

The Golden Bear Café (Cesar Chavez Student Center)

UCB Inspection Report - Complaint

Current Managers

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

Inspection Date

Sep 25, 2023

Inspection Contributors

Muzna Rauf

Inspection Resolvers

-

Notes

A complaint investigation was conducted on 09/25/2023, in response to a student allegedly purchasing berry fruit that had white mold on it. As per the student, the berries were returned for another package that also had moldy berries.

The allegations were discussed with the manager on site.

The following observations were made at the time of the investigation:

- 1) No white mold observed on the packaged strawberries.
- 2) No white mold observed on the packaged blueberries.
- 3) All refrigerators are cooling at 41 degrees F and below.
- 4) Open display cooler that is holding the packaged berries is cooling at 41 degrees F and below.
- 5) All produce is properly elevated and free of any contamination or adulteration.

Violations observed and corrective actions required are listed below.

– Muzna Rauf

Observations and Corrective Actions *

Observations and Corrective Actions

Public Comments: Violation:

1) White mold observed on multiple blackberries inside the open display cooler at the front of the café. The manager discarded all 13 packages of blackberries from the shelf at the time of the investigation. As per employee, the blackberry packages were delivered by the vendor the morning of 09/25/23.

Follow-up to ensure compliance will be conducted on next routine inspection.

Corrective Action(s):

- 1) Inspect produce packages as soon as they are received from vendor for spoilage and/or adulteration.
- 2) Ensure all food items are checked for spoilage before they are placed on the shelf for sale.
- 3) Contact vendor regarding delivery of spoiled produce.

California Retail Food Code §113980. All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage; shall have been obtained from approved sources; shall be protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, or other environmental sources of contamination; shall otherwise be fully fit for human consumption; and shall conform to the applicable provisions of the Sherman Food, Drug, and Cosmetic Law (Part 5 (commencing with Section 109875)).

California Retail Food Code §114035.

(a) Food shall be inspected as soon as practicable upon receipt and prior to any use, storage, or resale.

(b) Food shall be accepted only if the inspection conducted upon receipt determines that the food satisfies all of the following: (3) Is received in packages that are in good condition and that protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants.

California Retail Food Code §114055. (b) All returned or damaged food products and food products from which the label has been removed shall be separated and stored in a separate area and in a manner that shall prevent adulteration of other foods and shall not contribute to a vermin problem.

The complaint investigation is closed.

For questions regarding the investigation, please contact EHS via email at mrauf@berkeley.edu.

Inspector: Muzna Rauf

Status: Corrected on Site