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

Retail Food Inspection Report

Date: 5/6/19	Page 1 of 2
Time In	
Time Out	

Facility	Permit #	Expiration Date	Permit Holder	Type of Inspection
Porter Dining				Routine

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
DEMONSTRATION OF KNOWLEDGE						
1a. Demonstration of knowledge	✓					
1b. Food safety certification & food handler card(s) available	✓					
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
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						X
6. Adequate handwashing facilities supplied & accessible	✓					
7. Proper hot and cold holding temperatures Cold Temp Hot Temp						X
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 Ammonia Hot Water 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	✓					
VERMIN						
23. No rodents, insects, birds, or animals	✓					

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

	OUT
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	X
34. Warewashing 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	

	OUT
38. Adequate ventilation and lighting; designated areas, use	
39. Thermometers provided and accurate	X
40. Wiping cloths: properly used and stored	
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	
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	X
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	

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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)
chicken wings	180	—	oven		Hot water	161	—	Dish machine	
Sausage	137	—	Hot line		Hot water	122	—	Dish sink	
Eggs	120	yes	Hot line		Quat	300 ppm		Dish sink	
chicken	38	—	walk in		Quat	300 ppm		Bucket	

OBSERVATIONS AND CORRECTIVE ACTIONS

- Re-train staff on correct hand washing. One employee did not use paper towel to dry hands, and another drank personal drink & went back to organizing utensils/dishes.
- Staff used a vegetable slicer machine, rinsed with hot water at prep sink and placed under counter with other clean equipment. Re-train staff on correct dish washing, this item should have been sent to dish room for correct wash.
- Eggs on hot line at 120°F, hot holding of potentially hazardous foods must be 135°F and above.
- Clean can opener on table of build up.
- Clean fan covers in un counter fridge at deli line, this fridge also has water puddle inside unit, fix unit leak.
- High temp dish machine thermometer not working, fix immediately so that staff can check temp.
- Clean ceiling of dust & splatters.
- Change basket for fruits, it is not commercial food grade.

Food manager cert: Mirijam Kuusik exp. 3/23

AJ S., REHS

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