The Den (Peet's Coffee & Tea) (2415 Bowditch St)

UCB Routine Inspection - Food

Current Managers
Synettra Glenn

Inspection Contributors
Muzna Rauf

Inspection Date
Nov 29, 2023

Notes

Facility was issued a score of 95 (PASS) during a routine inspection conducted on 11/29/23.

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
Public Comments: Observed missing Food Safety Manager Certificate at facility.

Action Plan: California Retail Food Code §113947.1 (b) Food facilities that are not subject to the requirements of subdivision (a) that prepare, handle, or serve nonprepackaged, nonpotentially hazardous foods, except temporary food facilities, shall do one of the following:
(1) 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 facilities: 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: 
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: 
Inspector: Muzna Rauf
Status: N/A

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

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
18. Compliance with variance, specialized process & HACCP

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

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
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22. **Sewage and wastewater properly disposed**

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23. **No insect, rodent, birds or animals present**

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### General Retail Factors *

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

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**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**
28. Washing fruits and vegetables

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

29. Toxic substances properly identified, stored and used

Public Comments: Observed sanitizer bucket stored on top of the coffee machine. Instructed staff to have all sanitizer buckets placed below the counter to avoid them spilling and contaminating food.
Action Plan: California Retail Food Code §114254.2. (a) Poisonous or toxic materials shall be stored or displayed so they can not contaminate food, equipment, utensils, linens, and single-use articles by separating the poisonous or toxic materials by spacing or partitioning and locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-use articles. Correct immediately.
(b) Equipment and utensil cleaners and sanitizers may be stored in warewashing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, and single-use articles.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Corrected on Site

30. Food storage; food storage containers identified

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

31. Consumer self service

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

32. Food properly labeled and honestly presented
33. Nonfood-contact surfaces clean

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

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

Public Comments: Observed two torn door gaskets to the Beverage Air coolers underneath the coffee station.
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 or damaged refrigeration gaskets with gaskets that are smooth, cleanable, and that will provide a tight-fitting seal.

Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

36. Equipment, utensils and linens: storage and use

37. Vending machines
38. Adequate ventilation and lighting; designated areas, use

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

39. Thermometers provided and accurate

Public Comments: Observed missing thermometer inside Beverage Air Coolers holding dairy products.
Action Plan: California Retail Food Code §114157. Readily visible, accurate, easy to read thermometers shall be provided in all refrigeration units containing potentially hazardous foods at all times. Correct within 24 hours.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

40. Wiping cloths; properly used and stored

Public Comments:  
Inspector: Muzna Rauf
Status: Compliant

41. Plumbing; fixtures, backflow devices, drainage

Public Comments:  
Inspector: Muzna Rauf
Status: Compliant

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
50. Samples Collection

Public Comments: Muzna Rauf
Status: Compliant

51. Impoundment/VC&D

Public Comments: Muzna Rauf
Status: Compliant

52. Permit Suspension

Public Comments: Muzna Rauf
Status: Compliant

Increased Risk to Public Health *

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

Public Comments: Muzna Rauf
Status: Compliant

Inspection Score *

54. Score
Facility Score = 95

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