The Golden Bear Café (Cesar Chavez Student Center)

UCB Routine Inspection - Food

Current Managers
Jason Maddy, Michael Oldham, Stefan Vogelsang, Stephanie Stephens Muldrew, Sunil Chacko

Inspection Date
Oct 4, 2023

Inspection Contributors
Muzna Rauf

Inspection Resolvers
Michael Oldham

Notes
Facility was issued a score of 92 (PASS) during a routine inspection conducted on 10/04/2023.

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
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: Observed access to handwash sink blocked by prep table.

Action Plan: California Retail Food Code §113953.1. (a) A handwashing facility shall be clean, unobstructed, and accessible at all times for employee use.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Resolved

Resolution:

Resolved Update
Resolved on Oct 18, 2023
Updated by Michael Oldham on Oct 18, 2023
Reviewed with staff, management. Very tight quarters in kitchen. Roll away dolly moved when not in use.

Incident Attachments:

Images:

Time & Temperature Relationship *

7. Proper hot and cold holding temperatures
Observed cold mixed grains at the serving line measured at 52.2 degrees F. Mixed grain are in a metal pan that is not fully surrounded by ice. As per management, the grains were put out approximately 30 minutes ago. Ensure grains are kept at 41 degrees F or below. If unable to keep the grains at required temperature, then utilize time as a public health control and discard grains after 4 hours.

Action Plan: California Retail Food Code §113996. Potentially hazardous foods shall be held at or below 41/45°F or at or above 135°F.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf
Status: Resolved

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/O

10. Proper cooking time and temperature
11. Proper reheating procedures for hot holding

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

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

17. Compliance with Gulf Oyster Regulations

- Public Comments: N/A
- 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

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
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: 
Inspector: Muzna Rauf
Status: Compliant

25. Personal cleanliness and hair restraints

Public Comments: 
Inspector: Muzna Rauf
Status: Compliant

26. Approved thawing methods used, frozen food

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

27. Food separated and protected

Public Comments: 
Inspector: Muzna Rauf
Status: Compliant

28. Washing fruits and vegetables
Public Comments:
Inspector: Muzna Rauf
Status: N/O

29. Toxic substances properly identified, stored and used

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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:
Inspector: Muzna Rauf
Status: Compliant

34. Warewash facilities: installed, maintained, used; test equipment
Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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

Public Comments: Observed the following:
1) Ice machine located in the basement leaking water. As per person in charge, the replacement part is on order and the ice machine is to be replaced by the end of the semester.
2) Ambient temperature of walk-in cooler holding bottled soda beverages and hamburger buns measured at 51.6 degree F. Digital thermometer inside walk-in reading 49.9 degrees F. Ensure walk-in is cooling at 41 degrees F and below. Avoid placing any potentially hazardous food items inside walk-in until it is properly cooling.
3) One broken and two missing panel of the strip door curtain inside the walk-in cooler.

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

Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: In Progress
Resolution:

In Progress Update
Updated by Michael Oldham on Oct 18, 2023
1) New ice machine is on order. ETA is 11/30/2023
2) HVAC Mechanic is on call. issue not resolved yet. No Potentially hazardous food items inside walk-in unit until fixed.
3) New strip door on order. ETA 11/15/2023

Incident Attachments:
Images:

36. Equipment, utensils and linens: storage and use

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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

Inspector: Muzna Rauf
Status: Compliant

39. Thermometers provided and accurate

Inspector: Muzna Rauf
Status: Compliant

40. Wiping cloths; properly used and stored

Inspector: Muzna Rauf
Status: Compliant

41. Plumbing; fixtures, backflow devices, drainage

Inspector: Muzna Rauf
Status: Compliant

42. Garbage and refuse properly disposed; facilities maintained

Inspector: Muzna Rauf
Status: Compliant

43. Toilet facilities: properly constructed, supplied, cleaned
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: Observed water on the floor adjacent to the ice machine located in the basement.
Action Plan: California Retail Food Code §114268. All floor surfaces within a facility must be smooth, clean, and in good repair at all times.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Resolved
Resolution:
Resolved Update
Resolved on Oct 18, 2023
Updated by Michael Oldham on Oct 18, 2023
Water pan currently being used to catch excess water. New machine on order.

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
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**Increased Risk to Public Health**

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### 49. Compliance with Plan review requirements

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### 50. Samples Collection

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### 51. Impoundment/VC&D

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### 52. Permit Suspension

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**Increased Risk to Public Health** *

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

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Facility Score = 92

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