

Simply Bowl (2156 University Ave)

UCB Inspection Report - General

Current Managers

Not Assigned

Inspection Date

Dec 2, 2024

Inspection Contributors

Muzna Rauf

Inspection Resolvers

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Notes

On site inspection conducted on 12/02/2024 of the food retail space located at 2156 University Avenue. Operator vacated premises on 11/29/24.

The observations made during the inspection and recommendations are listed as follows:

– Muzna Rauf

General Inspection * 1

General Inspection

- Public Comments: Observations made in the kitchen space located at the back house of food facility:
- 1) Heavy accumulation of grease on the mechanical exhaust hood, filters and fire expression lines.
 - 2) Heavy accumulation of grease and dirt inside the floor sinks.
 - 3) Heavy accumulation of grease on the stainless steel wall behind the stove.
 - 4) Heavy accumulation of grease on the gas stove.
 - 5) Heavy accumulation of grease on the floor behind and adjacent to the gas stove.
 - 6) Grease actively dripping from pipe and hood onto the floor.
 - 7) Old food debris on the floor of the kitchen.
 - 8) Missing ceiling panels above the walk-in cooler.
 - 9) Leaking condenser inside the walk-in cooler.
 - 10) Accumulation of possible refrigerant on the floor of the walk-in cooler.
 - 11) Drain pipe from walk-in cooler going under metal grate into public sewer system.
 - 12) One discarded gas stove.
 - 13) Opening around pipe going through wall and draining into floor sink.

Observations made at the front of the facility:

- 1) One inch by two inch hole at the base of the wall located inside the storage space adjacent to the front entrance.
- 2) Multiple old rodent droppings inside the storage space adjacent to the front entrance.

Recommendations:

- 1) Seal all entry points such as cracks, crevices, and holes, including gaps in walls, floors, and ceilings.
- 2) Seal all drain holes of plumbing fixtures.
- 3) Deep cleaning of kitchen. This would include cleaning the floors and floor sinks, janitorial mop sink, the mechanical exhaust hood and filters.
- 4) Remove clutter by getting rid of unnecessary items such as unused equipment that can be used for pest harborage.
- 5) Properly dispose of refrigerant inside the walk-in cooler.
- 6) Remove and cap off unused toilet to prevent any rodents from coming up the drain.
- 7) Use weather stripping to seal the edges of doors and windows when they are closed.
- 8) At the rear of the facility, ensure there is no trash and the containers of soy sauce are properly disposed off.
- 9) Ensure the portable grease disposal receptacle is removed from the parking lot of the facility.
- 10) Remove plastic drain pipe from walk-in cooler and seal hole in wall.
- 11) Ensure the water, gas and electrical supply is turned off inside the facility.
- 12) Contact PG&E and EBMUD to have all utilities disconnected.

Inspector: Muzna Rauf

Status: Not Resolved

Incident Attachments:

Images:

