

Wiki Wiki (Manville Housing Unit)

UCB Routine Inspection - Food

Current Managers	Inspection Date	Status
Charles Mei	Mar 24, 2026	Sent To RP
Inspection Contributors	Report Sent Date	Done Date
Vincent Hawkins	Mar 24, 2026	
Inspection Resolvers	Reference ID	
-		

Notes

I met Charles Mei and Edna who walked me around the facility. There are some items that need attention at the Wiki Wiki facility.

– Vincent Hawkins

Employee Health, Hygeine, & Knowledge * 1

1a. Demonstartion of knowledge

Public Comments: I did not see a kitchen Manager certification at the facility. Keep a photo copy of a current certification on site for easy review. This is also true for the California Food Handler certifications. You may recall one is valid for 5 years and the other for 3 years.

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 23, 2026

1b. Food safety certification

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

2. Communicable disease; reporting, restrictions & exclusions

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

3. No discharge from eyes, nose, and mouth

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

4. Proper eating, drinking, or tobacco use

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Preventing Contamination by Hands * 1

5. Hands clean and properly washed; proper glove use

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Public Comments: At the hand washing station nearest to the cash register, there is too much chance for contamination through splash over from the hand sink. Items were veery close to the hand sink. A divider or splash guard should be installed.

Private Comments:

Action Plan: California Retail Food Code §113953.3. Employees shall wash their hands before handling any food or food related items and after any task that which may cause potential cross contamination. Correct Immediately.

California Retail Food Code §113973(c). Each pair of gloves shall be used to perform only one task. Employees shall change gloves between each task. Correct Immediately.

California Retail Food Code §113961(a&b). Employees shall minimize bare hand contact of food with the use of utensils and gloves whenever possible. Correct Immediately.

California Retail Food Code §113973(a). Single-use gloves shall be worn when contacting food and food contact surfaces if the employee has any cuts, sores, rashes, artificial nails, nail polish, rings (other than a plain ring), uncleanable orthopedic support devices, or fingernails that are not clean, smooth, or neatly trimmed. Correct immediately.

Inspector: Vincent Hawkins

Status: Not Resolved

Due Date: Apr 23, 2026

6. Adequate hand washing facilities: supplied and accessible

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

7. Proper hot and cold holding temperatures

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

8. Time as public health control; procedures and records

Public Comments: I observed some raw chicken out at room temperature. Place a time stamp next to the raw chicken so workers know when the chicken was placed there at room temperature.

Private Comments:

Action Plan: California Retail Food Code §114000 (a) Except as specified in subdivision (b), if time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD before cooking or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD that is displayed or held for service for immediate consumption, the following shall occur:

- (1) The FOOD shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the FOOD is removed from temperature control.
- (2) The FOOD shall be cooked and served, served if ready-to-eat, or discarded within four hours from the point in time when the FOOD is removed from temperature control.
- (3) The FOOD in unmarked containers or packages or marked to exceed a four-hour limit shall be discarded.
- (4) Written procedures shall be maintained in the FOOD FACILITY and made available to the ENFORCEMENT AGENCY upon request, that ensure compliance with this section and Section 114002, for FOOD that is prepared, cooked, and refrigerated before time is used as a public health control.

Inspector: Vincent Hawkins

Status: Not Resolved

Due Date: Mar 29, 2026 (Due 3 days ago)

9. Proper cooling methods

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: N/O

10. Proper cooking time and temperature

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

11. Proper reheating procedures for hot holding

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Protection from Contamination * 1

12. Returned and re-service of food

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

13. Food in good condition; safe and unadulterated

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

14. Food contact surface; clean and sanitized

Public Comments: Use the sanitizer check strips to check the concentration of sanitizer. When the sanitizer solution gets cloudy, it is time to change it out. Today I observed the sanitizer solution as cloudy.2 points subtracted form 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 29, 2026 (Due 3 days ago)

Food From Approved Sources *

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

17. Compliance with Gulf Oyster Regulations

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Additional Risk Factors *

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

21 b. Water available

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

22. Sewage and wastewater properly disposed

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

23. No insect, rodent, birds or animals present

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

General Retail Factors * 5

24. Person in charge present and performs duties

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

25. Personal cleanliness and hair restraints

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

26. Approved thawing methods used, frozen food

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

27. Food separated and protected

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

28. Washing fruits and vegetables

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

29. Toxic substances properly identified, stored and used

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

30. Food storage; food storage containers identified

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

31. Consumer self service

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

32. Food properly labeled and honestly presented

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

33. Nonfood-contact surfaces clean

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

Public Comments: Obtain sanitizer check strips of checking the concentration of sanitizer solution. 2 points removed from the over all 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 29, 2026 (Due 3 days ago)

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

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

36. Equipment, utensils and linens: storage and use

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

37. Vending machines

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

38. Adequate ventilation and lighting; designated areas, use

Public Comments: The second ventilation hood had a red tag on it yet it was still being used. Have this hood recertified. This is a major violation of the state mechanical code as well as a fire hazard. 4 points taken off of the over all score.

Private Comments:

Action Plan: California Retail Food Code §114252. In every room and area in which any food is prepared, manufactured, processed, or prepackaged, or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided to produce the following light intensity, while the area is in use:

(a) At least 10 foot candles for the following:

(1) At a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas.

(3) Inside equipment, such as reach-in or under-the-counter refrigerators.

Correct within 1 week.

California Retail Food Code §114149(b). Toilet rooms shall be vented to the outside air by means of an openable, screened window, an air shaft, or a light-switch-activated exhaust fan, consistent with the requirements of local building codes. Correct within 1 month

California Retail Food Code §114149.1(a). Mechanical exhaust ventilation equipment shall be provided over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. Correct within 1 month.

California Retail Food Code §114149.2. All mechanical intake and exhaust air ducts shall be clean and filters shall be routinely changed to prevent the contamination of food. Correct within 2 weeks.

California Retail Food Code §114252.1 Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is nonprepackaged ready-to-eat food, clean equipment, utensils, and linens, or unwrapped single-use articles. Correct within 2 weeks.

California Retail Food Code § 114149(a) - All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and to provide a reasonable condition of comfort for each employee, consistent with the job performed by the employee. Correct Immediately.

Inspector: Vincent Hawkins

Status: Not Resolved

Due Date: Mar 28, 2026 (Due 4 days ago)

Public Comments: Make sure each refrigeration unit has a monitoring thermometer inside. Use the probe thermometer to take the temperature of food. 2 points taken off the over all 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

Due Date: Mar 31, 2026 (Due a day ago)

40. Wiping cloths; properly used and stored

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

41. Plumbing; fixtures, backflow devices, drainage

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

42. Garbage and refuse properly disposed; facilities maintained

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments: There are a lot of accumulations in the bathroom. Clean accumulations from the door, walls, and mirror. 2 points taken off from the over all score.

Private Comments:

Action Plan: California Retail Food Code §114250. Clean toilet rooms in good repair shall be provided and conveniently located and accessible for use by employees during all hours of operation. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Correct immediately.

California Retail Food Code §114276(a)&(b). All toilet facilities provided for the use of employees or patrons shall be clean, sanitary, and in good repair at all times. Correct within 24 hours.

California Retail Food Code §114276(c)(1). All toilet facilities shall be separated from the food preparation areas by well-fitted, self-closing doors that prevent the passage of flies, dust, and odors. Correct within 1 week.

California Retail Food Code §114276(d). All handwash stations provided for the use of employees or patrons shall be clean, sanitary, and in good repair at all times. Correct immediately.

Inspector: Vincent Hawkins

Status: Not Resolved

Due Date: Mar 31, 2026 (Due a day ago)

44. Premises; personal/cleaning items; vermin proofing

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

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

Public Comments: There are accumulations in and under and around the fryer. Clean accumulations on the FRP in the 2nd hand sink area. 2 points taken from the over all score.

Private Comments:

Action Plan: California Retail Food Code §114271. All wall and ceiling surfaces within a facility shall be clean and in good repair, as well as durable, smooth, and non-absorbent at all times. Correct within 1 month.

California Retail Food Code §114268. All floor surfaces within a facility must be smooth, clean, and in good repair at all times with a 4 inch minimum 3/8 inch coving. Correct within 1 month.

California Retail Food Code §114266. The food facility is not fully enclosed. All permanent food facilities shall be fully enclosed at all times with permanent floors, walls, and ceiling. Correct within 1 month.

Inspector: Vincent Hawkins

Status: Not Resolved

Due Date: Mar 31, 2026 (Due a day ago)

46. No unapproved sleeping quarters

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

47. Signs posted; last inspection report available

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

48. Permits available

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

49. Compliance with Plan review requirements

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

50. Samples Collection

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

51. Impoundment/VC&D

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

52. Permit Suspension

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Increased Risk to Public Health *

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

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Inspection Score *

54. Grade

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant