Women's Faculty Club (Women's Faculty Club)

UCB Routine Inspection - Food

Current Managers
Not Assigned

Inspection Contributors
Muzna Rauf

Inspection Resolvers
-

Notes

Facility was issued a score of 93 (PASS) during a routine inspection conducted on 12/04/2023.

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 Certificate Name: Nathan Peterson
Expiration Date: 07/25/2028
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 *

7. Proper hot and cold holding temperatures
Protection from Contamination

No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

8. Time as public health control; procedures and records

Public Comments: Muzna Rauf
Status: N/O

9. Proper cooling methods

Public Comments: Muzna Rauf
Status: N/O

10. Proper cooking time and temperature

Public Comments: Muzna Rauf
Status: N/O

11. Proper reheating procedures for hot holding

Public Comments: Muzna Rauf
Status: N/O

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 standing water with ice inside the ice machine. As per chef, the drain underneath the ice machine is clogged and not properly draining. A maintenance ticket has been placed to fix the plumbing. Instructed chef not to have staff use the ice inside the ice machine until the drain is unclogged and there is no potential of any backflow into the ice machine.

Action Plan: Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3).

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: Major Violation (4 points)
Inspector: Muzna Rauf
Status: Not Resolved

14. Food contact surface; clean and sanitized
Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

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
Additional Risk Factors

18. Compliance with variance, specialized process & HACCP

19. Consumer advisory provided for raw/undercooked food

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

21 a. Hot water available

21 b. Water available
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
28. Washing fruits and vegetables

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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
<table>
<thead>
<tr>
<th>Public Comments:</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>Compliant</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>Compliant</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Observed cardboard taped over broken/missing drawer inside the kitchen.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Action Plan:</td>
<td>California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair.</td>
</tr>
<tr>
<td>Tags:</td>
<td>[General Retail Violation (1 point)]</td>
</tr>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>Not Resolved</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Observed the following: 1) Multiple pieces of cardboard being used to line the bottom shelf of the food prep trolleys. 2) Multiple wooden blocks being used to elevate stainless steel table above the ice machine.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Action Plan:</td>
<td>California Retail Food Code §114130.4. Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material that allows easy cleaning and to facilitate maintenance and free of unnecessary ledges, projections, and crevices to allow for easy cleaning and to facilitate maintenance. Cardboard shall not be used to line shelving, food prep stations, or to hold utensils.</td>
</tr>
<tr>
<td>Tags:</td>
<td>[General Retail Violation (1 point)]</td>
</tr>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>Not Resolved</td>
</tr>
</tbody>
</table>

### 37. Vending machines
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:
Inspector: Muzna Rauf
Status: Compliant

41. Plumbing; fixtures, backflow devices, drainage

Public Comments: Observed clogged drain underneath the ice machine located inside the kitchen. As per chef, a maintenance ticket to unclog the drain has been already placed.
Action Plan: California Retail Food Code §114192(a). All steam tables, ice machines and bins, food preparation sinks, warewashing sinks, display cases, walk-in refrigeration units, and other similar equipment that discharge liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.
California Retail Food Code §114190. All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Correct within 1 week.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved
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:
Inspector: Muzna Rauf
Status: Compliant

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
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
Facility Score = 93

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