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

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@berekeley.edu.

Inspector: Muzna Rauf
Status: Compliant