Hildebrand Hall Café (The Coffee Lab) (Hildebrand Hall)

UCB Routine Inspection - Food

Current Managers  
Not Assigned

Inspection Contributors  
Muzna Rauf

Inspection Resolvers  
-

Notes

Facility was issued a score of 97 (PASS) during a routine inspection conducted on 11/20/2023.

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: Angela Valentim
Expiration Date: 08/20/2025
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 facilities: 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
Protection from Contamination

8. Time as public health control; procedures and records

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

9. Proper cooling methods

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

10. Proper cooking time and temperature

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

11. Proper reheating procedures for hot holding

Public Comments: N/A
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
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
19. Consumer advisory provided for raw/undercooked food

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

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

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

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
General Retail Factors

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: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

26. Approved thawing methods used, frozen food

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

27. Food separated and protected

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

28. Washing fruits and vegetables

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

29. Toxic substances properly identified, stored and used
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: Observed heavy accumulation of dust on the air vent located above the sink.
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.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

34. Warewash facilities: installed, maintained, used; test equipment

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

35. Equipment/utensils approved; installed; good repair; capacity
Observed the following:
1) Torn door gasket to Turbo Air cooler.
2) Torn door gasket to Beverage Air cooler.

Action Plan: California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair. Equipment must be repaired and in use or removed from the facility.

Replace all torn door gaskets. Ensure door gaskets have a tight fitting seal.

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. Vending machines

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

38. Adequate ventilation and lighting; designated areas, use

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

39. Thermometers provided and accurate

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

40. Wiping cloths; properly used and stored
Public Comments: 
Inspector: Muzna Rauf 
Status: Compliant 

41. Plumbing; fixtures, backflow devices, drainage 
Public Comments: Observed water leaking from the faucet at the sink. 
Action Plan: California Retail Food Code §114190. All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. 
Tags: General Retail Violation (1 point) 
Inspector: Muzna Rauf 
Status: Not Resolved 

42. Garbage and refuse properly disposed; facilities maintained 
Public Comments: 
Inspector: Muzna Rauf 
Status: Compliant 

43. Toilet facilities: properly constructed, supplied, cleaned 
Public Comments: 
Inspector: Muzna Rauf 
Status: Compliant 

44. Premises; personal/cleaning items; vermin proofing 
Public Comments: 
Inspector: Muzna Rauf 
Status: Compliant 

45. Floors, walls and ceiling: properly built, maintained and clean 
Public Comments: 
Inspector: Muzna Rauf 
Status: Compliant
46. No unapproved sleeping quarters

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

47. Signs posted; last inspection report available

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

48. Permits available

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

49. Compliance with Plan review requirements

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

50. Samples Collection

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

51. Impoundment/VC&D

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

52. Permit Suspension
Increased Risk to Public Health

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

Inspection Score

54. Score

Public Comments: Facility Score = 97

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