

# V & A Café ( Etcheverry Hall )

## UCB Routine Inspection - Food

Current Managers	Inspection Date	Status
Vincent Hawkins	Mar 10, 2026	Sent To RP
Inspection Contributors	Report Sent Date	Done Date
Vincent Hawkins	Mar 10, 2026	
Inspection Resolvers	Reference ID	
-		

## Notes

No Notes

## Employee Health, Hygeine, & Knowledge \* 1

### 1a. Demonstartion of knowledge

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Public Comments: have a worker take an ANSI certified Kitchen manager exam. Keep a photo copy of the certification on site for easy review. Four points taken off for this violation.

Private Comments:

Action Plan: California Retail Food Code §113947. All employees shall have adequate knowledge and training for their assigned duties at all times. Correct immediately.

Inspector: Vincent Hawkins

Status: Not Resolved

Due Date: Apr 09, 2026 ( Due in 8 days )

### 1b. Food safety certification

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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## 2. Communicable disease; reporting, restrictions & exclusions

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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## 3. No discharge from eyes, nose, and mouth

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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## 4. Proper eating, drinking, or tobacco use

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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## Preventing Contamination by Hands \*

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### 5. Hands clean and properly washed; proper glove use

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 6. Adequate hand washing facilities: supplied and accessible

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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## Time & Temperature Relationship \*

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### 7. Proper hot and cold holding temperatures

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 8. Time as public health control; procedures and records

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 9. Proper cooling methods

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 10. Proper cooking time and temperature

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 11. Proper reheating procedures for hot holding

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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## Protection from Contamination \* 1

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### 12. Returned and re-service of food

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 13. Food in good condition; safe and unadulterated

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

Public Comments: Do not store the soapy water cleaning bucket on the floor. Also the sanitizer solution ( Bleach ) was too strong today. See hand out provided. You need 100 parts per million for the concentration of the sanitizer solution. 2 points taken from the over all score.

Private Comments:

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.

Inspector: Vincent Hawkins

Status: Not Resolved

Due Date: Mar 15, 2026 ( Due 17 days ago )

## Food From Approved Sources \*

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### 15. Food obtained from approved source

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

### 16. Compliance with shell stock tags, conditions, display

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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## 17. Compliance with Gulf Oyster Regulations

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

### Additional Risk Factors \*

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## 18. Compliance with variance, specialized process & HACCP

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

## 19. Consumer advisory provided for raw/undercooked food

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

## 21 a. Hot water available

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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## 21 b. Water available

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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## 22. Sewage and wastewater properly disposed

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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## 23. No insect, rodent, birds or animals present

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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## General Retail Factors \* 2

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## 24. Person in charge present and performs duties

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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## 25. Personal cleanliness and hair restraints

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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## 26. Approved thawing methods used, frozen food

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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## 27. Food separated and protected

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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## 28. Washing fruits and vegetables

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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## 29. Toxic substances properly identified, stored and used

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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## 30. Food storage; food storage containers identified

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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## 31. Consumer self service

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 32. Food properly labeled and honestly presented

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 33. Nonfood-contact surfaces clean

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 34. Warewash facilities: installed, maintained, used; test equipment

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Public Comments: The dishwasher did not get up to the required 160 degrees Fahrenheit when tested. Have this dishwasher checked to make sure it is functioning properly. 2 points taken off from the overall score.

Private Comments:

Action Plan: California Retail Food Code §114107(a). All facilities shall have an adequate means of testing sanitizer concentrations at all times. Correct within 48 hours.

California Retail Food Code §114107(b). All mechanical warewash machines shall be accurately calibrated as to ensure the proper concentration of sanitizer is being dispensed at all times. Correct immediately.

California Retail Food Code §113953.1(c) Employees shall not clean their hands in a sink used for food preparation, warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste. Correct immediately.

Inspector: Vincent Hawkins

Status: Not Resolved

Due Date: Mar 22, 2026 ( Due 10 days ago )

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

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 37. Vending machines

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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### 39. Thermometers provided and accurate

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Public Comments: Obtain a probe thermometer. Obtain monitoring thermometers for inside each refrigeration unit. Both types of thermometers must have a reading of zero to 220 degrees FAHRENHEIT. 2 points taken off from the overall score.

Private Comments:

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.

California Retail Food Code §114159. Accurate metal probe thermometers suitable for measuring the temperature of potentially hazardous foods shall be readily available at all times. Correct within 24 hours.

Inspector: Vincent Hawkins

Status: Not Resolved

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

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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#### 41. Plumbing; fixtures, backflow devices, drainage

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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#### 42. Garbage and refuse properly disposed; facilities maintained

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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#### 43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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#### 44. Premises; personal/cleaning items; vermin proofing

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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#### 45. Floors, walls and ceiling: properly built, maintained and clean

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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#### 46. No unapproved sleeping quarters

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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#### 47. Signs posted; last inspection report available

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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#### 48. Permits available

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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#### 49. Compliance with Plan review requirements

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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#### 50. Samples Collection

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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## 51. Impoundment/VC&D

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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## 52. Permit Suspension

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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## Increased Risk to Public Health \*

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

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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## Inspection Score \*

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## 54. Grade



Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant