

# V & A Café ( Etcheverry Hall )

## UCB Routine Inspection - Food

Current Managers

Not Assigned

Inspection Date

Dec 8, 2023

Status

Inspection Contributors

Muzna Rauf

Inspection Resolvers

-

## Notes

Facility was issued a score of 89 (PASS) during a routine inspection conducted on 12/08/2023.

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

Public Comments: Food Safety Manager Certification Name: Athanasios Eleftheriadis  
Expiration Date: 06/02/27

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 facilities: supplied and accessible

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

---

## Time & Temperature Relationship \* 1

---

### 7. Proper hot and cold holding temperatures

Public Comments: Observed the following:  
1) Temperature of sliced tomatoes at the refrigerated salad prep station measured at 43.8 degrees F. Ambient air of cooler measured at 41 degrees and below. Instructed employee to have the top lid closed when not in use to prevent the compressor from cycling more frequently to keep up with demand of cold air escaping through the top.

Action Plan: California Retail Food Code §113996.(a) Except during preparation, cooking, cooling, transportation to or from a retail food facility for a period of less than 30 minutes, or when time is used as the public health control as specified under Section 114000, or as otherwise provided in this section, potentially hazardous food shall be maintained at or above 135°F, or at or below 41°F.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Not 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

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:

Inspector: Muzna Rauf

Status: N/O

## Protection from Contamination \* 2

---

### 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: Observed moldy growth on one of the wrapped rugelach pastry. As per employee, they get the pastry delivered every week. Instructed person in charge to inspect the pastry on receipt to determine it is in wholesome condition and there are no signs of spoilage. Employee voluntarily discarded the pastry.

Action Plan: 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)).

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Not Resolved

---

### 14. Food contact surface; clean and sanitized

Public Comments: Observed the following:  
1) Yellow/black discolored cutting boards at the sandwich prep cooler holding cut fruit. Have all cutting board surfaces properly cleaned and sanitized daily.  
2) Build up black residue along the inside panel of the ice machine next to the dispensing scoop. Black residue is not in direct contact with the ice.

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: Major Violation (4 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: 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

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 \* 3

---

### 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: Observed accumulation of dust on the fan guard inside the 2-door refrigerator.  
Action Plan: California Retail Food Code §114115(c). Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Correct within 1 week.  
Tags: General Retail Violation (1 point)  
Inspector: Muzna Rauf  
Status: Not Resolved

---

#### 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:  
Inspector: Muzna Rauf  
Status: Compliant

---

#### 36. Equipment, utensils and linens: storage and use

Public Comments:  
Inspector: Muzna Rauf  
Status: Compliant

---

#### 37. Vending machines

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

---

#### 38. Adequate ventilation and lighting; designated areas, use

Public Comments:  
Inspector: Muzna Rauf  
Status: Compliant

---

#### 39. Thermometers provided and accurate

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

---

#### 40. Wiping cloths; properly used and stored

Public Comments: Observed soiled wiping cloth stored on top of the cutting board at the sandwich prep table.

Action Plan: California Retail Food Code §114185.1(b). All wiping cloths used repeatedly prior to laundering shall be stored in an approved sanitizing solution when not in use. Correct Immediately.

California Retail Food Code §114185.1(e). Working containers of sanitizing solutions for storage of in-use wiping cloths shall be used in a manner to prevent contamination of food, equipment, utensils, linens, or single-use articles.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

---

#### 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: Observed employee coffee stored next to the cutting board surface of the sandwich prep table.  
Action Plan: California Retail Food Code §114256.1. 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

---

#### 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

Public Comments:  
Inspector: Muzna Rauf  
Status: Compliant

---

#### 50. Samples Collection

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

---

## 51. Impoundment/VC&D

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

---

## 52. Permit Suspension

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

---

## Increased Risk to Public Health \*

---

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

---

## Inspection Score \*

---

### 54. Score

Public Comments: Facility Score = 89

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

---