler measured at 46.5 degrees F.

Observations #3, #8, #9, and #10 prompted a routine inspection. Please see report for more details.

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.

Mobile Food Truck was issued a score of 89 (PASS) during a routine inspection conducted on 11/14/2023.

Re-inspection to check for compliance of violation #7, #10, #14, #27, and #35 will be conducted on or after 12/13/23.

– Muzna Rauf

Employee Health, Hygiene, & Knowledge * 1

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: Observed food safety manager certificate of operator Mitchell Newberger expired on 10/22/2023. As per operator, he is registered to take the exam on 11/17/23.

Action Plan: California Retail Food Code §113947. Food facilities that prepare, handle, or serve nonprepackaged potentially hazardous food, shall have an owner or employee who has successfully passed an approved and accredited food safety certification examination as specified in Sections 113947.2 and 113947.3. Correct within 60 days.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Not Resolved

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 * 2

7. Proper hot and cold holding temperatures

Public Comments: Observed the following:

- 1) Temperature of marinated chicken inside cooler measured at 42.8 degrees F.
- 2) Temperature of marinated pork ribs inside cooler measured at 46.5 degrees F.

Action Plan: California Retail Food Code §113996. (a) Except during preparation, cooking, cooling, transportation to or from a retail food facility for a period of less than 30 minutes, or when time is used as the public health control as specified under Section 114000, or as otherwise provided in this section, potentially hazardous food shall be maintained at or above 135°F, or at or below 41°F.

California Retail Food Code §114354. (b) Cold and hot holding equipment shall be provided to insure proper temperature control during transportation, storage, and operation of the temporary food facility.

Tags:

Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Not Resolved

Incident Attachments:

Images:



8. Time as public health control; procedures and records

Public Comments:

Inspector: Muzna Rauf

Status: N/A

9. Proper cooling methods

Public Comments:

Inspector: Muzna Rauf

Status: N/A

10. Proper cooking time and temperature

Public Comments: As per temperature log, final temperature of pork ribs measured at 140 degrees F. Ensure pork is cooked to a minimum internal temperature of 145 degrees F and above for 15 seconds. If meat is tenderized or injected then it needs to be cooked to a minimum internal temperature of 155 degrees F for 15 seconds.

Final temperature of cooked chicken measured at 165 degrees F and above.

Action Plan:

California Retail Food Code §114004.

(a) Except as specified in subdivision (b) or (c), raw animal foods such as eggs, fish, meat, poultry, and foods containing these raw animal foods shall be cooked to heat all parts of the food to a temperature and for a time that complies with the following methods based on the food that is cooked:

(1) The following shall be heated to a minimum internal temperature of 145 degrees Fahrenheit or above for 15 seconds:

(B) fish and meat, including game animals commercially raised for food.

(2) The following foods shall be heated to a minimum internal temperature of 155 degrees Fahrenheit for 15 seconds or the temperature specified in the following chart that corresponds to the holding time:

(A) Ratites and mechanically tenderized and injected meats.

(B) Fish and meat, including game animals commercially raised for food.

(3) The following shall be heated to a minimum internal temperature of 165 degrees Fahrenheit for 15 seconds:

(A) Poultry.

(B) Baluts.

(C) Stuffed fish, stuffed meat, stuffed poultry, and stuffed ratites.

(D) Stuffing containing fish, meat, poultry, or ratites.

(E) Pasta and any other food stuffed with fish, meat, poultry, or ratites.

(F) Wild game animals.

Tags:

Minor Violation (2 points)

Inspector:

Muzna Rauf

Status:

Not Resolved

11. Proper reheating procedures for hot holding

Public Comments:

Inspector:

Muzna Rauf

Status:

N/A

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: Sanitizer level inside bucket used for holding wiping cloths was not detectable at the start of the inspection. Operator is using quaternary ammonia tablets. Ensure quaternary ammonia tablet is completely dissolved to produce the right concentration of sanitizer solution before being used. Sanitizer level was detected at 200ppm and above towards the end of the inspection.

Action Plan: California Retail Food Code §114097. All food contact surfaces shall be clean and sanitized at all times.

California Retail Food Code §114117. All equipment and/or utensils in contact with potentially hazardous foods shall be cleaned and sanitized at least once every 4 hours.

California Retail Food Code §114099.6. Manual chemical sanitization shall only take place in one of three ways:

1. Equipment and utensils shall be in contact with a chlorine solution at 100ppm for a minimum of 30 seconds.
2. Equipment and utensils shall be in contact with an iodine solution at 25ppm for a minimum of 60 seconds.
3. Equipment and utensils shall be in contact with a quaternary ammonia solution at 200ppm for a minimum of 60 seconds.

Correct Immediately.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf
Status: Corrected on Site

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 *

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: No violations observed at the time of the inspection.

Hot water temperature measured at 120 degrees F and above at the sink.

Inspector: Muzna Rauf

Status: Compliant

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: Observed raw marinated pork ribs stored on top of raw marinated chicken inside the cooler.

Ensure raw chicken is stored separately from raw pork ribs so as to avoid any cross contamination.

Action Plan: California Retail Food Code §113986. (a) Food shall be protected from cross-contamination by utilizing one or more of the following methods:

(1) Separating raw food of animal origin during transportation, storage, preparation, holding, and display from raw ready-to-eat food, including other raw food of animal origin such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as produce, and cooked ready-to-eat food in any of the following ways:

(A) Using separate equipment of each type.

(B) Arranging each type of food in equipment so that cross-contamination of one type with another is prevented.

(C) Preparing each type of food at different times or in separate areas.

(D) Except as specified in subdivision (b), storing the food in packages, covered containers, or wrappings.

(2) Except when combined as ingredients, separating types of raw foods of animal origin from each other during transportation, storage, preparation, holding, and display in the following ways:

(A) Using separate equipment for each type.

(B) Arranging each type of food in equipment so that cross-contamination of one type with another is prevented.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

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: Compliant

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: Observed operator using old expired test strips to check concentration of quaternary ammonia sanitizer. Operator was able to provide new test strips at the time of the inspection. Old test strips were discarded.

Action Plan: California Retail Food Code §114107(a). All facilities shall have an adequate means of testing sanitizer concentrations at all times.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Corrected on Site

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

Public Comments: Ambient air of refrigerator measured at 43 degrees F. Ensure refrigeration unit is properly cooling at 41 degrees F and below.

Action Plan: California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

36. Equipment, utensils and linens: storage and use

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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:

Inspector: Muzna Rauf

Status: Compliant

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: Mobile Food Facility Score = 89

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