Satay By The Bay

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 93 (PASS) during a routine inspection conducted on 11/22/2022.

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

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

9. Proper cooling methods

Public Comments: N/O
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: N/O
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: Observed the following:
   1) Black/yellow discolored cutting board next to the 3-compartment warewash sink. Cutting board being actively used.
   2) Slight deteriorated and black/yellow discolored cutting board at the refrigerated sandwich prep table. Cutting board being actively used.

Action Plan: California Retail Food Code §114097. All food contact surfaces shall be clean and sanitized at all times. Correct Immediately.
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. Correct Immediately.
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: Major Violation (4 points)
Inspector: Muzna Rauf
Status: Not Resolved
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
### General Retail Factors

#### 21 a. Hot water available

**Public Comments:** No violations observed at the time of the inspection.

- Water at 3-compartment warewash sink measured at 120 degrees F and above.
- Water at handwash sink measured at 100 degrees F and above.

**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

#### 24. Person in charge present and performs duties

**Public Comments:**

**Inspector:** Muzna Rauf  
**Status:** Compliant

#### 25. Personal cleanliness and hair restraints
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26. Approved thawing methods used, frozen food

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27. Food separated and protected

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28. Washing fruits and vegetables

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29. Toxic substances & automotive equipment

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30. Food storage; food storage containers identified

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31. Consumer self service
32. Food properly labeled and honestly presented

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

33. Nonfood-contact surfaces clean

Public Comments: Observed the following:
1) Accumulation of dust and grease on the surface of the fryer and stove.
2) Accumulation of dust and old food debris in door gasket of reach in cooler.
Action Plan: California Retail Food Code §114115(c). Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Correct within 1 week.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

34. Warewashing sink: installed, maintained, used; test equipment

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

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

Public Comments: Observed slightly deteriorated, and black/yellow discolored cutting board at the refrigerated sandwich prep table.
Action Plan: California Retail Food Code §114130.3& 114177. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

36. Equipment, utensils and linens: storage and use
37. Adequate ventilation and lighting; designated areas, use

38. Thermometers provided and accurate

39. Wiping cloths; properly used and stored

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

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
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<th>Status:</th>
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<tbody>
<tr>
<td>48.</td>
<td>Compliance with safety requirements, fire extinguisher &amp; lights shatter proof</td>
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<td>49.</td>
<td>Compliance with water heater Requirements (3 gallon)</td>
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<td>50.</td>
<td>Location of compressors</td>
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<td>51.</td>
<td>Identification of owner</td>
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<td>52.</td>
<td>Cleaning &amp; servicing</td>
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<td>53.</td>
<td>Compliance with height and width of occupied areas</td>
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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 = 93

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