Taqueria Angelica's

UCB Routine Inspection - Mobile Food

Managers: Not Assigned
Inspection Date: Feb 7, 2022
Status: Sent To RP

Inspection Contributors: Muzna Rauf
Report Sent Date: Feb 7, 2022
Done Date: 

Reference ID

Notes

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

Facility was issued a score of 91 (PASS) during a routine inspection conducted on 02/07/2022.

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 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
Preventing Contamination by Hands

Food Safety Certification Name: Angelica Gonzalez
Expiration Date: 09/03/2024

Observed one employee without a food handler card.

Action Plan: California Retail Food Code §113948. All employees that prepare, handle, or serve non-packaged potentially hazardous foods shall have passed an approved Food Handlers certification program. Each food handler shall obtain a valid food handler card for the duration of his/her employment as a food handler.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf
Status: Not Resolved
Due Date: Mar 09, 2022

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

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Observed empty paper towel dispenser at the handwash sink. Operator provided paper towels at the time of the inspection.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Action Plan:</td>
<td>California Retail Food Code §113953.2. Handwashing soap and towels or drying device shall be provided in dispensers. Correct immediately.</td>
</tr>
<tr>
<td>Tags:</td>
<td>Minor Violation (2 points)</td>
</tr>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>Corrected on Site</td>
</tr>
</tbody>
</table>

**Time & Temperature Relationship** *

7. Proper hot and cold holding temperatures

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>No violations observed at the time of the inspection.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>Compliant</td>
</tr>
</tbody>
</table>

8. Time as public health control; procedures and records

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

9. Proper cooling methods

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

10. Proper cooking time and temperature

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

11. Proper reheating procedures for hot holding
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: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

14. Food contact surface; clean and sanitized
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
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.
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
General Retail Factors

23. No insect, rodent, birds or animals present

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

24. Person in charge present and performs duties

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

25. Personal cleanliness and hair restraints

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

26. Approved thawing methods used, frozen food

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

27. Food separated and protected

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

28. Washing fruits and vegetables
<table>
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<th></th>
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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

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32. Food properly labeled and honestly presented

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33. Nonfood-contact surfaces clean

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34. Warewashing sink: installed, maintained, used; test equipment
35. Equipment/utensils approved; installed; good repair; capacity

Public Comments: Observed heavily orange/black discolored and deteriorated cutting board with multiple deep grooves on its surface being actively used in the prep kitchen.

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

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. Correct within 1 week.

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
40. Plumbing, fixtures, equipment

Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

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

Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

42. Restroom facilities

Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

43. Cleaning & servicing

Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

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

Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

45. Signs posted; last inspection report available
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
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
57. Score

Public Comments: Facility Score = 91

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