University of California Santa Cruz
Environmental Health & Safety
(831) 459-2553

Retail Food Inspection Report

Date: 6/4/18 | Page 1 of 2
Time In
Time Out

Perk EMS				
Facility	Permit #	Expiration Date	Permit Holder	Type of Inspection

See page 3 for the code sections and general requirements that correspond to each violation listed below

In = In compliance **N/O = Not observed** **N/A = Not applicable** **COS = Corrected on-site**

MAJ = Major violation **MIN = Minor violation** **OUT = Out of compliance**

CRITICAL RISK FACTORS – The following pose a threat to public health and must be corrected immediately.

	In	N/O	N/A	COS	MAJ	MIN
KNOWLEDGE/ HEALTH AND HYGIENE						
1a. Demonstration of knowledge;	✓					
1b. Food safety certification & food handler card(s) available		✓				
2. Communicable disease; reporting, restrictions & exclusions		✓				
3. No discharge from eyes, nose, and mouth		✓				
4. Proper eating, tasting, drinking or tobacco use	✓					
PREVENTING CONTAMINATION BY HANDS						
5. Hands clean and properly washed; gloves used properly		✓				
6. Adequate handwashing facilities supplied & accessible	✓					
TIME AND TEMPERATURE RELATIONSHIP						
7. Proper hot and cold holding temperatures Cold Temp ____ Hot Temp ____	✓					
8. Time as a public health control: procedures & records		✓				
9. Proper cooling methods			✓			
10. Proper cooking time & temperatures			✓			
11. Proper reheating procedures for hot holding			✓			
PROTECTION FROM CONTAMINATION						
12. Returned and re-service of food		✓				
13. Food in good condition, safe and unadulterated	✓					
14. Food contact surfaces: clean and sanitized Sanitizer Type: Chlorine ___ Quaternary ___ Other ___ Sanitizer Concentration (ppm): ____					X	

	In	N/O	N/A	COS	MAJ	MIN
FOOD FROM APPROVED SOURCES						
15. Food obtained from approved source	✓					
16. Compliance with shell stock tags, condition, display			✓			
17. Compliance with Gulf Oyster Regulations			✓			
CONFORMANCE WITH APPROVED PROCEDURES						
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan		✓				
CONSUMER ADVISORY						
19. Consumer advisory provided for raw or undercooked foods		✓				
HIGHLY SUSCEPTIBLE POPULATIONS						
20. Licensed health care facilities/ public & private schools; prohibited foods not offered			✓			
WATER/HOT WATER						
21. Hot and cold water available Temp ____	✓					
LIQUID WASTE DISPOSAL						
22. Sewage and wastewater properly disposed					X	
VERMIN						
23. No rodents, insects, birds, or animals	✓					

GOOD RETAIL PRACTICES – Preventive measures that can reduce food borne illness.

	IN	OUT	COS	NO	NA
SUPERVISION					
24. Person in charge present and performs duties					
PERSONAL CLEANLINESS					
25. Personal cleanliness and hair restraints					
GENERAL FOOD SAFETY REQUIREMENTS					
26. Approved thawing methods used, frozen food					
27. Food separated and protected					
28. Washing fruits and vegetables					
29. Toxic substances properly identified, stored, used					
FOOD STORAGE/ DISPLAY/ SERVICE					
30. Food storage; food storage containers identified		X			
31. Consumer self-service					
32. Food properly labeled & honestly presented					
EQUIPMENT/ UTENSILS/ LINENS					
33. Nonfood contact surfaces clean					
34. Warewash facilities: installed, maintained, used; test strips					
35. Equipment/ Utensils approved; installed; clean; good repair, capacity					
36. Equipment, utensils and linens: storage and use					
37. Vending machines					

	IN	OUT	COS	NO	NA
38. Adequate ventilation and lighting; designated areas, use					
39. Thermometers provided and accurate					
40. Wiping cloths: properly used and stored					
PHYSICAL FACILITIES					
41. Plumbing: proper backflow devices		X			
42. Garbage and refuse properly disposed; facilities maintained					
43. Toilet facilities: properly constructed, supplied, cleaned					
44. Premises; personal/cleaning items; vermin-proofing					
PERMANENT FOOD FACILITIES					
45. Floor, walls and ceilings: built, maintained, and clean					
46. No unapproved private homes/ living or sleeping quarters					
SIGNS/ REQUIREMENTS					
47. Signs posted; last inspection report available					
47a. Handwashing signs posted in restrooms and by sinks					
47b. Posted areas around electrical panels free of materials					
COMPLIANCE & ENFORCEMENT					
48. Plan Review					
49. Permits Available					
50. Impoundment					
51. Permit Suspension					

TEMPERATURE CONTROL Documentation required for all facilities with PHF					NO PHF □			Inspector Thermometer #	
Type of Food	Temp (°F)	Temp Violation	Process/Holding Location	Food Discarded (Amount)	Type of Food	Temp (°F)	Temp Violation	Process/Holding Location	Food Discarded (Amount)
Milk	39°	—	fridge						

OBSERVATIONS AND CORRECTIVE ACTIONS

14) No sanitizer available for dish washing. Staff says they only use dish soap. Until provided all dish washing must occur in the main kitchen.

30) Pastries stored in reused cardboard boxes and left uncovered on racks. Use only cleanable containers and cover when in storage.

22/41) Dish sink is not correctly drained. It drains into water jug. It must be correctly drained according Health & plumbing codes. This includes espresso machine drainage.

AJ Sekhon, REHS