The Rolling Duck
UCB Routine Inspection - Mobile Food

Managers
Not Assigned

Inspection Contributors
Muzna Rauf

Notes

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

Mobile Food Truck was issued a score of 93 (PASS) during a routine inspection conducted on 11/16/2022. 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 *

1a. Demonstration of knowledge

<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>

1b. Food safety certification
Public Comments: Food Safety Manager Certification Name: Thao Nguyen
Expiration Date: 07/29/2024

Food Handler Certification Name: Yuan Song
Expiration Date: 4/17/2025

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 sink: supplied and accessible
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: N/O
- Inspector: Muzna Rauf
- Status: N/O

9. Proper cooling methods

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

10. Proper cooking time and temperature

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

11. Proper reheating procedures for hot holding

- Public Comments: N/O
- Inspector: Muzna Rauf
- Status: N/O
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: Observed the following:
1) Tong used for handling fried food hanging from dirty frame of electric heat lamp. Tongs are not being actively used. Person in charge instructed to have staff place all tongs used for food prep and cooking in clean containers.
2) Green/black discolored cutting board at the sandwich prep cooler. Person in charge instructed to have staff properly clean and sanitize all cutting boards at the end of each shift.

Action Plan: California Retail Food Code §114097. All food contact surfaces shall be clean and sanitized at all times. Correct Immediately.
California Retail Food Code §114117. All equipment and/or utensils in contact with potentially hazardous foods shall be cleaned and sanitized at least once every 4 hours. Correct Immediately.
California Retail Food Code §114099.6. Manual chemical sanitization shall only take place in one of three ways:
1. Equipment and utensils shall be in contact with a chlorine solution at 100ppm for a minimum of 30 seconds.
2. Equipment and utensils shall be in contact with an iodine solution at 25ppm for a minimum of 60 seconds.
3. Equipment and utensils shall be in contact with a quaternary ammonia solution at 200ppm for a minimum of 60 seconds.
Correct Immediately.

Tags: Minor Violation (2 points)
Inspector: Muzna Rauf
Status: Not Resolved

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

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: Observed the following:
1) Hot water measured at 73.4 degrees F at the 3-compartment warewash sink. Operator reset water heater. Hot water was measured at 106 degrees F at the end of the inspection. Operator instructed to have water heater checked out if hot water temperature does not rise to at least 120 degrees F. Operator currently has extra hot water greater than 120 degrees F available for warewashing inside hot holding unit.

Action Plan: California Retail Food Code §114192(a). Hot water shall be supplied at a minimum temperature of at least 120 degrees F measured from the faucet of warewash sinks, and food prep sinks. Correct immediately.

Tags: [Major Violation (4 points)]
Inspector: Muzna Rauf
Status: Not Resolved

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

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

General Retail Factors 2 *

24. Person in charge present and performs duties
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 & automotive equipment

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

30. Food storage; food storage containers identified
<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>Compliant</td>
</tr>
</tbody>
</table>

31. Consumer self service

<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>

32. Food properly labeled and honestly presented

<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>Compliant</td>
</tr>
</tbody>
</table>

33. Nonfood-contact surfaces clean

<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>Compliant</td>
</tr>
</tbody>
</table>

34. Warewashing sink: installed, maintained, used; test equipment

<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>Compliant</td>
</tr>
</tbody>
</table>

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

<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>Compliant</td>
</tr>
</tbody>
</table>

36. Equipment, utensils and linens: storage and use
Observed the following:
1) Cardboard placed on top of the stove burner being used as a work station to package food. Operator instructed to discontinue using the cardboard on top of the burner as it presents a fire hazard.

Action Plan: California Retail Food Code §114130.4. Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material that allows easy cleaning and to facilitate maintenance and free of unnecessary ledges, projections, and crevices to allow for easy cleaning and to facilitate maintenance.
Cardboard shall not be used to line shelving, food prep stations, or to hold utensils.

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

37. Adequate ventilation and lighting; designated areas, use

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

38. Thermometers provided and accurate

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

39. Wiping cloths; properly used and stored

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

40. Plumbing, fixtures, equipment

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

41. Refuse / Premises/ Janitorial / Exterior and surrounding area sanitary
Observed employee cell phone stored on top of the cutting board at the refrigerated sandwich prep table.

Action Plan: California Retail Food Code §114256.1. (c) No person shall store clothing or personal effects in any area used for the storage and preparation of food.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf
Status: Not Resolved

42. Restroom facilities

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

43. Cleaning & servicing

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

45. Signs posted; last inspection report available

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

46. Permits available

Public Comments:
Inspector: Muzna Rauf
Status: Compliant
<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>47. Impoundment/VC&amp;D</td>
<td>Public Comments: Muzna Rauf Inspector: Muzna Rauf Status: Compliant</td>
<td></td>
</tr>
<tr>
<td>48. Compliance with safety requirements, fire extinguisher &amp; lights shatter proof</td>
<td>Public Comments: Muzna Rauf Inspector: Muzna Rauf Status: Compliant</td>
<td></td>
</tr>
<tr>
<td>49. Compliance with water heater Requirements (3 gallon)</td>
<td>Public Comments: Muzna Rauf Inspector: Muzna Rauf Status: Compliant</td>
<td></td>
</tr>
<tr>
<td>50. Location of compressors</td>
<td>Public Comments: Muzna Rauf Inspector: Muzna Rauf Status: Compliant</td>
<td></td>
</tr>
<tr>
<td>51. Identification of owner</td>
<td>Public Comments: Muzna Rauf Inspector: Muzna Rauf Status: Compliant</td>
<td></td>
</tr>
<tr>
<td>52. Cleaning &amp; servicing</td>
<td>Public Comments: Muzna Rauf Inspector: Muzna Rauf Status: Compliant</td>
<td></td>
</tr>
<tr>
<td>53. Compliance with height and width of occupied areas</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
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

Inspection Score *

57. Score
Public Comments: Facility Score = 93

- **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