

# Wiki Wiki ( Manville Housing Unit )

## UCB Inspection Report - Complaint

Managers

Not Assigned

Inspection Date

Jun 1, 2022

Inspection Contributors

Muzna Rauf

Reference ID

## Notes

---

Food Facility: Wiki Wiki Hawaiian BBQ

Address: 2417 Shattuck Ave, Berkeley, CA 94704

A foodborne illness investigation was conducted on 06/01/2022, in response to alleged food poisoning of a group of 15 people who ate catered food from the facility that contained short ribs, teriyaki chicken, macaroni salad, rice and spam musubi on 05/28/2022.

The allegations were discussed with the owner on site.

The following observations were made at the time of the investigation:

- 1) All raw potentially hazardous food (PHF) is being held at proper temperature of 41°F and below inside the cold holding units.
- 2) Temperature of cooked Teriyaki chicken measured at 176°F immediately off the grill.
- 3) Temperature of cooked rice measured at 169°F inside commercial rice cooker/warmer.
- 4) Temperature of spam measured at 38°F inside pan rail located at the top of the refrigerated prep table.
- 5) Temperature of mayonnaise measured at 37°F inside pan rail located at the top of the refrigerated prep table.
- 6) Temperature of macaroni salad measured at 41°F inside pan rail located at the top of the refrigerated prep table.
- 7) Temperature of sliced tomatoes measured at 38°F inside pan rail located at the top of the refrigerated prep table.
- 8) No short ribs being prepared on site. Facility is currently out of their short rib stock.
- 9) Surface temperature of flat top grill measured at 446°F in the middle and at 396°F around the edges of the grill.
- 10) All potentially hazardous food (PHF) is properly stored in food storage areas, coolers and the hot holding station.
- 11) General sanitation of food storage in good condition.
- 12) All potentially hazardous food (PHF) is properly labeled.
- 13) No visible sign of spoilage observed on raw chicken being held inside the refrigerator.
- 14) All dry food items in the kitchen are properly elevated at least 6 inches off the ground.
- 15) Hot holding station working properly and keeping food hot at 135°F and above.
- 16) No cross-contamination observed in the kitchen during food preparation.
- 17) The kitchen has reserved white cutting board for poultry, red cutting board for raw meat, and green cutting board for produce.
- 18) Raw frozen chicken properly thawing in the sink.
- 19) Ready-to-eat food stored on the top shelf, followed by raw seafood, beef, and pork underneath it, and finally raw chicken being held on the bottom shelf inside the refrigerator.
- 20) All food is properly covered inside the refrigerator.

- 21) All handwash stations are properly stocked with paper towels and soap. Hot water at handwash stations measured at 100°F and above.
- 22) Hot water at the 3-compartment warewash sink measured at 120°F. and above.
- 23) All employees preparing and handling food are wearing caps covering their hair.
- 24) Proper handwashing techniques observed.
- 25) Food employees wearing clean clothes and aprons.
- 26) All food employees are wearing face masks covering their nose and mouth.
- 27) All food contact surfaces are properly cleaned and sanitized.
- 28) Restroom is properly stocked and clean.
- 29) No evidence of flies, cockroaches or rodents in the facility. Facility has pest control come in every week.
- 30) No employee seen suffering from symptoms associated with acute gastrointestinal illness. As per owner, none of his employees have been sick in the past 2 weeks and none of the employees have family members that are sick at home. Employees have been told not to come into work if they are sick.
- 31) As per invoices provided by the owner, frozen chicken is delivered every 2 days by Five Harvest and S.J. Distributors Inc.
- 32) Frozen short ribs are store bought from LG Supermarket.

– Muzna Rauf

## Observations and Corrective Actions \*

---

### Observations and Corrective Actions

Public Comments: No violations were observed at the time of the investigation. Foodborne illness investigation closed.

For questions regarding the foodborne illness investigation, please contact EHS via email at [mrauf@berkeley.edu](mailto:mrauf@berkeley.edu).

Inspector: Muzna Rauf

Status: Compliant