The Waffle Roost

UCB Routine Inspection - Mobile Food

Managers
Not Assigned

Inspection Contributors
Muzna Rauf

Reference ID

Notes

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

Mobile Food Truck was issued a score of 90 (PASS) during a routine inspection conducted on 01/27/2022.

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, Hygeine, & Knowledge

1a. Demonstarition of knowledge

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

1b. Food safety certification
Preventing Contamination by Hands

Public Comments: Observed the following:
1) No one on the food truck possesses a valid Certified Food Protection Manager certificate.
2) One food employee preparing food is lacking a valid food handler card.

Action Plan: California Retail Food Code §113947. Food facilities that prepare, handle, or serve nonprepackaged potentially hazardous food, shall 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.

California Retail Food Code §113948. All employees that prepare, handle, or serve non-packaged potentially hazardous foods shall have passed an approved Food Handlers certification program. Correct within 30 days.

There shall be at least one food safety certified owner or employee at each food facility. Each food handler shall obtain a food handler card and maintain a valid food handler card for the duration of his/her employment as a food handler. (113947, 113948)

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
6. Adequate hand washing sink: 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

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/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
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
Additional Risk Factors

17. Compliance with Gulf Oyster Regulations

18. Compliance with variance, specialized process & HACCP

19. Consumer advisory provided for raw/undercooked food

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

21 a. Hot water available
Public Comments: Observed the following:
1) Water at handwash sink initially measured at 83 degrees F. Operator reset the temperature dial. Water temperature remeasured at 104.6 degrees F at the end of the inspection.
2) Water at the 3-compartment warewash sink measured at 104.6 degrees F at the end of the inspection.

Action Plan: California Retail Food Code §114192. All facilities shall have an adequate supply of hot and cold water that is protected, pressurized, potable, and delivered through an approved plumbing system. Correct Immediately.

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, food prep sinks, and janitorial sinks. Hot water measured below 100 degrees F throughout the food facility will result in closure. Correct within 24 hours.

California Retail Food Code §113953(c). Handwashing facilities shall be equipped to provide warm water under pressure for a minimum of 15 seconds through a mixing valve or combination faucet. If the temperature of water provided to a handwashing sink is not readily adjustable at the faucet, the temperature of the water shall be at least 100 degrees F, but not greater than 108 degrees F. Correct within 24 hours.

Tags: Minor Violation (2 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
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: Compliant

27. Food separated and protected

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

28. Washing fruits and vegetables

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

29. Toxic substances & automotive equipment

Public Comments:
Inspector: Muzna Rauf
Status: Compliant
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| **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** | Public Comments: | Muzna Rauf  
| Inspector: | Muzna Rauf  
| Status: | Compliant |
| **33. Nonfood-contact surfaces clean** | Public Comments: | Muzna Rauf  
| Inspector: | Muzna Rauf  
| Status: | Compliant |
| **34. Warewashing sink: installed, maintained, used; test equipment** | Public Comments: | Muzna Rauf  
| Inspector: | Muzna Rauf  
| Status: | Compliant |
| **35. Equipment/utensils approved; installed; good repair; capacity** | Public Comments: | Muzna Rauf  
| Inspector: | Muzna Rauf  
| Status: | Compliant |
| **36. Equipment, utensils and linens: storage and use** |   |   |
Public Comments: Observed two slightly deteriorated and black discolored cutting boards.

Action Plan: California Retail Food Code §114130.3 & 114177. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.

Repair or Replace all badly deteriorated and discolored cutting boards.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf
Status: Not Resolved

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37. Adequate ventilation and lighting; designated areas, use

Public Comments: Observed missing thermometer inside cooler holding potentially hazardous food items (eggs, milk, and raw chicken).

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

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38. Thermometers provided and accurate

Public Comments: Observed missing thermometer inside cooler holding potentially hazardous food items (eggs, milk, and raw chicken).

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

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39. Wiping cloths; properly used and stored

Public Comments: Observed missing thermometer inside cooler holding potentially hazardous food items (eggs, milk, and raw chicken).

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

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40. Plumbing, fixtures, equipment
Public Comments:
Inspector: Muzna Rauf
Status: Compliant

41. Refuse / Premises/ Janitorial / Exterior and surrounding area sanitary

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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
47. Impoundment/VC&D

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

48. Compliance with safety requirements, fire extinguisher & lights shatter proof

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

49. Compliance with water heater Requirements (3 gallon)

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

50. Location of compressors

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

51. Identification of owner

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

52. Cleaning & servicing
53. Compliance with height and width of occupied areas

Public Comments: Muzna Rauf
Status: Compliant

54. Mobile water & waste water tanks installed

Public Comments: Muzna Rauf
Status: Compliant

Permit Suspension *

55. Permit Suspension

Public Comments: Muzna Rauf
Status: Compliant

Increased Risk to Public Health *

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

Public Comments: Muzna Rauf
Status: Compliant

Inspection Score *

57. Score
Facility Score = 90

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